

APPETIZERS

Hangry Chicken Wings

Choice of sauce on the side: BBQ, Ring of Fire, House-Made Buffalo. Appetizer Size (7) \$14
Large Size (10) \$20



Buffalo Cauliflower ^v

Buffalo battered Cauliflower, served with house-made ranch and buffalo sauce \$13

Pretzilla & House Dips

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

Fried Parmesan Brussels ^v

Brussel Sprouts, Shaved Parmesan, Balsamic Reduction Glaze \$14

Smoked Mac & Cheese ^v

Cavatappi Pasta, Smoked Cheddar Blend, Breadcrumbs Appetizer Size \$13 Entrée Size \$19

House Nachos

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

Chicken Taquitos

Deep fried chicken taquitos serviced with, Smoked Cheddar sauce, Guacamole, Chipotle Crema \$14



Fried Pickles ^v

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

Pork Belly

Rotating Pork Belly Special. The way this item is served changes regularly so make sure to ask your server how it's prepared today. \$12

SALADS



Tri-Tip Arugula Salad

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

Chicken Cobb Salad

Field Greens, Bacon, Herb Diced Chicken Breast, Hardboiled Egg, Fresh Avocado, Halved Cherry Tomato, Red Onion, Blue Cheese Crumbles. Choice of Ranch or Blue cheese dressing. \$19

Quinoa & Candied Walnut Salad ^v

Field Greens, Cherry Tomatoes, Brie, Red Wine Vinaigrette \$16

Caesar Salad

Romaine Hearts, Cherry Tomatoes, Buttery Croutons, Creamy Caesar Dressing, Shaved Parmesan \$14

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 \$18

Margherita ^v

Burrata, Marinara Sauce, Mozzarella, Tomatoes, Fresh Basil, EVOO, Sea Salt \$17

Garden Vegetable ^v

Mozzarella, Marinated Squash and Zucchini, Red Onion, Bell Pepper, Pesto Marinara, topped with Parmesan and Basil \$17

BURGERS

All burgers are served with Field Greens, Tomato, Red Onion on a Brioche Bun (unless otherwise specified), Turkey, Veggie, or Impossible available for substitution.

Out of Bounds Craft Burger

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

Prison Blues Burger

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

Boundless Brie Burger

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



Teriyaki Burger

Brisket Short Rib Beef Patty, Bacon, Jack, Grilled Pineapple, Teriyaki Sauce, Garlic Aioli \$19

Smoked Gouda & Mushroom Burger

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

Lamb Burger

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

TACOS

Salmon Tacos

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

Folsom Lake Tacos

Choice of Carnitas, Beef or Chicken

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

Hard Core Tacos ^v

Corn Tortillas, Fresh Avocado, Cotija, Mojo Slaw, Pico de Gallo, 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, Teriyaki Sauce \$26



Chimichurri Teres Major

The Teres Major cut is a small cut from the shoulder muscle. It is considered the 2nd most tender cut from the cow. We prepare this steak with an herb based Chimichurri sauce. Served with roasted fingerling potatoes and Asparagus, garnished with blistered herb tomato and drizzled with balsamic glaze. \$28

DESSERT

The BFC ^v

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



Chocolate Monster Cake ^v

5 layer Chocolate cake with Chocolate Ganache frosting, and a Raspberry Coulis drizzle \$1

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



Beer on Tap

Day Cruiser Light Lager

ABV: 4% // IBU: 10 16oz - \$8.00

Cowbell Blonde

ABV: 5% // IBU: 15 16oz - \$8.00

Blurred Vision Hazy IPA

ABV: 6% // IBU: 20 16oz - \$9.00

Joyrider IPA

ABV: 7% // IBU: 55 16oz - \$9.00

Strawberry Blonde

ABV: 5% // IBU: 15 16oz - \$9.00

No Manches Mexican Lager

ABV: 5.2% // IBU: 15 16oz - \$8.00

Happy Pils

ABV: 5% // IBU: 31 16oz - \$8.00

Juiced Grapefruit DIPA

ABV: 8% // IBU: 75 16oz - \$9.00

Juiced Blackberry DIPA

ABV: 8% // IBU: 75 16oz - \$10.00

Heavy Metal Hippie DIPA

ABV: 8% // IBU: 75 16oz - \$10.00

El Dorado Hazy IPA

ABV: 6.5% // IBU: 20 16oz - \$9.00

Rotating Kettle Sour

ABV: 7.5% // IBU: 2 16oz - \$9.00

Milk Stout

ABV: 4% // IBU: 25 16oz - \$8.00

Blood Orange Wheat

* Collaboration with Log Off Brewing, Rancho Cordova.

ABV: 5.4% // IBU: 15 16oz - \$9.00

Orange Guava Tart Seltzer

ABV: 4.5% 16oz - \$8.00

Cold Brew Coffee Porter Nitro

Available on Nitrogen.

ABV: 6.2% // IBU: 25 16oz - \$9.00

Two Rivers Huckleberry Cider

\$26 TASTER WHEELS

Happy Hour: Tue – Fri 2-5 pm

\$2 off OBBC Pints // \$1 off House Wine

GROWLER FILL SPECIAL!

Thursday Only ask your Server for Details

ABV: 6.9%

16oz - \$9.00



White Wines

glass/bottle

Painted Fields Cuvè Blanc

\$11/\$44

Amador, Ca

Stemmari Pinot Grigio

\$10

Italy

Andis Sauvignon Blanc

\$12/\$46

Amador, CA

Wente Riva Ranch Chardonnay

\$12/\$46

Livermore, Ca

Rombauer Chardonnay (bottle only)

\$76

Napa, Ca

Grgich Hills Chardonnay (bottle only)

\$96

Napa, Ca

Broadbent Vinho Verde Rosè

\$13/\$48

Portugal



Red Wines

Barossa Valley GSM Blend

\$11/\$44

Australia

Meiomi Pinot Noir

\$14/\$56

Sonoma, Ca

Painted Fields Old Vine Zinfandel

\$12/\$48

Amador/Lodi, Ca

14 Hands Cabernet Sauvignon

\$10

Columbia Valley, WA

Carmenet Cabernet Sauvignon

\$11/\$44

Sonoma, Ca

Justin Cabernet Sauvignon

\$17/\$64

Paso Robles, Ca



Sparkling Wine

Mimosa

\$9

Orange Juice or Cranberry Juice

Gambino Sparkling

\$8/\$30

Italy

Ruffino Prosecco - Split

\$22

Italy

Nicholas Feuillatte Champagne – Split

\$48

France

Lucien Albrecht Cremant Rose

\$46

France