

## 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**  
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, scrambled eggs\*\*\*Beecher's "Flagship" cheddar cheese, scallions, (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 sauce, 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

Check our daily Special Board for today's flavors!

\*\*\* 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 Denny Triangle  
801 Lenora Street  
Seattle WA 98121  
206-602-6045

We deliver through UberEats and Caviar

[www.bountykitchenseattle.com](http://www.bountykitchenseattle.com)

Ask us about our Catering Program

## drinks

### ALL CAN BE MADE ALCOHOL-FREE \$6

**Bounty Lemon Spritzer #10**  
Lemoncello, white port, vodka, lime juice, San Pellegrino Pomelo

**Jacob's Apple #10**  
Batch 12 Bourbon, Bounty's homemade apple & pear cider, honey syrup

**Turmeric Toddy #10**  
Brown Sugar Bourbon, Turmeric lemon ginger tea, lemon juice, honey, served warm

**Paloma #10**  
Arette Blanco Tequila, lime juice, grapefruit juice, fennel salt

**Gin & Ginger #10**  
Rose City Gin, ginger tonic, simple syrup, prosecco

**Bounty Mary #10**  
Heritage "Sweet Ghost Pepper" Vodka, our famous house-made Bloody Mix

**Retox Detox #10**  
Depth Ginger Liqueur, "Pure Gold" juice, lime, prosecco

**Jake's Espresso Martini #10**  
Espresso, mocha, Five Farms Irish Cream, Frangelico, house infused vanilla vodka, served warm

## coffee & tea

### Rishi Organic Hot Teas #3

Chamomile Medley	Pacific Peppermint	Matcha Green
English Breakfast	Blueberry Hibiscus	Jade Cloud Green
Earl Grey	Turmeric Lemon	Jasmine Green

### Espresso Drinks

Espresso \$3  
Americano \$3.25  
Cappuccino \$4  
Latte \$4  
Vanilla Cinnamon Latte \$5  
Ben's Homemade Golden Latte \$5  
Mocha Latte \$5  
Lavender Latte \$5

Lemonade \$4  
House-made, mint  
Mystic Kombucha \$7  
Rotating flavor on draft  
Caffe Vita, Nitro Cold Brew, Theo Blend \$7  
Rishi Organic Blueberry Iced Tea \$3  
basil, lemon  
Caffe Vita Brewed Coffee \$3  
Bistro Blend

## wine

WINES ON DRAFT  
glass \$7 | carafe \$21  
Spindrift Pinot Gris  
Helix Red Blend

WHITE BY THE GLASS & BOTTLE  
Hedges CMS Sauvignon Blanc #8 | #38  
Waterbrook "Melange" #7 | #33  
Ryan Patrick Chardonnay #7 | #33  
Townsend Sparkling Rose #7 | #33

RED BY THE GLASS & BOTTLE  
Cooper Mountain Pinot Noir #10 | #48  
Disruption Red Wine #7 | #33  
Ruby Sky Cabernet Sauvignon #7 | #33