

APPETIZERS

Hangry Chicken Wings

Choice of sauce on the side: BBQ, Ring of Fire, Honey Tabasco Glaze \$13.50

Pretzilla & House Dips

Smoked Cheddar OBBC Beer Mustard & Bacon Jalapeño Dip \$14

Fried Parmesan Brussels ^v

Brussel Sprouts, Shaved Parmesan, Balsamic Reduction Glaze \$13.50

Smoked Mac & Cheese ^v

Cavatappi Pasta, Smoked Cheddar Blend, Breadcrumbs \$12.50 Entrée Size \$18.50

House Nachos

Choice of Carnitas, Beef or Chicken

Smoked Cheddar, Mozzarella, Pico, Black Olives, Pinto Beans, Pickled Jalapeños, Crema, Guacamole \$18.50

Mini Chicken Tacos

Deep fried mini chicken tacos serviced with, Smoked Cheddar sauce, Guacamole, Chipotle Crema \$11

SALADS

Tri-Tip Arugula Salad

Tri-Tip, Field Greens, Arugula, Roasted Red Onions, Red Bell Peppers, Sun-dried Tomato, Bleu Cheese Crumbles, Balsamic Vinaigrette \$18.50

Quinoa & Candied Walnut Salad ^v

Field Greens, Cherry Tomatoes, Brie, Red Wine Vinaigrette \$14.50

Caesar Salad

Romaine Hearts, Cherry Tomatoes, Buttery Croutons, Creamy Caesar Dressing, Shaved Parmesan \$13

FLATBREADS

BBQ Piña Peño Pollo

Roasted Herb Chicken, BBQ Sauce, Pineapple, Red Onions, Cilantro, Jalapeños, Mozzarella, Crema \$18

Smoked Bratwurst

Marinara Sauce, Mozzarella, Smoked Bratwurst, Bell Peppers, Caramelized Onions, Fresh Basil \$18

Margherita ^v

Burrata, Marinara Sauce, Mozzarella, Tomatoes, Fresh Basil, EVOO, Sea Salt \$17

ADD-ONS: Avocado \$3, Anchovies \$3, Bacon \$3, Carnitas \$6, Braised Beef \$6, Herb Roasted Chicken \$6, Salmon \$8, Jumbo Shrimp (4) \$8, Extra Beef Patty \$8

BURGERS All burgers are served with Field Greens, Tomato, Red Onion on a Brioche Bun (unless otherwise specified), Pickle Spear and a choice of Fries or Salad. Upgrade to Sweet Potato fries or Soup for \$2. Turkey, Veggie, or Impossible available for substitution.

Out of Bounds Craft Burger Brisket Short Rib Beef, Smoked Cheddar, House Potato Chips, Garlic Aioli \$18

Prison Blues Burger Brisket Short Rib Beef, Bacon, Blue Cheese, Red Wine Aioli \$19

Boundless Brie Burger Brisket Short Rib Beef, Brie, Gala Apples, Walnut Fig Jam, Balsamic Reduction \$19

Teriyaki Burger Brisket Short Rib Beef, Bacon, Jack, Grilled Pineapple, Teriyaki Sauce, Red Onion, Garlic Aioli \$19

Smoked Gouda & Mushroom Burger

Brisket Short Rib Beef, Smoked Gouda, Sautéed Mushrooms, Garlic Aioli \$18.50

Lamb Burger New Zealand Lamb Patty, Feta, Tzatziki, Pickled Red Onion, Arugula, Tomato \$20

TACOS

Salmon Tacos

Corn Tortillas, Mojo Slaw, Pineapple Pico, Guacamole, Chipotle Crema \$18

Street Tacos

Choice of Carnitas, Beef or Chicken

Corn Tortillas, Cotija, Mojo Slaw, Pico de Gallo, Chipotle Crema \$17

ENTREES

Carnitas Bowl

Pork Carnitas, Cilantro Rice, Mojo Slaw, Pico De Gallo, Cotija Cheese, Watermelon Radish, Avocado, Tortilla Strips, and Chipotle-Lime Crema \$17.50

