

# 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

### SMOKIN' SAMPLER

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

Family Style  
or Buffet

55 per person

Individually  
Plated

75 per person

### ROUND UP

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

75 per person

95 per person

### 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.*