

BOUNTY HUNTER



WINE BAR & SMOKIN' BBQ



CATERING MENU

Get ready for a smokin' good time!

TEL: 707.260.0947

EMAIL: CATERING@BOUNTYHUNTERWINE.COM

BOUNTY HUNTER SMOKIN' BBQ CATERING

CHOOSE FROM OUR PRE-SET PRICING MENUS BELOW. THEN CHOOSE YOUR MEATS, SIDES AND ADDITIONS TO THE RIGHT.

♠ SMOKIN' SAMPLER..... \$40 PER PERSON

TWO OF OUR AWARD-WINNING SMOKIN' MEATS (CHOOSE IN STEP 1)
TWO FABULOUS FIXIN'S (CHOOSE IN STEP 2)
CORNBREAD WITH HONEY BUTTER
HOUSE-MADE Q SAUCES

♠ BOUNTY HUNTER ROUND-UP . \$60 PER PERSON

THREE OF OUR AWARD WINNING SMOKIN' MEATS (CHOOSE IN STEP 1)
FOUR FABULOUS FIXIN'S (CHOOSE IN STEP 2)
CORNBREAD WITH BUTTER
HOUSE-MADE Q SAUCES

♠ BBQ JUSTICE\$A.Q.

WANT TO CREATE YOUR OWN JUSTIFIABLE FEAST?
WE ALSO FEATURE SMOKED PRIME RIB DINNERS AND CAN WORK WITH YOU TO COME UP WITH THE PERFECT CREATIVE FEAST.

A LIST OF NON-ALCOHOLIC BEVERAGES IS AVAILABLE UPON REQUEST.

*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

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"Because basically, people just want great stuff"

Bounty Hunter Wine Bar & Smokin' BBQ
975 First Street, Napa, California 94559
Tel: 707.226.3976

NOW, GREAT BBQ IS AS EASY AS 1-2-3!

♠ STEP 1 - CHOOSE A SELECTION OF BBQ MEATS:

AWARD-WINNING SMOKIN' MEATS:

- ST. LOUIS PORK RIBS
- BEEF BRISKET
- PULLED PORK
- SHREDDED CHIPOTLE CHICKEN

HOT-OFF-THE-GRILL:

- ARTISAN SAUSAGES
- BEER CAN CHICKEN

♠ STEP 2 - CHOOSE FROM OUR FABULOUS FIXIN'S:

- BBQ BEANS
- OUR FAMOUS COLE SLAW
- MARKET GREEN SALAD
- KETTLE CHIPS
- HOUSE-MADE HALF SOUR PICKLES
- POTATO SALAD
- CLASSIC CAESAR SALAD
- SEASONAL VEGGIE
- HOUSE-MADE B&B
- PICKLES MAC & CHEESE

♠ STEP 3 CUSTOMER INFO:

NAME _____

ADDRESS _____

PHONE _____

EMAIL _____

EVENT DATE _____ TIME _____ GUEST COUNT _____

EMAIL TO CATERING@BOUNTYHUNTERWINE.COM

[Click to Email](mailto:CATERING@BOUNTYHUNTERWINE.COM)



The Bouny Hunter Wine Bar & Smokin' BBQ Headquarters is located at First and Main in the heart of Downtown Napa.

All your favorite Smokin' BBQ classics as well as some delectable new additions are available for your next event. Drawing inspiration from multiple regional styles, Bounty Hunter came up with what we like to call "Wine Country BBQ." Using our top-notch Southern Pride "Cadillac of Smokers" all our meats are smoked with different combinations of hickory, oak and pecan.

Whether a formal release party, an afternoon picnic, or an all weekend hoedown, we'll bring a portable smoker and rock star "Q" team to your next gig for some smokin' magic! We look forward to serving you the best smokin' BBQ California Wine Country has to offer!

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