

APPETIZERS

Hangry Chicken Wings

Choice of sauce on the side: BBQ, Ring of Fire or house-made Buffalo. Appetizer Size **\$14** Large Size **\$20**

Buffalo Cauliflower Vegetarian

Buffalo battered Cauliflower, served with House-Made Ranch and Buffalo **\$13**

Pretzilla & House Dips

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

Fried Parmesan Brussels Vegetarian

Brussel Sprouts, Parmesan and Balsamic Reduction Glaze **\$14**

Smoked Mac & Cheese Vegetarian

Cavatappi Pasta and Smoked Cheddar
Appetizer Size **\$13** Entrée Size **\$19**

House Nachos

Choice of Carnitas, Steak or Chicken
Smoked Cheddar, Mozzarella, Pico, Cilantro, Black Olives, Pinto Beans, Pickled Jalapeños, Crema and Guacamole **\$19**

Chicken Taquitos

Deep fried Chicken Taquitos served with Smoked Cheddar Sauce, Guacamole and Chipotle Crema **\$14**

Onion Rings Vegetarian

Beer battered and deep-fried Onion Rings served with House-Made Ranch **\$13**

Fried Pickles Vegetarian

Battered and deep-fried Pickle spears served with house-made Ranch **\$13**

Fry Basket Vegetarian

Beer Battered French Fry Basket **\$7**
Upgrade basket to Sweet Potato, Garlic, Chimichurri or Buffalo with Blue Cheese Crumbles **\$9**

Pork Belly

Pork Belly Special, this item changes preparation regularly so make sure to ask your server today. **\$12**

SALADS

Tri-Tip Arugula Salad

Tri-Tip, Field Greens, Arugula, Roasted Red Onions, Red Bell Peppers, Sun-dried Tomato, Bleu Cheese Crumbles and Balsamic Vinaigrette **\$19**

Chicken Cobb Salad

Field Greens, Bacon, Herbed Chicken Breast, Boiled Egg, Fresh Avocado, Cherry Tomato, Red Onion, Blue Cheese crumbles. Choice of Ranch or Blue Cheese dressing. **\$19**

Kale Farro Salad

Blackened Salmon, Kale, Farro, Red Onions, Cherry Tomatoes, Cucumbers, Roasted Walnuts and Lemon Vinaigrette **\$20**

Kale Caesar Salad

Kale, Romaine Hearts, house-made Croutons, Caesar Dressing and Parmesan **\$15**

FLATBREADS

BBQ Piña Peño Pollo

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

Italian Meat Lover

Marinara Sauce, Mozzarella, Salami, Pepperoni and Italian Sausage **\$19**

Margherita Vegetarian

Burrata, Marinara Sauce, Mozzarella, Tomatoes, Fresh Basil and EVOO **\$17**

DESSERT

The BFC Vegetarian

A Warm deep-dish Chocolate Chip Cookie served with a scoop of Vanilla Ice Cream and house-made Caramel Sauce **\$13**

Chocolate Monster Cake Vegetarian

Five layer Chocolate cake with Chocolate Ganache frosting and Raspberry Coulis **\$14**

BURGERS are served with Field Greens, Tomato, Red Onion on a Brioche Bun (Gluten Free Bun^{GF} available) and comes with a choice of side.

Turkey, Veggie, or Impossible are available for substitution.

Out of Bounds Craft Burger

Brisket Short Rib Beef Patty, Smoked Cheddar, House Potato Chips and Garlic Aioli **\$18**

Prison Blues Burger

Brisket Short Rib Beef Patty, Bacon, Blue Cheese and Red Wine Aioli **\$19**

Boundless Brie Burger

Brisket Short Rib Beef Patty, Brie, Gala Apples, Walnut Fig Jam and Balsamic Reduction **\$19**

Drunken Burger

Brisket Short Rib Beef Patty, Pepper Jack Cheese, Avocado, Jalapeno Bacon Jam and house-made Whiskey BBQ **\$19**

Smoked Gouda & Mushroom Burger

Brisket Short Rib Beef Patty, Smoked Gouda, Sauteed Mushrooms and Garlic Aioli **\$19**

Lamb Burger

New Zealand Lamb Patty, Feta, Pickled Red Onion, Arugula and Tzatziki **\$20**

TACOS comes with Cilantro Rice, Cotija Black Beans and Guacamole.

