

- ask about our wine flights -

6 oz | 9 oz | bottle

sparkling

- mercat, brut cava
spain, nv 13 | 19 | 43
- schransberg, ‘mirabelle’ brut
california, nv 14 | 20 | 52
- j vineyards, brut rosé
russian river, nv 19 | 28 | 75
- delamonte ‘le mensil’ brut champagne
france, nv 23 | 33 | 90

white

- rombauer, chardonnay
carneros, 2021 17 | 25 | 65
- j moreau & fils, ‘gloire de chablis’
chablis, france, 2021 14 | 20 | 52
- duckhorn vineyards, sauv blanc
north coast, california, 2022 13 | 19 | 50
- bodega garzon, ‘reserve’, albarino
uruguay, 2021 12 | 17 | 45
- tenuta le colonne, vermentino
costa toscana, italy, 2020 12 | 17 | 47
- st. michael-eppan, ‘fallwind’, pinot
grigio, *italy, 2021* 14 | 20 | 55
- morlet, ‘la proportion doree’, white
blend, *sonoma county, 2019* 34 | 49 | 135

rosé

- stolpman ‘love you bunches’
central coast, 2022 12 | 17 | 45
- chateau d’esclans, ‘whispering angel’
côtes de provence, france, 2022 13 | 19 | 50

pinot noir

- vaughn duffy
russian river, 2019 17 | 25 | 67
- belle glos, clark and telephone
santa maria valley, 2021 21 | 30 | 80
- twomey
anderson valley, 2020 22 | 32 | 85

cabernet sauvignon

- ancient peaks ‘santa margarita ranch’
paso robles, 2020 13 | 19 | 51
- post & beam by far niente
napa valley, 2021 21 | 30 | 80
- caymus vineyards
napa valley, 2021 23 | 33 | 90
- silver oak cellars
alexander valley, 2018 32 | 46 | 125

other reds

- poggio landi, rosso di montalcino
tuscany, italy, 2018 13 | 19 | 50
- saldo by the prisoner, zinfandel
california, nv 16 | 23 | 60
- scarpetta, sangiovese
tuscany, 2020 11 | 16 | 41

red blends

- the prisoner
california, 2021 19 | 28 | 75
- leviathan
california, 2021 17 | 25 | 65
- shafer, ‘td-9’
napa valley, 2018 26 | 38 | 100

BOUNTY HUNTER



WOOD-FIRED GRILL

WALNUT CREEK, CALIFORNIA

seasonal cocktails | 16 ea

a seasonal partnership with boisset spirits and flora luna apothecary

the huntress

jcb gin, lillet rosé, flora luna wildflower syrup, flora luna citrus basil bitters, lime

strawberry fields

calistoga star brandy, aperol, flora luna wildflower syrup, flora luna citrus basil bitters, lemon

mercantile bourbon bramble

durrant & booth kentucky bourbon, averna amaro, flora luna botanical syrup, flora luna honey aromatic bitters, lemon

traveling elixir

durrant & booth kentucky bourbon, amaro nonino, cherry herring, flora luna cherry vanilla bitters

classic cocktails | 15 ea

bounty hunter old fashioned

buffalo trace bourbon, angostura bitters, orange

bounty hunter thomas’ sazerac

sazerac kentucky rye, herbsaint, peychaud’s bitters

bounty hunter margarita

corazon ‘single estate’ blanco tequila, triple-sec, house-made egg white sour mix

espresso martini

ketel one vodka, kahlúa, liquor 43, espresso, coffee bean

french 75

scapegrace ‘black’ premium dry gin, sparkling wine, lemon

beer

on draft 8 ea

- ghost town, hazy ipa, *oakland*
- cooperage, west coast ipa, *santa rosa*
- oakland united beerworks, pilsner, *oakland*
- weihenstephaner, helles lager, *germany*