OBBC Chicken & Kale ^{GF}

Herb Roasted Chicken, Cilantro Rice, Cherry Tomatoes, Butternut Squash, Feta, Dried Dates, Toasted Walnuts, Crema, and Balsamic Glaze \$18.50

Teriyaki Salmon

Pan Fried Salmon, Cilantro Rice, Shrimp, Seasonal Vegetable Medley, Teriyaki Sauce \$26

DESSERT

The BFC ^v

A Warm Deep-Dish Chocolate Chip Cookie served with a scoop of Vanilla Ice Cream and drizzled with our House-Made Caramel Sauce. Yum \$13

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Our aioli(s) contain raw eggs. Please alert your server if you have any food allergy or special dietary needs. Don't forget to ask your server about rotating specials!*



Beer on Tap

Day Cruiser Light Lager

Bronze Medal - US BEER OPEN 2019

ABV: 4% // IBU: 10 16oz - \$7.00

Cowbell Blonde

ABV: 5% // IBU: 15 16oz - \$7.00

Blurred Vision NE Hazy IPA

ABV: 6% // IBU: 20 16oz - \$7.00

Joyrider IPA

ABV: 7% // IBU: 55 16oz - \$7.00

OG Pale Ale

ABV: 5.5% // IBU: 30 16oz - \$7.00

Strawberry Blonde

ABV: 5% // IBU: 15 16oz - \$7.00

Coffee Porter *contains caffeine*

ABV: 6.2% // IBU: 25 16oz - \$9.00

Heavy Metal Hippie DIPA

ABV: 8% // IBU: 75 16oz - \$9.00

Fall N' Haze

ABV: 6.5% // IBU: 20 16oz - \$7.00

Rotating Kettle Sour

ABV: 7.5% // IBU: 2 16oz - \$9.00

Juiced Blackberry DIPA

ABV: 8% // IBU: 75 16oz - \$9.00

Cocoa Mole Pastry Stout

ABV: 10.5% // IBU: 25 12oz - \$9.00

Caramel Super Stout *not available in flights*

ABV: 19% // IBU: 10 8oz - \$8.00

Cocoa Cuddles

* Contains Lactose, Available on Nitrogen.

ABV: 7% // IBU: 25 16oz - \$7.00

Common Cider Rotating

ABV: 6.5% 16oz - \$9.00



Tap Wines

Glass/Bottle

Toad Hollow Chardonnay

Mendocino, Ca

\$9

Leese Fitch Cabernet Sauvignon

Sonoma, Ca

\$9



Red Wines

Sobon Zinfandel

Amador/Lodi, Ca

\$10/\$38

Smashberry Red Blend

Paso Robles, Ca

\$10/\$38

Landmark Pinot Noir

California

\$11/\$38

Justin Cabernet Sauvignon

Paso Robles, Ca

\$16/\$60



White Wines

Stoneleigh Sauvignon Blanc

Marlborough, New Zealand

\$10/\$38

J. Lohr Riverstone Chardonnay

Monterey, Ca

\$11/\$40

Trefethen Dry Riesling

Napa Valley

\$11/\$40

Barone Fini Pinot Grigio

Valdadige Terradeiforti, Italy

\$11/\$30

Grgich Hills Chardonnay

Calistoga, Ca

\$17/64



Varietals

Argyle Champagne Brut

Willamette Valley, Oregon

\$52

Mimosa

Orange Juice or Cranberry Juice

\$7

Roderer Estate – 375 ml.

Anderson Valley - Sparkling Brut

\$26

Pol Clement - Split

France – Blanc de Blanc Brut

\$9

VieVite “Santa Maria” Rosè

France

\$13/\$48

\$26 TASTER WHEELS

Happy Hour: Tue – Fri 2-5 pm

\$2 off OBBC Pints // \$1 off House Wine

GROWLER FILL SPECIAL!

Thursday Only ask your Server for Details