Salmon Tacos GF

Corn Tortillas, Blackened Salmon, Mojo Slaw, Pineapple Pico and Chipotle Crema **\$18**

Folsom Lake Tacos GF

Choice of Carnitas, Steak or Chicken
Corn Tortillas, Mojo Slaw, Pico de Gallo and Chipotle Crema **\$17**

Hard Core Tacos Vegetarian GF

Corn Tortillas, Fresh Avocado, Mojo Slaw, Pico de Gallo and Chipotle Crema **\$16**

ENTREES

Carnitas Bowl

Pork Carnitas, Cilantro Rice, Mojo Slaw, Pico De Gallo, Cotija Cheese, Watermelon Radish, Avocado, Tortilla Strips, and Chipotle Lime Crema **\$18**

OBBC Chicken & Kale GF

Herb Roasted Chicken, Cilantro Rice, Cherry Tomatoes, Butternut Squash, Feta, Dried Dates, Toasted Walnuts, Crema, and Balsamic Glaze **\$19**

Teriyaki Salmon

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

Bistro Steak Chimichurri

Teres Major Cut with an herb based Chimichurri sauce, roasted Fingerling Potatoes, Asparagus, blistered Tomato and Balsamic Glaze **\$28**

Quinoa Farm Bowl Vegetarian GF

Quinoa, Corn, Zucchini, Squash, Tomatoes, Avocado, Kale, Feta Cheese and Sun Dried Tomato Crema **\$18**

Chicken Alfredo Cavatappi

Chicken, Cavatappi Pasta, Garlic Cream, Baby Spinach, Mushrooms and Parmesan **\$19**



**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Our aioli contains raw eggs. Please alert your server if you have any food allergy or special dietary needs.*

Maximum of 4 payment methods accepted per table.

Parties of 8 or more are subject to a 20% gratuity.

Out of Bounds' Dinner Session is from 3pm till 9pm

Spritzers WITH FRESH HANDMADE JUICE MIXES

Mimosa Orange Juice, Prosecco	\$9
Aperol Spritz Aperol, Lemon, Prosecco	\$12

Vodka Cocktails WITH FRESH HANDMADE JUICE MIXES

Boundless Martini Vodka or Gin with Stuffed Olives	\$9*
Watermelon Cosmo Vodka, Watermelon, Lime	\$10*
Raspberry Super Drop Vodka, Raspberry, Lemon	\$11*
Lychee Drop Vodka, Lychee, Lemon	\$11*
California Mule Vodka, Lime, Ginger Beer	\$10*
Espresso Martini Vodka, Espresso, Bourbon Cream	\$12*
Long Island Iced Tea	\$12*
<small>Vodka, Gin, Rum, Triple Sec, Lemon</small>	

Gin Cocktails WITH FRESH HANDMADE JUICE MIXES

Northside Gin, Mint, Lemon	\$9*
Pomegranate Mint Rickey	\$10*
<small>Gin, Pomegranate, Mint, Lime</small>	
White Linen Gin, Elderflower, Lemon, Cucumber	\$11*
Juiced Reviver Gin, Curacao, Lemon, Herbsaint	\$12*

Whiskey Cocktails WITH FRESH HANDMADE JUICE MIXES

Blurred Manhattan Whiskey, Sweet Vermouth, Bitters	\$10*
Strawberry Basil Bramble	\$12*
<small>Whiskey, Strawberry, Lemon, Basil</small>	
Paper Plane Whiskey, Aperol, Lemon, Angostura Bitters	\$12*
OBBC Old Fashioned	\$12*
<small>Whiskey, Demerara, Peychaud's Bitters</small>	
Root Beer New Fashioned	\$12*
<small>Whiskey, Root Beer, Angostura Bitters</small>	
Peach New Fashioned	\$12*
<small>Whiskey, Peach, Angostura Bitters</small>	

Tequila Cocktails WITH FRESH HANDMADE JUICE MIXES

OBBC Skinny Margarita	\$10*
<small>Tequila, Agave, Lime, Salt</small>	
Mango Margarita Tequila, Agave, Mango, Lime, Tajin	\$12*
Jalapeno Paloma Tequila, Grapefruit, Jalapeno, Tajin	\$12*