by the bottle

- almanac, ‘love hazy’ dry-hopped ipa | 13 (16oz)
- paulaner, hefeweizen | 7
- stem cider, pear-apple | 7 (16oz)

discover our featured wines on the back cover

soup du jour | 13
please inquire

royal miyagi oysters* | 4 ea
cocktail sauce, lemon, cabernet mignonette (gf)

p.e.i. mussels | 19
smoked tomato broth, chardonnay, chorizo, chili, grilled baguette

simple green salad | 13
fennel, radish, goat cheese, lemon vinaigrette, grilled baguette (v)

roasted beet salad | 15
goat cheese, pickled onion, crispy shallots frisée, arugula (v)

wedge salad | 15
little gem lettuce, blue cheese, tomato confit, egg, pickled onion, bacon, crispy shallots

caesar salad | 15
shaved pecorino, garlic croutons (v)
add bacon +3, chicken breast +8, shrimp +10, salmon +14

smoked salmon salad | 24
fennel, arugula, cucumber, radish, avocado, lemon, cotija cheese

charcuterie | 22
selection of cured meats & cheeses, marcona almonds, olives, green apple

roasted potatoes | 9
garlic aioli, chili condiment, green onion (v) (gf)

roasted artichokes | 15
housemade remoulade sauce (v) (gf)

bounty hunter tacos | 15
locally made tortillas, avocado, pork-infused taco sauce, cojita cheese, pickled onion | choice of smoked beef brisket, pork carnitas, or grilled shrimp

ahi poké tacos* | 19
maui style poké | avocado | wasabi crème fraîche on crispy wonton

deep fried deviled eggs | 13
crispy panko with guinness-infused egg yolk, topped with bacon (serving of 3 half eggs)

reuben egg roll | 17
a re-imagined classic reuben with a guinness-infused country mustard dip

philly cheesesteak egg roll | 17
three-cheese guinness sauce, onions, peppers

monterey calamari | 18
housemade remoulade, cocktail sauce

lamb & beef meatballs | 18
cucumber-dill yogurt, pickled onion, mint, black olive, chili oil (gf)

french fries | 8
fancy salt (v)
truffled +3, cheese sauce +3, bacon +3

medley of crisps | 8
potato & yam, fancy salt, chipotle aioli

crispy brussels sprouts & shallots | 13
raspberry vinaigrette, lemon zest (v)

bounty hunter signature | wood-smoked prime rib | 59
smashed potatoes, vegetable of the day, au jus

new york strip | 65
usda prime, 'exploded' baked potato, bacon, green onion, red wine butter, spinach (gf)

wood-smoked meat trio | 55
beef brisket, st. louis ribs & hand-pulled smoked chicken, coleslaw, cornbread

wood-smoked beef brisket | 29
black-pepper, housemade coleslaw, french fries, trio of sauces

wood-smoked st. louis pork ribs | 29
half rack with housemade dry rub, coleslaw, cornbread, trio of sauces

wood-smoked chicken | 32
half chicken, brown butter sunchoke, spinach, wild mushroom ragu

fresh fish of the day | MP
please inquire

black truffle risotto | 28
roasted wild mushrooms, pecorino cheese, chives

shrimp & grits | 28
creamy grits, creole sauce, toasted baguette

james beard blended burger & fries | 24
grilled patty made with wood ear and cremini mushrooms, chorizo, angus beef, angus brisket, topped with gruyère cheese, sauteed mushrooms, onions, roasted peppers, pickled vegetables, guacamole, chipotle aioli

bounty hunter double cheeseburger & fries | 22
white cheddar, mixed greens, tomato, caramelized onions, special sauce | dill pickle, brioche bun | add toppings +3 each: bacon, mushrooms, avocado

small caesar | 8

small green salad | 8

coleslaw | 7

smashed potatoes | 8

housemade cornbread | 8

'exploded' baked potato | 9

mac 'n cheese | 10

v: vegetarian | gf: gluten-free

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, this item contains such ingredients