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<th>APPETIZERS</th>
<th>TACOS</th>
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| **Hangry Chicken Wings**  
Choice of sauce BBQ, Ring of Fire, OBBC Dry Spice $12  
Served with Ranch or Blue Cheese Dressing | **Blackened Mahi-Mahi Street Tacos**  
Corn Tortillas, Pineapple-Jicama Salsa, Mojo Slaw, Cilantro, Guacamole, Red Rice, Crema $16 |
| **Pretzill & House Dips**  
Bacon Jalapeño Dip, Smoked Cheddar OBBC Beer Mustard $13 | **Street Tacos**  
Choice of Beef Carnitas or Pork Carnitas  
Corn Tortillas, Mojo Slaw, Cotija, Pickled Onions, Cilantro, Guacamole, Red Rice, Crema $16 |
| **Bacon Skewers**  
Thick Candied Pork Belly, Chicharrons, Fried Pineapple, OBBC Teriyaki Sauce $12 | **ENTREES**  
**Pork Carnitas Bowl***  
Pinto Beans, Red Rice, Cabbage, Fresh Jalapenos, Roasted Corn, Pickled Red Onions, Cherry Tomatoes, Cilantro, Chipotle Lime Sauce $16 |
| **Smoked Mac N’ Cheese**  
Cavatappi Pasta, Smoked Cheddar Blend, Breadcrumbs $11  
Also available in entrée size | **Nacho Mama**  
Choice of Chicken, Beef Carnitas or Pork Carnitas  
Oven Baked, Pinto Beans, Cheddar Cheese, Jalapeños, Tomatoes, Olives, Cilantro, Guacamole, Crema $15  
Also available as Nacho Daddy |
| **Fried Parmesan Brussels**  
Brussel Sprouts, Fresh Grated Parmesan, Balsamic Reduction Glaze $11 | **Ribs & Mash**  
Slow-Braised St. Louis Ribs, Garlic Mashed Potato, Fried Brussels, Balsamic Reduction $20 |
| **Nacho Mama**  
Choice of Chicken, Beef Carnitas or Pork Carnitas  
Oven Baked, Pinto Beans, Cheddar Cheese, Jalapeños, Tomatoes, Olives, Cilantro, Guacamole, Crema $15  
Also available as Nacho Daddy | **Teriyaki Salmon***  
Cilantro Red Rice, Asparagus, Pineapple Salsa, OBBC Teriyaki Sauce $23 |

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<th>SALADS</th>
<th><strong>FLATBREADS</strong></th>
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| **Tri Tip & Arugula Salad**  
Arugula, Field Greens, Sun-Dried Tomatoes, Roasted Red Onion, Blue Cheese, Balsamic Vinaigrette $15 | **BBQ Piña Peño Pollo**  
Artisan Dough, Mozzarella, Roasted Herb Chicken, Pineapple, Cilantro, Jalapeños, Crema $17 |
| **Chicken Tortilla Salad***  
Tortilla Strips, Romaine, Mixed Greens, Cilantro, Black Beans, Cotija, Corn, Tomato, Cilantro, Chipotle Lime Sauce $15 | **Smoked Bratwurst Flatbread**  
Artisan Dough, Mozzarella, Smoked Bratwurst, Red Bell Pepper, Caramelized Onions, Basil $16 |
| **Caesar Salad***  
Romaine, Croutons, Parmesan, Cherry Tomato, Lemon, Caesar Dressing $13 | **Seasonal Veggie**  
Artisan Dough, Marinara, Mozzarella, Butternut Squash, Red Bell Pepper, Tomato, Arugula $15 |
| **Burgers** | **Margherita** |
| All burgers are served with choice of fries, soup or salad  
Turkey Patty or Veggie Patty available for substitution | Artisan Dough, Marinara, Mozzarella, Tomato, Basil $15 |
| **Out of Bounds Craft Burger***  
Brisket Short Rib Beef, House Bun, Smoked Cheddar, House Potato Chips, Field Greens, Tomato, Red Onion, Garlic Aioli* $16 | **DESSERTS**  
**Oatmeal Chocolate Chip Bazookie**  
A Warm Deep-Dish Oatmeal Chocolate Chip Cookie. Served with a Scoop of Vanilla Ice Cream and our House-made Chocolate Stout Sauce $11 |
| **Prison Blues Burger***  
Brisket Short Rib Beef, House Bun, Thick Smoked Bacon, Blue Cheese, Field Greens, Tomato, Red Onion, Red Wine Aioli* $16 | **Chocolate Chip Bazookie**  
A Warm Deep-Dish Chocolate Chip Cookie. Served with a Scoop of Vanilla Ice Cream and our House-made Caramel Sauce $11 |
| **Boundless Brie Burger***  
Brisket Short Rib Beef, House Bun, Brie, Gala Apples, Field Greens, Tomato, Red Onion, Walnut Fig Jam, Balsamic Reduction $16 | **House Brownie**  
Warm Chocolate Chip Brownie, Vanilla Ice Cream, Chocolate and Caramel Sauce Drizzle $8 |
| **Smoked Gouda & Mushroom Burger***  
Brisket Short Rib Beef, House Bun, Smoked Gouda, Sautééed Mushrooms, Field Greens, Tomato, Red Onion, Garlic Aioli* $17 | *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Our aioli(s) contain raw eggs. |

