

BOUNTY HUNTER

Private Event Space at Bounty Hunter Wine Bar & Smokin' BBQ

Host your next unforgettable gathering in our private second-floor event space. This venue features a fully stocked bar and a welcoming reception area, creating a sophisticated yet relaxed atmosphere ideal for intimate celebrations and larger events.

- **Maximum Seating:** Accommodates up to 46 guests.
- **Versatile Dining Options:** Choose from family-style service, buffet arrangements, or individually plated meals, all curated to meet your event's unique needs.
- **Perfect for Any Occasion:** Ideal for corporate events, milestone celebrations, or social gatherings.

Our team is committed to creating a seamless and memorable experience for you and your guests, with a menu that showcases the best of our smokin' BBQ, wine and spirits. Let us help you make your event truly special in the heart of Downtown Napa.

BEVERAGES

Enjoy a selection from our highly sought-after wine, cocktails, beer, and non-alcoholic drinks. Price based on selection.

APPETIZERS

Passed or Plated

Bounty Hunter Stuffed Jalapeños 15 per person

Roasted jalapeño peppers stuffed with house-made pimento cheese and wrapped with house-smoked bacon (gf)

Wood Smoked Atlantic Salmon 10 per person

Served cold with house-made crostini & remoulade

Bounty Hunter Sliders per person

Choice of: Pulled Pork 7 Pulled Beer Can Chicken 7 Beef Brisket 10 Tri-Tip 10

Signature slow-smoked meats, coleslaw, house-made B&B pickle on a slider bun

Smoked Tenderloin Baguette 12 per person

Beef tenderloin, sharp cheddar, mustard aioli, sourdough baguette

Cheese and Sausage Platter 85 feeds 10-12 people

Smoked hot link sausage, bratwurst, cheddar cheese, bread & butter pickles and house-made crostini, finished with Memphis-style dry rub

Napa Valley Cheese and Charcuterie Board 125 feeds 10-12 people

Chef's selection of three cheeses, two cured meats, pickled vegetables, fresh and dried fruit, assorted nuts, crostini

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ENTREES

**Family Style
or Buffet**

**Individually
Plated**

SMOKIN' SAMPLER

55 per person

75 per person

*Two Award Winning Smokin' Meats,
Two Fabulous Fixin's and House-made BBQ Sauce*

ROUND UP

75 per person

95 per person

*Three Award Winning Smokin' Meats,
Three Fabulous Fixin's and House-made BBQ Sauce*

Pulled Beer Can Chicken

Shredded Cajun-spiced, slow-roasted, beer can chicken

Smoked Pulled Pork

House-rub seasoning, southern-pride smoked

Smoked Tri-Tip

Thinly sliced, with chipotle BBQ, cooked medium-rare

Wood-Smoked St. Louis Pork Ribs

House-made dry rub BBQ and slow-smoked pork ribs

Whole Beer Can Chicken +10 per person

Cajun-spiced, slow-roasted, free-range bird on a beer can (chef will cut for service)

Wood-Smoked Beef Brisket +10 per person

Oak-smoked, ten-hour oak-smoked brisket, thinly sliced

Wood-Smoked Prime Rib Dinner 75 per person

Served seasonal vegetables and potato, includes horseradish and au jus

SALADS & SIDES - (additional salads and sides \$11 per person)

Market Salad

Rancho Gordo BBQ Beans

Caesar Salad

Bounty Hunter Mac & Cheese

Colelaw

Seasonal Vegetables

Potato Salad

House-Made Half Sour Pickles

Bounty Hunter Signature Cornbread with Honey Butter - 6 per person

DESSERTS +12 per person

Smore's Pie

Crème brûlée

Chef's Seasonal Special

**All prices are subject to change without notice. Additional delivery, set-up, and service charges will apply.
Prices quoted do not include tax and service charge. Please take a look at our catering and events conditions.*