

## APPETIZERS

### ROCKFISH CEVICHE 14

Avocado, cucumber, jalapeno, tomato, red onion, cilantro, lime, tortilla chips

### FRIED BRUSSELS SPROUTS<sup>{V}</sup> 14

Parmesan, balsamic glaze

### PRETZILLA & HOUSE DIPS 14

Smoked cheddar with bacon and jalapeño dip,  
Beer mustard dip

### HOT SPINACH DIP WITH A KICK<sup>{V}</sup> 12

Gouda, mozzarella, parmesan, serrano peppers, onions, garlic, house made focaccia crostini

### FRIED BUFFALO CAULIFLOWER<sup>{V}</sup> 13

Battered cauliflower florets, house made ranch & buffalo sauce

### SMOKED MAC & CHEESE<sup>{V}</sup> 13

Cavatappi pasta, smoked cheddar cheese sauce

### OUT OF BOUNDS NACHOS 19

Choose slow cooked Carnitas, Chicken, or Steak  
Refried black beans, cheddar, guacamole, Pico de Gallo, black olives, pickled jalapeño, cilantro, crema

### HANGRY CHICKEN WINGS

#### Seven Wings 14 | Ten Wings 20

Choice of sauce on the side or tossed:

House made Buffalo, Ring of Fire, or BBQ

### SEARED PORK BELLY 12

Please ask your server for the current preparation

### CAJUN FRIED ARTICHOKE HEARTS<sup>{V}</sup> 13

Spicy remoulade

### BEER BATTERED ONION RINGS<sup>{V}</sup> 13

House made ranch

### FRIED PICKLE SPEARS<sup>{V}</sup> 13

House made ranch

### BEER BATTERED FRENCH FRIES<sup>{V}</sup> 7

Tossed with:

Garlic, Chimichurri or Buffalo & blue cheese 9

### SWEET POTATO FRIES<sup>{V}</sup> 9

House made ranch

## SALADS

### SEASONAL STRAWBERRY SALAD 17

Spinach, arugula, feta, red onion, roasted corn, shaved almond, red wine vinaigrette

### KALE CAESAR SALAD 15

Kale, romaine, parmesan, crouton, Caesar dressing

### CHICKEN COBB SALAD 19

Field Greens, herbed chicken breast, bacon, avocado, boiled egg, cherry tomato, red onion, blue cheese crumble, blue cheese dressing

### BLACKENED SALMON SALAD 21

Farro, kale, red onion, cherry tomato, cucumber, roasted walnuts, lemon vinaigrette

### TRI-TIP ARUGULA SALAD 19

Arugula, field greens, roasted red onion, red bell pepper, sun dried tomato, blue cheese crumble, balsamic vinaigrette

## SANDWICHES (Available 11:30pm-3pm)

Served with beer battered fries or a side salad

### MOZZARELLA & AVOCADO<sup>{V}</sup> 16

Arugula, tomato, red onion, lemon basil aioli, ciabatta

### CHICKEN GOUDA 18

Smoked Gouda, arugula, tomato, red onion, roasted red pepper aioli, ciabatta

### SALMON BLT 19

Applewood smoked bacon, romaine, tomato, red onion, lemon basil aioli, toasted brioche bun

### SPICY NASHVILLE CHICKEN 18

Battered chicken breast, chili oil, coleslaw, picklesd, garlic aioli, toasted brioche bun

### PHILLY CHEESE STEAK 18

Sautéed mushrooms, onions, sweet peppers, jack cheese, chipotle aioli, French roll

## BURGERS

Crafted with our signature beef brisket & short rib patty, on a toasted brioche bun

Served with beer battered fries or a side salad  
Turkey, vegetarian or Impossible patty available

### OUT OF BOUNDS CRAFT BURGER 18

Smoked cheddar, field greens, tomato, red onion, house potato chips, garlic aioli

### BOUNDLESS BRIE BURGER 19

Double crème brie, shaved Gala apple, walnut fig jam, field greens, tomato, red onion, balsamic reduction

### DRUNKEN BURGER 19

Pepper jack, avocado, jalapeno bacon jam, field greens, tomato, red onion, Whiskey BBQ sauce

### SMOKED GOUDA & MUSHROOM BURGER 19

Aged smoked Gouda, sautéed mushrooms, field greens, tomato, red onion, garlic aioli

### THE BIG JOHNNY 20

Monterey jack, applewood smoked bacon, garlic aioli, onion strings, pickled sweet peppers, whiskey BBQ sauce

### PRISON BLUES BURGER 19

Applewood smoked bacon, blue cheese, field greens, tomato, red onion, red wine aioli

### LAMB BURGER 20

New Zealand lamb patty, feta, arugula, pickled red onion, tzatziki

## FLATBREADS

### BBQ PIÑA POLLO 18

BBQ sauce, herb roasted chicken, mozzarella, pineapple, red onion, cilantro, jalapeño, crema

### ITALIAN MEAT LOVER 19

Marinara, salami, pepperoni, Italian sausage, mozzarella

### MARGHERITA<sup>{V}</sup> 17

Marinara, Burrata, mozzarella, tomatoes, fresh basil, EVOO

## TACOS

Served with cilantro rice, refried black beans, guacamole, Cotija cheese, on corn tortillas

### FOLSOM LAKE TACOS<sup>{GF}</sup> 17

Choose slow cooked Carnitas, Chicken, or Steak  
Mojo slaw, Pico de Gallo, chipotle crema

### HARD CORE TACOS<sup>{V, GF}</sup> 16

Avocado, mojo slaw, Pico de Gallo, chipotle crema

### SALMON TACOS<sup>{GF}</sup> 18

Mojo slaw, pineapple Pico de Gallo, chipotle crema

## ENTREES

### SLOW ROASTED CARNITAS BOWL 18

Cilantro Rice, mojo slaw, Pico De Gallo, Cotija cheese, radish, avocado, tortilla strips, chipotle lime crema

### QUINOA & KALE FARM BOWL<sup>{V, GF}</sup> 18

Roasted corn, seasonal vegetables, tomato, avocado, feta, sun dried crema

### OUT OF BOUNDS CHICKEN & KALE BOWL<sup>{GF}</sup> 19

Cilantro rice, cherry tomato, seasonal vegetables, feta, dried dates, toasted walnuts, crema, balsamic glaze

### CAJUN BOWL 20

Andouille sausage, Vannamei white shrimp, roasted corn, cherry tomato, asparagus, cilantro rice, tomato vinaigrette, Cajun spiced aioli, green onion

### PAN SEARED TERIYAKI SALMON 26

Vannamei white shrimp, cilantro rice, seasonal vegetable medley

### CHIMICHURRI BISTRO STEAK 28

Roasted fingerling potatoes, asparagus, blistered tomato, balsamic glaze

### SMOKED MAC & CHEESE<sup>{V}</sup> 20

Cavatappi pasta, smoked cheddar cheese sauce

### CHICKEN ALFREDO CAVATAPPI 19

Baby spinach, mushrooms, garlic cream, parmesan

\*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. Gluten Free options are available.

Maximum of 4 payment methods accepted per table. Parties of 8 or more are subject to a 20% gratuity.

Sandwiches available 11:30am to 3:00pm.

