

brunch

SERVED ALL DAY EVERY DAY

Good Morning Breakfast Sandwiches
Sea Wolf Bakers ciabatta roll, poached egg***Beecher's Flagship cheddar, arugula, tomatoes:
1 – with Avocado \$12
2 – with Ham \$12
3 – with Eva's Wild Sockeye Salmon \$14

The Forager's Scramble \$16
Fresh seasonal mix of mushrooms, potatoes, and red onion, with spinach and scrambled eggs***, garnished with scallions
Add Beecher's Flagship cheddar cheese \$3
Served with Sea Wolf sourdough toast

The Hunter's Scramble \$18
Ham, Beecher's "Flagship" cheddar cheese, scrambled eggs***, garnished with scallions
Served with Sea Wolf sourdough toast

Bounty Granola Bowl \$12
House-made granola with walnuts, almonds, pecans, and hemp seeds, Greek yogurt, seasonal compote, cinnamon (GF, VG, contains NUTS, DAIRY)

Bob's Steel Cut Oats \$12
Seasonal preserve, maple butter, house-made granola, warm milk (whole, almond, or oat milk) (*VE, VG, *DF, GF, contains NUTS)

Gluten Free Griddle Cakes \$14
Our secret family recipe made with Bob's Red Mill Gluten-Free pancake flour blend, seasonal compote, Grade A maple syrup, whipped maple butter, and a dusting of powdered sugar (Contains dairy, GF)

**Many dishes have elements prepared together. Please inquire to confirm any desired modifications.*

****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.*

good to know

QUEEN ANNE
7 Boston Street
PHONE: 206-695-2017

CAPITOL HILL
550 19th Avenue E
PHONE: 206-717-2154

We deliver via:
UberEats + DoorDash

www.bountykitchenseattle.com

Ask us about our Catering Program

juices

8 Ounces \$7
16 Ounces \$12
32 Ounces (Quart) \$22

Turmeric Tastic
orange, carrot, turmeric

Spicy Green
kale, cucumber, celery, cilantro, jalapeno, pineapple, lemon

Beet Down
beet, apple, ginger, lemon

Classic OJ
oranges

Ginger Wellness Shot 3oz | \$4
cucumber, apple, lemon, tons of ginger

*** 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.

bounty boozy drinks

ENJOY A REFRESHING COCKTAIL

Retox Detox \$12.
Turmeric Tastic juice, vodka, prosecco

Bounty Mary \$12.
Our famous house-made bloody mix with vodka

Gin & Juice \$12.
San Pellegrino "Pompelmo" grapefruit soda, gin

Whiskey Picnic \$12.
House-made lemonade, whiskey

"BK" Mimosa \$12.
Fresh OJ with Prosecco – the best!

Bounty Daly \$12
Elderberry Hibiscus iced tea with lemonade & vodka

Paloma \$12
Grapefruit, lime syrup, tequila

tea & coffee

Rishi Organic Hot Teas \$4
Lemonade \$5
House-made, infused with mint

Rishi Organic Elderberry Hibiscus Iced Tea \$4
Steeped with basil and lemon

Caffé Vita Brewed Coffee \$4
Bistro Blend

Caffé Vita Cold Brew Coffee \$5
Theo Blend

Vanilla Cinnamon Coffee \$6
Served hot or cold

Made with our house infused cinnamon vanilla syrup and your choice of milk (cream/whole/oat/almond)

Mystic Kombucha \$8
Rotating Draft Selection ~ 16oz

wine & beer

White By the Glass & Bottle

Sauvignon Blanc \$9 | \$32

Chardonnay \$9 | \$32

Vandoori Prosecco \$9 | \$32

Red By the Glass & Bottle

Christopher Michael Pinot Noir \$9 | \$32

Ruby Sky Cabernet Sauvignon \$9 | \$32

Ryan Patrick Rose \$9 | \$32

salads

LAYERS OF TASTE & TEXTURE
Fresh, local and organic, seasonal produce. House-made greens mixes. Prepared to order for you.

