

APPETIZERS

Hangry Chicken Wings

Choice of sauce BBQ, Ring of Fire, Tapatio & Beer Sauce \$13

Pretzilla & House Dips

Smoked Cheddar OBBC Beer Mustard, Bacon Jalapeño Dip \$13



Fried Parmesan Brussels ^v

Brussel Sprouts, Shaved Parmesan, Balsamic Reduction Glaze \$13

Smoked Mac & Cheese

Cavatappi Pasta, Smoked Cheddar Blend, Breadcrumbs \$12 Entrée Size \$18

SALADS

Quinoa & Candied Walnut Salad ^{v/GF}

Field Greens, Cherry Tomatoes, Brie, Red Wine Vinaigrette \$14

Caesar Salad

Romaine Hearts, Cherry Tomatoes, Buttery Croutons, Creamy Caesar Dressing, Shaved Parmesan \$12

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 \$17

Margherita ^v

Burrata, Marinara Sauce, Mozzarella, Tomatoes, Fresh Basil, EVOO, Sea Salt \$16

ADD-ONS: Avocado \$3, Anchovies \$3, Bacon \$3, Carnitas \$6, Braised Beef \$6, Herb Roasted Chicken \$8, 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, Pickle Spear and a choice of Fries, Soup, or Salad. Upgrade to Sweet Potato fries for \$2. Turkey Patty or Veggie Patty available for substitution:*

Out of Bounds Craft Burger Brisket Short Rib Beef, Smoked Cheddar, House Potato Chips, Garlic Aioli \$17

Prison Blues Burger Brisket Short Rib Beef, Bacon, Blue Cheese, Red Wine Aioli \$17

Boundless Brie Burger Brisket Short Rib Beef, Brie, Gala Apples, Walnut Fig Jam, Balsamic Reduction \$17

Smoked Gouda & Mushroom Burger

Brisket Short Rib Beef, Smoked Gouda, Sautéed Mushrooms, Garlic Aioli \$18

TACOS

Salmon Tacos

Corn Tortillas, Mojo Slaw, Pineapple Pico, Guacamole, Chipotle Crema \$17

Street Tacos

Choice of Carnitas, Beef or Chicken

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

ENTREES

OBBC Chicken & Kale ^{GF}

Herb Roasted Chicken, Cilantro Rice, Cherry Tomatoes, Butternut Squash, Feta, Dried Dates, Toasted Walnuts, Crema, and Balsamic Glaze \$18

Teriyaki Salmon ^{GF}

Pan Fried Salmon, Cilantro Rice, Shrimp, Seasonal Vegetable Medley, Teriyaki Sauce \$24

DESSERT

Chocolate Chip Bazookie

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 - \$6.50

Cowbell Blonde

ABV: 5% // IBU: 15 16oz - \$6.50

Blurred Vision NE Hazy IPA

ABV: 6% // IBU: 20 16oz - \$6.50

Joyrider IPA

ABV: 7% // IBU: 55 16oz - \$6.50

OG Pale Ale

ABV: 5.5% // IBU: 30 16oz - \$6.50

Barbe Rouge Hazy IPA

ABV: 6% // IBU: 15 16oz - \$6.50

Juiced Grapefruit DIPA

ABV: 8% // IBU: 75 16oz - \$8.50

Ultimatum Triple IPA

ABV: 10% // IBU: 100 12oz - \$7.50

Cold Brew Coffee Porter

ABV: 6.2% // IBU: 25 16oz - \$6.50

Cocoa Mole Barrel Aged Pastry Stout

ABV: 10.5% // IBU: 15 8oz - \$8.50

Lotsa Pastry Stout w/ coconut and chocolate

*Contains Lactose and Almonds.

ABV: 11.5% // IBU: 15 8oz - \$8.50

Milk Stout

* Contains Lactose, Available on both Co2 and Nitrogen.

ABV: 4% // IBU: 25 16oz - \$6.50

\$20 TASTER WHEELS

\$8 CREATE-A-FLIGHT
(You choose 4 4oz samplers)

Happy Hour: Wed – Fri 2-5 pm
\$2 off OBBC Pints // \$1 off House Wine

\$10 GROWLER FILL SPECIAL!

Thursday Only
(ask server for details, some beers excluded)



Tap Wines

Glass/Bottle

Toad Hollow Chardonnay

Mendocino, Ca

\$9

Sterling Cabernet Sauvignon

Calistoga, Ca

\$9



Red Wines

Pessimist Red Blend

Paso Robles, Ca

\$12/\$44

Sobon Zinfandel

Amador/Lodi, Ca

\$10/\$38

Landmark Pinot Noir

California

\$11/\$38

Bella Grace Barbera

Amador County, Ca

\$12/\$42

Educated Guess Cabernet Sauvignon

Napa, Ca

\$14/\$54

Justin Cabernet Sauvignon

Paso Robles, Ca

\$16/\$60



White Wines

Fellow Chardonnay

Clarksville, Ca

\$10/\$38

White Haven Sauvignon Blanc

Martinborough, New Zealand

\$10/\$38

Nine Hats Riesling

Columbia Valley

\$10/\$38

Barone Fini Pinot Grigio

Valdadige Terradeiforti, Italy

\$8/\$30

Grgich Hills Chardonnay

Calistoga, Ca

\$17/64

Rombauer Chardonnay

Carneros, Ca

\$85



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

Mathilde Chaptoutier Rosè

France

\$8/\$30