Rum Cocktails WITH FRESH HANDMADE JUICE MIXES

Old Folsom Rum, Mint, Lime, Brut	\$10*
Banana Zombie Rum, Banana, Cinnamon, Lime	\$13*
OBBC Mojito Rum, Lime, Mint	\$11*
Strawberry Mojito Rum, Strawberry, Lime, Mint	\$12*

Whiskey

Angel's Envy Bourbon
 Basil Hayden Bourbon
 Blanton's Bourbon
 Buffalo Trace Bourbon
 Bulleit Rye / Bulleit Bourbon
 Crown Royal Canadian
 Eagle Rare Bourbon
 Elijah Craig Bourbon
 Evan Williams Bourbon
 Frey Ranch Rye
 Frey Ranch Bourbon
 George Dickel #12 Tennessee
 Jefferson's Ocean Bourbon / Jefferson's Small Batch Bourbon
 Knob Creek Rye / Knob Creek Bourbon
 Maker's Mark Bourbon
 Michter's Rye / Michter's Bourbon / Michter's Sour Mash
 Old Grand Dad BIB Bourbon
 Powers Irish
 Rittenhouse Rye
 Roe & Co. Irish
 Templeton Rye
 Whistle Pig 10yr
 Woodford Reserve Bourbon

Scotch

Johnnie Walker Black Label
 Macallan 12yr
 Lagavulin 16yr



Beer on Tap

	ABV	IBU	16oz
Day Cruiser Light Lager	4%	10	\$8
Cowbell Blonde	5%	15	\$8
Blurred Vision Hazy IPA	6%	20	\$9
Joyrider IPA	7%	55	\$9
Strawberry Blonde	5%	15	\$9
No Manches Mexican Lager	5.2%	15	\$8
Happy Pils	5%	31	\$8
Juiced Grapefruit DIPA	8%	75	\$10
Juiced Blackberry DIPA	8%	75	\$10
Oktoberfest Marzen	5.9%	20	\$9
El Dorado Hazy IPA	6.5%	20	\$9
Barbe World Hazy IPA	6%	15	\$9
Rotating Kettle Sour	7.5%	2	\$9
Milk Stout	4%	25	\$8
Blood Orange Wheat	5.4%	15	\$9
Orange Guava Tart Seltzer	4.5%	0	\$8
Cold Brew Coffee Porter	6.2%	25	\$9
Two Rivers Cider	6.9%	0	\$9

White Wines

	Glass	Bottle
Broadbent Vinho Verde Rosé	\$13	\$48
Pine Ridge Chenin Blanc	\$11	\$44
Stemmari Pinot Grigio	\$10	-
Andis Sauvignon Blanc	\$12	\$46
Wente Chardonnay	\$12	\$46
Rombauer Chardonnay	-	\$76
Grgich Hills Chardonnay	-	\$96

Red Wines

	Glass	Bottle
Neyers Sage Canyon Blend	\$16	\$64
Willamette Valley Pinot Noir	\$14	\$56
Seghesio Family Zinfandel	\$15	\$60
14 Hands Cabernet Sauvignon	\$10	-
Daou Cabernet Sauvignon	\$17	\$68

Sparkling Wine

	Glass	Bottle
Mimosa	\$9	
Gambino Sparkling	\$8	\$30
Ruffino Prosecco	-	\$22
Nicholas Feuillatte Champagne	-	\$48
Lucien Albrecht Cremant Rose	-	\$46

Vodka

Tito's
 Ketel One
 Grey Goose

Gin

Beefeater
 Tanqueray
 Hendrick's

Rum

Bacardi Superior
 Captain Morgan Spiced
 Blackwell Jamaican Dark

Brandy

St. Remy VSOP
 Hennessy

Tequila

Casamigos Blanco
 Casamigos Anejo
 Cazadores Blanco
 Cazadores Reposado
 Don Julio Blanco
 Don Julio Anejo
 Don Julio 1942 Anejo
 Patron Silver
 Patron Reposado
 Del Maguey Vida Mezcal



*All listed drink pricing is based on Well selection, selections from Call or Top Shelf will reflect a difference in pricing.