Spicy Thai Peanut & Basil Salad \$13

An internationally inspired salad with a new crunch in each bite. Red/green/savoy cabbage and green leaf lettuce mix, cilantro, basil, mint, carrots, bell pepper, green onion, cucumber, with a spicy garlic peanut vinaigrette and crushed peanuts
(GF, VE, DF, dressing contains NUTS, SOY)

Flagship Kale \$13

The Bounty Kitchen rendition of the classic Caesar. Kale and spinach mix, Beecher's Flagship cheese crumbles, with parmesan garlic dressing and parmesan croutons
(VG, contains DAIRY, WHEAT)

Add Mary's Organic Chicken \$4

Add Eva's Wild Sockeye Salmon \$6

"On the Wagon" Detox Salad \$13

A bright, sweet, cleansing medley of garden favorites. Green leaf lettuce, kale, radicchio, and green cabbage mix, basil, beets, cucumber, with a maple-cayenne-lemon vinaigrette, almonds, dried cherries and blueberries, and hemp seeds
(GF, VE, DF, contains NUTS, dressing contains NUTS**)

Southern "Not-Fried" Chicken Salad \$16

Our version of a hearty, healthy, hometown barbecue as a salad. Green leaf lettuce, kale, radicchio, and green cabbage mix, Mary's Organic chicken breast, red onion, carrots, celery, seasonal veggies, with a spicy herb dressing, spicy maple-roasted pecans and parsley
(DF, GF, dressing contains NUTS**)

Soba Noodle Bowl \$14

An international adventure with chilled noodles and fresh vegetable bites. Red/green/savoy cabbage and green leaf lettuce mix, basil, Buckwheat soba noodles, green onion, carrots, with maple-miso dressing and salty seed mix
(VE, DF, dressing contains sesame and soy, WHEAT)

All dressing are available in pints \$10

house-made soup

8 ounce (cup) - \$5

12 ounce (bowl) - \$8

32 ounce (quart - chilled to go) - \$15

Add a slice of Sea Wolf sourdough - \$3

extras

Personalize your dining experience by adding any of these to your favorite Bounty meal or enjoy simply on their own!

Sea Wolf Bakers Sourdough Bread \$3

Beecher's "Flagship" Cheddar Cheese Crumbles \$3

Smashed Avocado \$4

Organic Poached Egg*** \$3

Grilled Island Springs Organic Tofu \$4

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

Marinated Painted Hills Flank Steak*** \$6

St. Helen's Braised Short Rib*** \$6

Mary's Organic Salt & Pepper Roasted Chicken \$4

Ham \$4

Our "famous" Adobo Rubbed Sweet Potatoes \$4

beans greens + grains

GREAT BOWLS OF GOODNESS
Hearty warmed ingredients atop a dressed bed of fresh, crisp, house-prepared greens.

Braised Beef Bowl \$20

St. Helen's braised beef, medley of grilled baby bok choy, shiitake mushrooms & green onions, all top brown rice and seasonal greens mix of arugula, spinach, and radicchio dressed in honey chili vinaigrette and topped with toasted sesame seeds and scallions
(DF, sauce contains: SOY, SESAME)

Havana Libre Bowl \$17

Adobo-seasoned sweet potato and grilled red onion prepared in Latin-style sofrito, atop brown rice, red beans, and a spinach and arugula mix dressed in citrus cashew cream and topped with cilantro and smashed avocado
(GF, VE, DF, dressing contains NUTS**)

Cha Cha Chicken Bowl \$17

Mary's Organic chicken breast prepared in Latin-style sofrito, atop brown rice, red beans, and a cabbage & spinach slaw dressed in cilantro lime vinaigrette, and topped with radish, pineapple jalapeño salsa, lime, and avocado
(GF, DF)

Marrakech Market Bowl \$17

Ras el hanout and harissa-seasoned medley of cous cous, dried currants & apricots, chickpeas, sweet potatoes, and carrots, atop a mix of kale, arugula, and mint dressed in preserved lemon vinaigrette, and topped with almonds and cilantro
(VE, DF, contains NUTS, WHEAT)

Many bowls have elements prepared together. Please inquire to confirm any desired modifications.

things with bread

TOASTS, TACOS & SANDWICHES

Available gluten free upon request

Avocado Toast \$12

Smashed avocado, poached egg, decadent olive oil drizzle, sea salt, pepper, paprika, served on top of Sea Wolf sourdough bread

Bounty Cheesesteak \$16

Our play on a favorite! Marinated & grilled flank steak, ciabatta roll, caramelized onion/mushroom/bell pepper, mixed greens, Beecher's Flagship cheddar, house-made basil aioli. Served with Chef's pickled veggies.

BK Sofrito Tacos (Two Tacos)

Chicken OR Sweet Potato \$14

Eva's Wild Salmon \$16

Painted Hill's Flank Steak \$16

Avocado, cabbage slaw, pineapple salsa, radish, cilantro, lime cilantro vinaigrette with our housemade sofrito.

Served on flour OR corn tortillas.

For your health and safety, we ask that you inform Bounty Kitchen of any dietary restrictions or allergies.

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