

## 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**

**SANDWICHES** comes with a choice of side.

### French Dip

French Roll, Steak, Jack Cheese, Horseradish Cream, Garlic Aioli and Au Jus **\$18**

### Salmon BLT

Brioche Bun, Salmon, Bacon, Lettuce, Tomato, Red Onions and Lemon Basil Aioli **\$19**

### Spicy Nashville Chicken

Brioche, Battered Chicken Breast, Coleslaw, Pickles and Garlic Aioli **\$18**

### Chicken Gouda

Ciabatta, Chicken Breast, Red Onion, Smoked Gouda, Arugula, Tomato and Roasted Red Pepper Aioli **\$18**

### Mozzarella & Avocado Vegetarian

Ciabatta, Mozzarella, Avocado, Arugula, Tomato, Red Onion and Lemon Basil Aioli **\$16**

**BURGERS** are served with Field Greens, Tomato, Red Onion on a Brioche Bun (Gluten Free Bun<sup>GF</sup> 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 <sup>GF</sup>

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

### Folsom Lake Tacos <sup>GF</sup>

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**



*\*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' Lunch Session is from 11:30am till 3pm*

## Spritzers WITH FRESH HANDMADE JUICE MIXES

<b>Mimosa</b> Orange Juice, Prosecco	\$9
<b>Aperol Spritz</b> Aperol, Lemon, Prosecco	\$12

## Vodka Cocktails WITH FRESH HANDMADE JUICE MIXES

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

## Gin Cocktails WITH FRESH HANDMADE JUICE MIXES

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

## Whiskey Cocktails WITH FRESH HANDMADE JUICE MIXES

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

## Tequila Cocktails WITH FRESH HANDMADE JUICE MIXES

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

## Rum Cocktails WITH FRESH HANDMADE JUICE MIXES

<b>Old Folsom</b> Rum, Mint, Lime, Brut	\$10*
<b>Banana Zombie</b> Rum, Banana, Cinnamon, Lime	\$13*
<b>OBBC Mojito</b> Rum, Lime, Mint	\$11*
<b>Strawberry Mojito</b> 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
<b>Day Cruiser Light Lager</b>	4%	10	\$8
<b>Cowbell Blonde</b>	5%	15	\$8
<b>Blurred Vision Hazy IPA</b>	6%	20	\$9
<b>Joyrider IPA</b>	7%	55	\$9
<b>Strawberry Blonde</b>	5%	15	\$9
<b>No Manches Mexican Lager</b>	5.2%	15	\$8
<b>Happy Pils</b>	5%	31	\$8
<b>Juiced Grapefruit DIPA</b>	8%	75	\$10
<b>Juiced Blackberry DIPA</b>	8%	75	\$10
<b>Oktoberfest Marzen</b>	5.9%	20	\$9
<b>El Dorado Hazy IPA</b>	6.5%	20	\$9
<b>Barbe World Hazy IPA</b>	6%	15	\$9
<b>Rotating Kettle Sour</b>	7.5%	2	\$9
<b>Milk Stout</b>	4%	25	\$8
<b>Blood Orange Wheat</b>	5.4%	15	\$9
<b>Orange Guava Tart Seltzer</b>	4.5%	0	\$8
<b>Cold Brew Coffee Porter</b>	6.2%	25	\$9
<b>Two Rivers Cider</b>	6.9%	0	\$9

## White Wines

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

## Red Wines

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

## Sparkling Wine

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