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<th>ADD-ONS:</th>
<th>Please alert your server if you have any food allergy or special dietary needs</th>
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| Avocado $2, Anchovies $2, Bacon $2,  
Pork Carnitas $5, Beef Carnitas $5,  
Herb Roasted Chicken $7, Salmon $7, Tri-tip $7 | |
| Split Plate Charge $3 | |

All tabs left open overnight will be charged a 20% gratuity.
Beer on Tap

Day Cruiser Light Lager
Bronze Medal - US BEER OPEN 2019
ABV: 4.0% // IBU: 10
16oz - $6.50

Cowbell Blonde
ABV: 5.0% // IBU: 15
16oz - $6.50

Blurred Vision NE Hazy IPA
ABV: 6.0% // IBU: 20
16oz - $6.50

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

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

Juiced Blackberry DIPA
ABV: 8% // IBU: 75
16oz - $8.50

*V-Eazy IPA
Brewed in Collaboration with Veterans Affect
ABV: 6.1% // IBU: 30
16oz - $8.50

Juice Ride Double NE Hazy IPA
ABV: 8% // IBU: 35
16oz - $8.50

Happy Pils
ABV: 5% // IBU: 31
16oz - $6.50

Old Quarry Old Ale
ABV: 10.5% // IBU: 35
8oz - $7.50

Kettle Sour Series
*Contains Lactose. Ask your server for details
ABV: 12oz // IBU: 35
12oz - $6.50

Hurly Burly Barleywine
ABV: 10.6% // IBU: 35
8oz - $7.50

Lotsa Stout w/ coconut and chocolate
*Contains Lactose and Almonds.
ABV: 11.5% // IBU: 15
8oz - $8.50

Common Cider - Rotating
ABV: 6.5% // IBU: 0
16oz - $6.50

Tap Wines

Chamisal Chardonnay
San Luis Obispo, 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

Elouan Pinot Noir
Oregon
$12/$44

Shooting Star Pinot Noir
Lake County, Ca
$9/$34

St. Amant Barbera
Lodi, Ca
$11/$42

Justin Cabernet Sauvignon
Paso Robles, Ca
$15/$58

Sobon Syrah
Amador/Lodi, Ca
$10/$38

White Wines

Husch Chardonnay
Anderson Valley, Ca
$10/$38

Tora Bay Sauvignon Blanc
Martinborough, New Zealand
$10/$38

Nine Hats Riesling
Columbia Valley
$10/$38

Cavaliere D’Oro Pinot Grigio
Veneto, Italy
$8/$30

Rombauer Chardonnay
St. Helena, Ca
$20/$78

Varietals

Mimosa
Coastal Vines - Brut Cuvee
$7

Roderer Estate – 375 ml.
Anderson Valley - Sparkling Brut
$26

Pol Clement - Split
France – Blanc de Blanc Brut
$9

Cline Mourvedre Rose
Contra Costa County, Ca
$8/$30

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

$8 CREATE-A-FLIGHT

$20 TASTER WHEELS

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