



WINE BAR & SMOKIN' BBQ

WINE BAR SNACKS

♠ **HOUSE MARINATED OLIVES 8.**

Five varieties of olives marinated with orange peel, fresh herbs and slivered garlic.

Suggested pairing: 2019 Garzón, 'Reserve,' Albariño 10.

♠ **HOUSE SMOKED SALMON 15.**

House cured and smoked salmon filet served with remoulade and toasted bread. *Suggested pairing: MV Roederer Estate, Sparkling Brut 15.*

♠ **CHARCUTERIE PLATE 19.**

Local artisan and imported cured meats served with cornichon pickles, mustard and baguette.

Suggested pairing: 2016 Poggio Landi, Rosso di Montalcino, Sangiovese 12.

♠ **CHEF'S CHEESE PLATE 18.**

Four great cheeses served with almonds, candied pecans, fruit and baguette.

Suggested pairing: "Great White Flight" 14.

♠ **SOUTHERN STYLE PIMENTO CHEESE DIP 12.**

If you're from the South then you already know, if not you'd better find out!

Suggested pairing: NV Chandon, Brut Rosé, Sparkling 13.

SALADS

♠ **MARKET SALAD 11.**

Local mixed field greens, seasonal fruit and slow roasted maple pecans, lightly dressed with aged balsamic vinaigrette and topped with Chèvre goat cheese.

Suggested pairing: 2017 Frog's Leap, Chardonnay 14.

♠ **GRILLED SHRIMP LOUIE WEDGE SALAD 17.**

We put our Cajun spin on this classic dish. Grilled Cajun shrimp served alongside crisp Iceberg lettuce, thousand island dressing, egg, roasted beets, pickled carrots, grapefruit, and roasted fennel.

Suggested pairing: NV Maison de Grand Esprit, Cremant de Bourgogne 11.

♠ **CAESAR SALAD 12.** ♠ **ADD CHICKEN FOR ADDITIONAL 5.**

Rich, creamy house-made Caesar dressing coats crisp romaine, topped with shaved Parmigiano-Reggiano and sourdough crisps.

Suggested pairing: 2016 Remyssenet, Bourgogne blanc, Chardonnay 15.

♠ **KALE CHICKEN SALAD 16.**

Kale, seasonal fruit, pickled red onions, jicama, cabbage, Laura Chenel's goat cheese, and our pulled beer can chicken, tossed in house-made poppy seed vinaigrette.

Suggested pairing: 2018 Vin de Provence, Rose' 11.

SANDWICHES All sandwiches are served with a choice of one side.* ADD A COOKIE FOR \$3

* Baked Mac and Cheese an additional 2. as a side substitution

♠ **THE BOUNTY HUNTER PULLED PORK 16.**

Our custom-crafted rub and our sweet Southern Pride smoker are what separates our pulled pork from the rest. A Wine Bar bestseller! Make it a stacker for 1.5!

Suggested pairing: 2018 Weingut Haart, Kabinett Riesling 11.

♠ **SMOKED BEEF BRISKET 17.**

Seasoned with our proprietary blend of spices and then slowly smoked with our custom wood blend... that's why it tastes so good! Make it a stacker for 1.5!

Suggested pairing: The "Smokin' BBQ Beauties" Flight 15.

♠ **BEER CAN CHICKEN STACKER 16.**

Our famous beer-can chicken, pulled by hand and mixed with our Alabama White "Q" sauce, B&B pickles, topped with coleslaw and red onions. Add Benton's bacon for 3.

Suggested pairing: 2018 Joyce, Pinot Noir 12.

♠ **GRILLED VEGGIE SANDWICH 15.**

Grilled eggplant, Portobello mushrooms, squash and roasted red peppers stacked like poker chips on an American bun with chimichurri aioli.

Suggested pairing: 2018 Laird, "Cold Creek," Pinot Grigio 11.

♠ **THE REUBENESQUE 16.**

Served open face on a thick slice of freshly baked marble rye with Thousand Island Dressing, sauerkraut and thinly sliced pastrami, covered with melted Gruyere cheese.

Suggested beer pairing: Boulevard Brewing "Tank 7" Farmhouse Ale 8.



SIGNATURE ITEMS

Served à la carte

♠ THE BH BEER CAN CHICKEN 30.

You might have heard about it from a local or seen it on TV...sit back and enjoy it for yourself! The Cajun spiced whole free-range bird comes to your table perched on a Tecate beer can, ready to carve.
The ace up our sleeve Red: Pair it up with a bottle of 2015 Waypoint, "Brown Ranch" Pinot Noir for an additional 40.!
Or the ace up our sleeve White: Pair it with a bottle of 2015 Waypoint, "Hudson," Chardonnay for an additional 40.!

♠ SMOKIN' ST. LOUIS CUT RIBS: FULL RACK 32. HALF RACK 17.

"Slow and low," that's our "Smokin' BBQ" motto! These award winning pork ribs are a sample of Wine Country BBQ at its best! Available in half or whole rack portions.
Suggested pairing: The "Rib Eatin' Reds" Flight 15.

♠ THE BOUNTY BURGER 16.50.

A half pound of Snake River Farms American Wagyu beef with New York white cheddar, grilled red onions, bread and butter pickles and our saloon sauce on a classic American bun. Served with your choice of side. Add Benton's bacon for 3.
Suggested pairing: 2015 The Vigilante, Cabernet Sauvignon 18.

♠ THE BOUNTY HUNTER SMOKIN' BBQ PLATTER 42.

The royal flush of BBQ—How sweet it is: Cole slaw, pulled pork, smoked brisket...all piled high with BBQ ribs so good you can't help but go all in! Good thing there is plenty to go around! Add pulled Beer Can Chicken for 7.
The ace up our sleeve: Pair it up with a bottle of our 2015 Pursuit Campfire Red Blend for an additional 65.!

SIDES

Potato Salad	5.	Small Market Salad	6.
Cole Slaw	5.	Rancho Gordo Baked Beans	6.
Kettle Chips	4.	Yankee Cornbread	5.
Half-Sour Pickles	4.	Small Caesar	6.
B&B Pickles	4.	Baked Mac and Cheese	7.*

WANNA UPGRADE YOUR MAC AND CHEESE? -ADD BACON 3. -ADD BBQ 4.

**additional 2. as a side substitution*

DESSERT

♠ SEASONAL DESSERT A.Q.

A rotating cast of seasonal flavors. From pies to custards and everything in between, we're sure to have something to satisfy that sweet tooth.
Suggested pairing: ask your Wineslinger for their favorite pairing.

♠ CHOCOLATE POT DE CRÈME 7.

The perfect way to end your meal. Served with fresh Mascarpone whipped cream, and a dusting of shaved dark chocolate.
Suggested pairing: NV Dow's, 20yr Tawny Port 15. (2 oz.)

♠ GIANT CHOCOLATE CHIP COOKIE 3. IN A RUSH? ? GRAB IT TO GO!

DESSERT WINES

- ♠ 2014 Margerum, Late Harvest Viognier, Santa Barbara 8. (2 oz)
- ♠ NV Merryvale, "Antigua," Muscat de Frontignan, Napa Valley 10. (2 oz)

**20% gratuity added to parties of 6 or more*