

- ask about our wine flights -

6 oz | 9 oz | bottle

sparkling

mercat, brut cava <i>spain, nv</i>	13 19 43
schramsberg, ‘mirabelle’ brut <i>california, nv</i>	14 20 52
j vineyards, brut rosé <i>russian river, nv</i>	19 28 75
delamonte ‘le mensil’ brut champagne <i>france, nv</i>	23 33 90

white

rombauer, chardonnay <i>carneros, 2021</i>	17 25 65
j moreau & fils, ‘gloire de chablis’ <i>chablis, france, 2021</i>	14 20 52
duckhorn vineyards, sauv blanc <i>north coast, california, 2022</i>	13 19 50
bodega garzon, ‘reserve’, albarino <i>uruguay, 2021</i>	12 17 45
tenuta le colonne, vermentino <i>costa toscana, italy, 2020</i>	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’ <i>central coast, 2022</i>	12 17 45
chateau d’esclans, ‘whispering angel’ <i>côtes de provence, france, 2022</i>	13 19 50

pinot noir

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

cabernet sauvignon

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

other reds

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

red blends

the prisoner <i>california, 2021</i>	19 28 75
leviathan <i>california, 2021</i>	17 25 65
shafer, ‘td-9’ <i>napa valley, 2018</i>	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

simple green salad | 13

fennel, radish, goat cheese, lemon vinaigrette, grilled bread (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

ahi poké tacos* | 19

maui style poké with wasabi crème fraîche on crispy wonton

deep fried deviled eggs | 13

crispy panko with dark beer infused egg yolk, topped with bacon

reuben egg roll | 17

a re-imagined classic reuben sandwich 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

french fries | 8

fancy salt (v) truffled +3, cheese sauce +3, bacon +3

medley of crisps | 8

potato & yam, fancy salt, chipotle aioli

wood-smoked, prime rib french dip & fries | 23

french roll, served with au jus & horseradish cream add grilled onion +2, gruyere cheese +3

james beard blended burger & fries | 24

grilled patty made with wood ear mushroom, cremini mushroom, chorizo, angus beef, angus brisket topped with gruyère cheese, banh mi pickled veggies, guacamole, chipotle aioli

bounty hunter double cheeseburger & fries | 22

white cheddar, lettuce, tomato, caramelized onions, special sauce | dill pickle add toppings +3 each: bacon, mushrooms, avocado

blta sandwich & fries | 19

hobbs smoked bacon, mixed greens, tomato, avocado, served on sourdough, substitute veggie bacon +2

fried chicken sandwich & fries | 19

lettuce, red onion, tomato, avocado, remoulade, on brioche bun

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

cocktail hour 3pm-6pm

wednesday | thursday | friday

special mid day menu | select wines \$7 | draft beer \$5 | \$2 off well cocktails

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