



WINE BAR & SMOKIN' BBQ

WINE BAR SNACKS

♠ HOUSE MARINATED OLIVES 6.

Five varieties of olives marinated with orange peel, fresh herbs and slivered garlic.
Suggested pairing: 2017 Garzón, 'Reserve,' Albariño 10.

♠ HOUSE SMOKED SALMON 14.

House cured and smoked salmon filet served with a horseradish dill crème-fraîche and toasted bread.
Suggested pairing: MV Roederer Estate, Sparkling Brut 15.

♠ CHARCUTERIE PLATE 16.

Local artisan and imported cured meats served with cornichon pickles, mustard and baguette.
Suggested pairing: 2015 Poggio Landi, Rosso di Montalcino, Sangiovese 11.

♠ CHEF'S CHEESE PLATE 16.

Four great cheeses served with almonds, candied pecans, fruit and baguette.
Suggested pairing: "Great White Flight" 14.

♠ SOUTHERN STYLE PIMENTO CHEESE DIP 10.

If you're from the South then you already know, if not you'd better find out!
Suggested pairing: NV Chandon, Brut Rosé, Sparkling 11.

SALADS

♠ MARKET SALAD 10.

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: 2016 Frog's Leap, Chardonnay 13.

♠ GRILLED SHRIMP LOUIE WEDGE SALAD 16.

We put our Cajun spin on this classic dish. Grilled Cajun shrimp served alongside crisp Iceberg lettuce, thousand island dressing, egg, avocado, cherry tomato and watermelon radish.
Suggested pairing: NV Veuve Clicquot, "Yellow Label," Brut Champagne 20.

♠ CAESAR SALAD 10. ♠ ADD CHICKEN FOR ADDITIONAL 5.

Rich, creamy house-made Caesar dressing coats crisp romaine, topped with shaved Parmigiano-Reggiano and sourdough crisps.
Suggested pairing: 2014 Waypoint, "Hudson," Chardonnay 16.

♠ KALE CHICKEN SALAD 16.

Kale, strawberry, 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: 2017 Onx, "Indie," Rosé of Tempranillo 10.

SANDWICHES All sandwiches are served with a choice of one side.*

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

♠ THE BOUNTY HUNTER PULLED PORK 14.

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: 2015 Darting, "Nonnegarten," Kabinett Riesling 11.

♠ SMOKED BEEF BRISKET 14.5

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 20.

♠ BEER CAN CHICKEN STACKER 15.

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: 2017 Chateau Val Joanis, "Josephine" Rosé 12.

♠ GRILLED VEGGIE SANDWICH 14.

Grilled eggplant, Portobello mushrooms, squash and roasted red peppers stacked like poker chips on an American bun with chimichurri aioli.
Suggested pairing: 2017 Laird, "Cold Creek," Pinot Grigio 10.

♠ THE REUBENESQUE 15.

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 28.**

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 2014 Waypoint, "King Ridge," Pinot Noir for an additional 45.!
Or the ace up our sleeve White: Pair it with a bottle of 2014 Waypoint, "Hudson," Chardonnay for an additional 45.!

♣ **SMOKIN' ST. LOUIS CUT RIBS: FULL RACK 28. HALF RACK 16.**

"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.**

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: 2014 Pursuit, Cabernet Sauvignon 15.

♣ **THE BOUNTY HUNTER SMOKIN' BBQ PLATTER 38.**

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 2013 Jurisdiction Cabernet Sauvignon for an additional 56.!

SIDES

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|-------------------|----|--------------------------|-----|
| Yankee Cornbread | 5. | Small Market Salad | 6. |
| Cole Slaw | 5. | Rancho Gordo Baked Beans | 5. |
| Kettle Chips | 3. | Potato Salad | 5. |
| Half-Sour Pickles | 3. | Small Caesar | 6. |
| B&B Pickles | 3. | Baked Mac and Cheese | 6.* |

**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 11. (2 oz.)

WE PROUDLY BREW NAPA VALLEY ROASTING CO. COFFEE

DESSERT WINES

- ♣ 2015 Venge, Late Harvest Zinfandel, Napa 7. (2 oz)
- ♣ NV Dow's, 20yr Tawny Port, Portugal 11. (2 oz)
- ♣ MV Malvira Birbet, Brachetto, Sparkling Rosso 4. (2oz) / 10. (5oz)

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