

salads

LAYERS OF TASTE & TEXTURE

Spicy Thai Peanut & Basil Salad #12
Cabbage, red leaf lettuce, carrots, bean sprouts, bell pepper, cilantro, basil, mint, green onion, cucumber, peanuts, spicy lime peanut vinaigrette (GF, VE, DF, dressing contains NUTS, SOY)

Flagship Kale #12
Kale mix, spinach, baby kale, parmesan croutons, Beecher's Flagship cheese crumbles, parmesan garlic dressing (VG, contains DAIRY, WHEAT)

Add Mary's Organic Chicken #3
Add Eva's Wild Sockeye Salmon #6

"On the Wagon" Detox Salad #12
Red leaf lettuce, kale, radicchio, almonds, dried cherries and blueberries, beets, hemp seeds, cucumber, chervil, basil, parsley, maple-cayenne-lemon vinaigrette (GF, VE, DF, contains NUTS, dressing contains NUTS**)

Southern "Not-Fried" Chicken Salad #15
Red leaf lettuce, kale, radicchio, salt and pepper grilled chicken breast, red onion, spicy maple-roasted pecans, seasonal veggies, carrots, celery leaves, celery, parsley, spicy herb dressing (DF, GF, dressing contains NUTS**)

Soba Noodle Bowl #12
Buckwheat soba noodles, cabbage, red leaf lettuce, bean sprouts, green onion, carrots, salty seed mix, maple-miso dressing (VE, DF, dressing contains sesame and soy)

Club Med Chop Chop #14
House hearty greens mix, mozzarella, chickpeas, marinated trumpet mushrooms, marinated roasted red peppers, kalamata olives, red onions, za'tar pistachios, Oregano and roasted garlic vinaigrette (Contains: dairy, nuts)

soup, sides & extras

OUR SOUPS ARE MADE IN HOUSE DAILY!

8 ounces ~ \$4
12 ounces ~ \$6

Add Sea Wolf Bakers Sourdough Bread #2

Organic Poached Egg*** \$2

Organic Porcini Baked Tofu \$3

Eva's Wild Sockeye Salmon, Bristol Bay AK \$6

Smashed California Avocado \$2

Marinated Painted Hills Flank Steak*** \$5

St. Helen's Braised Short Rib*** \$5

Mary's Organic Salt & Pepper Roasted Chicken \$3

Beecher's "Flagship" Cheddar Cheese Crumbles \$2

Sea Wolf Bakers Sourdough Bread \$2

Olympia Provisions "Sweetheart" Ham \$3

beans greens + grains

GREAT BOWLS OF GOODNESS

Braised Beef Bowl #18
St. Helen's braised beef, seasonal greens, brown rice, grilled baby bok choy, shiitake mushrooms & green onions, toasted sesame seeds, honey chili vinaigrette (DF, sauce contains: SOY, SESAME)

Havana Libre Bowl #14
Spinach, arugula, brown rice, red beans, grilled red onion, sweet potato, cilantro, sofrito, adobo seasoning, citrus cashew cream dressing topped with avocado (GF, VE, DF, dressing contains NUTS**)

Cha Cha Chicken Bowl #15
Mary's Organic chicken, red beans & brown rice, cabbage & spinach slaw, sofrito, radish, pineapple jalapeño salsa, cilantro, lime, avocado, cilantro lime vinaigrette (GF, DF)

Marrakech Market Bowl #14
Kale, arugula, mint, Ras el hanout, cous cous, dried currants + apricots, chickpeas, sweet potatoes, harissa, carrots, crushed almonds, cilantro, preserved lemon vinaigrette (VE, DF, contains NUTS, WHEAT)

Potlicker Bowl #14
Collard greens in potlicker jus, maple pecans, polenta, black-eyed peas, Creole salsa, scallions, poached egg*** (DF, GF, VG, *VE with no egg, contains NUTS)

things with bread

TOASTS, TACOS & SANDWICHES

Available gluten free upon request

Avocado Toast #8
Smashed California avocado, Stiebr's Organic poached egg, fancy olive oil drizzle, sea salt, pepper, paprika, Sea Wolf Bakers Pullman rye

The Marinated Steak Banh Mi #16
Our interpretation of the classic!
Marinated & grilled flank steak, Sea Wolf Bakers ciabatta roll, pickled carrots & red onion, basil, cucumber, mint, cilantro, spicy aioli.

