



WINE BAR & SMOKIN' BBQ

WINE BAR SNACKS

♠ **HOUSE MARINATED OLIVES 6.**

Five different types of olives marinated with orange peel, fresh herbs and slivered garlic.
Suggested pairing: 2016 Eight-Four, Albariño 12.

♠ **HOUSE SMOKED SALMON 14.**

House cured and smoked salmon filet served with a horseradish dill crème-fraîche and toasted bread.
Suggested pairing: 14 Schramsberg, Blanc de Blancs, Brut, Sparkling 15.

♠ **CHARCUTERIE PLATE 16.**

Carnivores indulge! A plate of local artisan and imported cured meats served with cornichon pickles, two types of mustard and baguette.
Suggested pairing: 2013 Bruno Giacosa, "Valmaggione," Nebbiolo 15.

♠ **CHEF'S CHEESE PLATE 16.**

Four great cheeses served with almonds, candied pecans, fruit and baguette.
Suggested pairing: "Great White Flight" 13.

♠ **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: 2016 Fort Ross, Rosé of Pinot Noir 12.

SOUPS AND SALADS

♠ **SOUP OF THE DAY A.Q.**

♠ **MARKET SALAD 9.5**

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: 2014 Streamside, 'Un-Oaked,' Chardonnay 9.

♠ **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, roasted fennel, roasted beets and pickled carrots.
Suggested pairing: NV Taittinger, "La Française," Champagne 18.

♠ **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 14.

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!
Suggested pairing: 2007 Wegeler, Vintage Collection "Weblener Sonnenuhr," Kabinett Riesling 16.

♠ **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!
Suggested pairing: The "Smokin' BBQ Beauties" Flight 14.

♠ **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 cole slaw and red onions. Add Benton's bacon for 3.
Suggested pairing: 2016 Rabble, Rosé of Syrah 10.

♠ **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: 2015 Monteverro, Vermentino 9.

♠ **THE REUBENESQUE 14.**

Served open face on a thick slice of freshly baked marble rye with Russian dressing, sauerkraut and thinly sliced pastrami, covered with melted Gruyere cheese.
Suggested beer pairing: Boulevard Brewing "Tank 7" Farmhouse Ale 8.



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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: Pair it up with a bottle of our 2014 Waypoint, "King Ridge," Pinot Noir for an additional 45.!

♣ **SMOKIN' ST. LOUIS CUT RIBS: FULL RACK 28. HALF RACK 14.**

"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 Sans Liege "The Offering," Red Blend 13.

♣ **THE BOUNTY HUNTER SMOKIN' BBQ PLATTER 36.**

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!
The ace up our sleeve: Pair it up with a bottle of our 2013 Tin Star, Cabernet Sauvignon for an additional 45.!

SIDES

- | | | | |
|-------------------|----|--------------------------|-----|
| Yankee Cornbread | 5. | Small Market Salad | 5. |
| Cole Slaw | 4. | Rancho Gordo Baked Beans | 5. |
| Kettle Chips | 3. | Potato Salad | 5. |
| Half-Sour Pickles | 3. | Small Caesar | 5. |
| 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: 1997 Feuerheerd's, Colheita Port 9. (2 oz.)

DESSERT WINES

- ♣ 2015 Venge, Late Harvest Zinfandel, Napa 7. (2 oz)
- ♣ 1997 Feuerheerd's, Colheita Port, Portugal 11. (2 oz)

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