



# BULL VALLEY ROADHOUSE



•June 18th, 2022•

## Bites

<b>ACME BREAD</b> HONEY BUTTER	6
<b>DEVILED EGGS</b> BACON, JALAPEÑO, PICKLED ONIONS	9
<b>FRIED PADRON PEPPERS</b> RANCH	10
<b>CHICKEN WINGS</b> TEPPANYAKI SAUCE	10
<b>FRIES WITH EYES</b> WHOLE FRIED SMELT, GREEN GODDESS	10
<b>PUFFED BEEF TENDON</b> PHO SPICE, HERBS, LIME	10
<b>SMOKED CHICKEN DRUMSTICKS</b> BLUE CHEESE, HOT SAUCE, CELERY	10

## Small Plates

<b>MIXED LETTUCES</b> SUNFLOWER SEEDS, COCOA NIBS, LEMON ZEST	15
<b>CUCUMBER SALAD</b> ALMONDS, MANCHEGO, TOMATO, ARUGULA, SHERRY VINAIGRETTE	16
<b>WATERMELON &amp; FETA</b> GREEN OLIVE, PUMPKIN SEEDS, MINT, WATERCRESS	16
<b>ROCK COD CEVICHE</b> CUCUMBER, AVOCADO, HABANERO, CILANTRO	15
<b>SHRIMP LOUIE TOAST</b>	17
<b>GRASS FED BEEF TARTARE</b> ENGLISH PEA PESTO, PORCINI- PEPPER AIOLI	21
<b>BACON, EGG, &amp; CHEESE SANDWICH</b> POTATO CHIPS	15

## Large Plates

<b>MUSHROOMS, PEAS &amp; ASPARAGUS</b> CELERY ROOT PUREE, 5 MINUTE EGG, FARRO, SAVORY GRANOLA	30
<b>STEAMED MUSSELS</b> HERB-GARLIC-CHILE BROTH, AIOLI, FRIES	35
<b>SEARED ROCK COD</b> SQUID, CLAM, SHRIMP, TOMATO-FENNEL BROTH, RED PEPPER AIOLI	40
<b>FRIED CHICKEN</b> NASHVILLE HOT!, COLESLAW, PICKLES (GLUTEN FREE)	30
<b>THIN-CUT PORK CHOPS</b> YELLOW GRITS, APPLE BUTTER, BREADCRUMB SALSA, CAULIFLOWER SALAD	35
<b>GRASS-FED RIBEYE</b> ROASTED POTATOES, BROCCOLI DI CICCIO, BLUE CHEESE BUTTER	70
<b>GRASS-FED BURGER &amp; FRIES</b> BACON JAM, PIMENTO CHEESE, PICKLES	21
<b>GRASS-FED BEEF TONGUE CHEESESTEAK</b> CARAMELIZED ONION, SWISS, PICKLED PEPPERS	20

## Sides

<b>ROASTED SWEET POTATOES</b> CHIMICHURRI, LIME, CRISPY SHALLOTS	12
<b>BROCCOLINI</b> SPRING ONION, CHILE, PARMESAN	12
<b>ROASTED CARAFLEX CABBAGE</b> CURRY- PLUM VINAIGRETTE, CASHEWS	12
<b>MACARONI &amp; CHEESE</b> CHEDDAR, SWISS, PARMESAN, PECORINO GLUTEN FREE, ADD 2	17

*\*20% gratuity will be applied for parties of six or more  
\$20 wine corkage per bottle*

14 Canyon Lake Drive, Port Costa, 94569 510-787-1135 | [www.bullvalleyroadhouse.com](http://www.bullvalleyroadhouse.com)  
Learn more about our ingredients and process on our chef's blog at [bit.ly/bvrfood](http://bit.ly/bvrfood)  
Connect with us on facebook & instagram @bullvalleyroadhouse

**We will be closed for private events on June 25th and July 3rd.**

Book your own private event with us at [events@bullvalleyroadhouse.com](mailto:events@bullvalleyroadhouse.com)