Giant Tacos #12
Check our specials board for this season's selection

Salmon Tacos #14
Eva's Wild Salmon, green tomatillo salsa, blistered tomato salsa, avocado, cabbage slaw, cilantro, lime

Falafel Veggie Burger #13
pickled fennel, roasted red pepper baba ganouj (vegan)

***The Health Department wants you to know that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, while delicious, may increase your risk of foodborne illness, especially if you have certain medical conditions.

brunch at bounty

SERVED ALL DAY EVERY DAY

Good Morning Breakfast Sandwiches
Sea Wolf Bakers ciabatta roll, poached egg***Beecher's Flagship cheddar, arugula, summer tomatoes
with Avocado \$10

with Olympia Provisions "Sweetheart" Ham \$10
with Eva's Wild Sockeye Salmon \$12

The Forager's Scramble #14
served with Sea Wolf Sourdough Toast
Fresh seasonal mushrooms, scrambled eggs***, spinach, potatoes, scallions (contains DAIRY)
Add Beecher's Flagship cheddar cheese #2

The Hunter's Scramble #16
served with Sea Wolf Sourdough Toast
Olympia Provisions "Sweetheart" ham, Beecher's "Flagship" cheddar cheese, scallions, scrambled eggs*** (contains DAIRY)

Seasonal Veggie Hash #14
Our seasonal veggies, fresh herb vinaigrette, served with a Stiebr's organic poached egg*** (DF, GF, VG)

Bounty Granola Bowl #8
Seasonal house-made granola, walnuts, almonds, pecans, hemp seeds, yogurt, seasonal compote, honey drizzle, cinnamon (GF, VG, contains NUTS, DAIRY)

Bob's Steel Cut Oats #8
Seasonal compote, maple butter, house-made granola, warm milk (whole, hemp, coconut or oat milk) (*VE, VG, *DF, GF, contains NUTS)

Gluten Free Griddle Cakes #12
Our secret family recipe made with Bob's Red Mill Gluten-Free pancake flour blend, seasonal compote, powdered sugar (Contains dairy, GF)

Potlicker Bowl #14
Collard greens, potlicker jus, maple pecans, polenta, black-eyed peas, Creole salsa, scallions, poached egg*** (DF, GF, VG, *VE with no egg, contains NUTS)

juices

8 OUNCES \$6
16 OUNCES \$10

Ginger Wellness Shot 3oz | #3
cucumber, apple, tons of ginger, lemon
Turmeric Fantastic
orange, turmeric, carrot

Spicy Green
Kale, spinach, jalapeno, lime, lemon, cilantro, pineapple
Beet Down
Beets, ginger, apple
Orange

*** Warning: This product has not been pasteurized and, therefore, may contain harmful bacteria that can cause serious illness in children, the elderly, and persons with weakened immune systems.

good to know

Bounty Kitchen Queen Anne
7 Boston Street
Seattle WA 98109
206-695-2017

We deliver through UberEats and Caviar

www.bountykitchenseattle.com

Ask us about our Catering Program

drinks

ALL CAN BE MADE ALCOHOL-FREE \$6

Paloma #10
Tequila, fresh squeezed grapefruit juice, lime, mint simple syrup

Bounty Mojito #10
A fresh take on a classic with rum, lime, mint & soda

Retox Detox #10
"Pure gold" juice, vodka, prosecco

Bounty Mary #10
Our famous house-made bloody mix with vodka

Fresh Herbal Orange #10
Fresh squeezed OJ with vodka, soda, rosemary & thyme

Rosemary-Thyme Gimlet #10
A classic gimlet with a rosemary & thyme twist with lime, gin

Gin & Juice #10
San Pellegrino "Pompelmo" grapefruit, gin

Turmeric Toddy #10
Brown Sugar Bourbon, turmeric tea, honey, lemon

tea & coffee

Rishi Organic Hot Teas #3

Jade Cloud Green	Pacific Peppermint
Jasmine Green	Blueberry Hibiscus
Chamomile Medley	Turmeric Lemon Ginger
English Breakfast	Early Grey

Lemonade \$4

House-made, fresh squeezed, mint

Rishi Organic Blueberry Iced Tea \$4
basil, lemon

Caffé Vita Brewed Coffee \$3
Bistro Blend

Caffé Vita Cold Brew Coffee \$4

Made in House, Theo Blend

Vanilla Cinnamon Coffee \$5
Served hot or cold

Mystic Kombucha

On Draft - 16oz \$7

Please ask us about our daily flavor

Live - Raw - Organic - Local

Made right here in the Capitol Hill neighborhood of Seattle

wine & beer

WINE ON DRAFT

Terra Blanca Rose

Spindrift Pinot Gris

glass \$6 | carafe \$16

WHITE BY THE GLASS & BOTTLE

Townshend Sauvignon Blanc #7 | #28

Lone Birch Chardonnay #7 | #28

Vandoori Prosecco #7 | #28

"Turmeric Fantastic" Mimosa #10

RED BY THE GLASS & BOTTLE

Christopher Michael Pinot Noir #7 | #28

Ruby Sky Cabernet Sauvignon #7 | #28

Check our specials board for our draft
beer and cider selections!