



**WOOD-FIRED
GRILL**

BY BOUNTY HUNTER

CELEBRATING CALIFORNIA'S BOUNTY

1521 Mount Diablo Boulevard
Walnut Creek, CA



“A bountiful harvest is the reward for a season of hard work.”

BH Wood-Fired Grill pays homage to Northern California's bountiful agricultural landscape — with a focus on wood-fired meats and seafood — and features an expertly curated wine menu, seasonal craft cocktails, and a revamped interior that infuses the space with a new level of sophistication. Reserve your table today.

Take a Tour

Inquire Here

Featured menu is a sample only. Individual items are subject to change based on season and availability.
We can work with you to customize a menu that accommodates most common dietary requirements.

 vegetarian  gluten free  vegan  dairy free



PRIVATE EVENT DINING



Express Menu

\$45 PER GUEST

STARTER & SALADS

Select 3 item – served family style

SPINACH & ARTICHOKE DIP

Sour Cream, Salsa, Warm Tortilla Chips

GRILLED GLOBE ARTICHOKE

Saffron Aioli, Romesco, Grilled Lemon

TRUFFLE BEEF CARPACCIO

Button Mushroom, Chives, Capers, Parmesan, Focaccia

WARM QUINOA SALAD

Avocado, Orange Segments, Roasted Carrots, Marcona Almonds,
Lemon-Thyme Vinaigrette

ASIAN NOODLE SALAD

Candied Almond, Yu Choy, Hearts Of Palm, Crispy Shallot, Grapefruit,
Sesame-Ginger Vinaigrette

KALE & APPLE SALAD

Sunflower Seeds, Aged Parmesan, Herbed Breadcrumbs,
Green Goddess Dressing

ENTREE

Guests select onsite

MT. LASSEN TROUT 8 OZ

Roasted Potato, Fines Herbes Beurre Blanc

MARY'S HALF CHICKEN

Braised Kale & Onion, Fresno Chili, Aleppo Jus

THE BH BURGER*

1/2 lb. Patty, Butter Lettuce, Demi-Sec Tomato, Aged Cheddar,
Worcestershire Aioli

**Vegetarian Burger Available Upon Request*

DESSERT

Served family style

MILK & COOKIES

House-Baked Chocolate Chip Cookies, Sarsaparilla-Milk

Available 4:00 pm-6:00 pm Monday-Thursday and Friday-Sunday 11:30 am-3:00 pm

Standard Menu

\$65 PER GUEST

STARTER & SALADS

Select 3 item – served family style

SPINACH & ARTICHOKE DIP

Sour Cream, Salsa, Warm Tortilla Chips

GRILLED GLOBE ARTICHOKE

Saffron Aioli, Romesco, Grilled Lemon

SHRIMP LOUIE LETTUCE CUPS

Soft-Boiled Egg, Pickled Onion, Tomato, BH Sauce

TRUFFLE BEEF CARPACCIO

Button Mushroom, Chives, Capers, Parmesan, Focaccia

WARM QUINOA SALAD

Avocado, Orange Segments, Roasted Carrots, Marcona Almonds,
Lemon-Thyme Vinaigrette

ASIAN NOODLE SALAD

Candied Almond, Yu Choy, Hearts Of Palm, Crispy Shallot, Grapefruit,
Sesame-Ginger Vinaigrette

KALE & APPLE SALAD

Sunflower Seeds, Aged Parmesan, Herbed Breadcrumb,
Green Goddess Dressing

ENTREE

Guests select onsite

MT. LASSEN TROUT 8 OZ

Roasted Potato, Fines Herbes Beurre Blanc

MARY'S HALF CHICKEN

Braised Kale & Onion, Fresno Chili, Aleppo Jus

BONE-IN PORK CHOP 14OZ

Roasted Apple, Mustard Jus

THE BH BURGER*

1/2 lb. Patty, Butter Lettuce, Demi-Sec Tomato, Aged Cheddar,
Worcestershire Aioli

**Vegetarian Burger Available Upon Request*

DESSERT

Served family style

MILK & COOKIES

House-Baked Chocolate Chip Cookies, Sarsaparilla-Milk

Premium Menu

\$85 PER GUEST

STARTER & SALADS

Select 3 item – served family style

SPINACH & ARTICHOKE DIP

Sour Cream, Salsa, Warm Tortilla Chips

GRILLED GLOBE ARTICHOKE

Saffron Aioli, Romesco, Grilled Lemon

SHRIMP LOUIE LETTUCE CUPS

Soft-Boiled Egg, Pickled Onion, Tomato, BH Sauce

TRUFFLE BEEF CARPACCIO

Button Mushroom, Chives, Capers, Parmesan, Focaccia

WARM QUINOA SALAD

Avocado, Orange Segments, Roasted Carrots, Marcona Almonds,
Lemon-Thyme Vinaigrette

ASIAN NOODLE SALAD

Candied Almond, Yu Choy, Hearts Of Palm, Crispy Shallot, Grapefruit,
Sesame-Ginger Vinaigrette

KALE & APPLE SALAD

Sunflower Seeds, Aged Parmesan, Herbed Breadcrumbs,
Green Goddess Dressing

ENTREE

Guests select onsite

MT. LASSEN TROUT 8 OZ

Roasted Potato, Fines Herbes Beurre Blanc

MARY'S HALF CHICKEN

Braised Kale & Onion, Fresno Chili, Aleppo Jus

CREEKSTONE FILET MIGNON

8 oz. Grilled Asparagus, Garlic Butter, Red Wine Bordelaise

THE BH BURGER*

1/2 lb. Patty, Butter Lettuce, Demi-Sec Tomato, Aged Cheddar,
Worcestershire Aioli

**Vegetarian Burger Available Upon Request*

DESSERT

Served individually

CITRUS BUNDT CAKE

Candied Lemon, Macerated Strawberries, Chantilly Cream