

GREENS

add chicken grilled or fried in our house batter (\$7)			
Vine 	(side salad) 5 / 12	Caesar	12
mixed greens, diced tomato, sliced cucumber, onion, house sherry vinaigrette		spring mix, fresh parmesan, seasoned croutons, house caesar dressing	
Chef 	14	BBQ Ranch  	15.5
mixed greens, diced ham, onion, cucumber, tomato, tillamook cheddar, blue cheese crumbles, house blue cheese dressing		mixed greens, house corn salsa, chopped smoked bacon, sliced avocado, tillamook cheddar, house ranch, adam’s bbq drizzle	

CHICKEN

get it grilled or fried in our house beer batter
ask for a lettuce wrap (\$1) or gluten-sensitive¹ bun (\$4)

Chicken Pesto

15.5

basil pesto, swiss, green leaf lettuce, tomato,
onion, avocado, house chipotle aioli
pilsner / pinot gris

Wrangler

15

smoked bacon, beer battered fried onion strings,
tillamook cheddar, adam’s bbq sauce, house sriracha mayo
ipa / syrah

Sweet Caroline

14.5

south carolina mustard bbq sauce, pickles,
tillamook pepper jack, fried onion strings, mayo
hefeweizen / chardonnay

Simple Chicken

11

pickles, lettuce, tomato, mayo
ipa / pinot noir

Bell Ringer

14.5

smoked bacon, house jalapeño-cilantro slaw,
house sriracha mayo, tillamook pepper jack, tomato
cider / riesling



SMASH BURGERS

ask for a lettuce wrap (\$1) or gluten-sensitive¹ vegan bun (\$4)

Pitmaster*

🌱🥘

slow-smoked ham, smoked bacon, adam's bbq sauce, beer battered fried onion strings, tillamook cheddar, house sriracha mayo, served on a cheddar crusted bun

hefeweizen / syrah

17

Bo & Vine*

tillamook cheddar, bo & vine sauce, pickles, green leaf lettuce, onion, tomato

ipa / pinot noir

12

Willamette*

goat cheese, smoked bacon, house sweet chili sauce, grilled onion, house balsamic reduction, spring mix lettuce

cider / chardonnay

15.5

O Canada*

🥘

house bourbon maple reduction, cage-free fried egg, smoked bacon, tillamook cheddar, house bacon jam, mayo, served on thick-cut buttered toast

stout / pinot gris

15

Mad Hawaiian*

🌱

grilled pineapple, grilled spam, house jalapeño-cilantro slaw, sriracha, onion, swiss, teriyaki glaze, mayo

ipa / pinot noir

14.5

Make It a Combo Meal \$4

<--->

add a small side of fries, tots, or vine salad and fountain drink to any burger or chicken sando!

Rodeo*

steak sauce, tillamook cheddar, grilled mushrooms, grilled onion, beer battered fried onion strings, house chipotle aioli

hefeweizen / cabernet

13

Blue Buffalo*

🌱

blue cheese crumbles, smoky red hot buffalo sauce, house jalapeño-cilantro slaw, onion, mayo

pilsner / riesling

13

Hulk Smash!*

🥘

smashed avocado, house pepper jack beer cheese, pickled onion, fresh cilantro, house chipotle aioli

hefeweizen / chardonnay

14.5

The Plant-Based Bo & Vine

🥘🌱

plant-based patty, plant-based cheddar, pickles, green leaf lettuce, onion, tomato, ketchup, mustard, served on a gluten-sensitive¹ vegan bun

ipa / pinot noir

14.5

VEGAN

¹although our gluten-sensitive offerings are cooked using dedicated kitchen utensils and spaces we cannot guarantee cross-contamination will never occur; gluten-sensitive items are not recommended for those with Celiac disease or severe gluten allergy; nuts are used in our kitchen. please notify our team of any food allergies; *consuming raw or uncooked meat, seafood, or eggs may increase risk of acquiring a foodborne illness; burgers are cooked medium well unless otherwise specified.

SIDES

FRIES & TOTS

our house tots are kinda like hush puppies ... but better!

House Fries	4.5 / 8
hand-cut russet potato & house seasoning	
Sweet Potato Fries	5 / 9
bright and crispy	
House/Sweet Potato Mix	5 / 9
the best of both	
Bo & Vine Tots 🍷	4 / 7.5
signature house seasoning & shredded	
Bacon Cheddar Tots	4.5 / 8
smoked bacon & tillamook cheddar	
Fireball Tots 🍷	4.5 / 8
jalapeño, sriracha, chili flakes	

FRY PILES

think “loaded nachos” but with fries!

Bacon Ranch	15	Maple Bacon 🍷	14
chopped smoked bacon, tillamook cheddar, diced green onion, house ranch drizzle		house bourbon maple reduction, chopped smoked bacon, sea salt, house bacon jam	
Parmesan Garlic 🍷	11	Wing and a Prayer	17
basil, toasted parmesan, house garlic aioli drizzle		house fried & chopped chicken, smoky buffalo sauce, melted tillamook cheddar, fresh cilantro, blue cheese crumbles, house ranch drizzle	
Animal House	11		
grilled onion, bo & vine sauce, tillamook cheddar			

➔ **Create Your Own Pile \$9+**

our signature house fries piled with any of our proteins and toppings below

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Social Hours

GATHER WITH FRIENDS

3:00-5:00 PM & 8:00 PM-CLOSE

MONDAY-THURSDAY

\$6	\$5	\$8	\$9	\$5	\$7
share	any	the	any	any	any
fries & tots	beer	basics	fry pile	shake	21+ shake

choose the bo & vine burger, simple chicken, or vine salad

BEERS, WINES & BOTTLES

Check our boards for local & seasonal selections

FOUNTAIN DRINKS

Jones sodas, iced tea & seasonal selections 🍷 3.5

HANDCRAFTED SHAKES

split it and we'll make 2 smaller shakes (\$1)

IPA & Cream (21+)	12
ipa on tap, tillamook vanilla, hint of grapefruit, whipped cream	
Wine Shake (21+) 🍷 🍷	10
pinot gris, strawberry purée, tillamook vanilla, whipped cream, chocolate drizzle	
Cold Brew Mocha 🍷 🍷	9
cold brew, tillamook chocolate, whipped cream	
Strawberry Cream 🍷	6.5
strawberry purée, tillamook vanilla, whipped cream, cherry	
Oreo Cream	7
oreo, tillamook vanilla, whipped cream, crumbled oreo	
The Classics 🍷	6
tillamook vanilla or chocolate, whipped cream, cherry	

CREATE YOUR OWN

Protein	Buns	Signature Toppings	Veggies	Spreads
GRASS-FED ANGUS BEEF*	SIGNATURE BUN	SMOKED BACON	AVOCADO	ADAM'S BBQ SAUCE
SINGLE 1/3 LB	LETTUCE WRAP	FRIED EGG*	CILANTRO	BASIL PESTO
ADD EXTRA 1/3 LB PATTY	GLUTEN-SENSITIVE** VEGAN	SMOKED HAM	CUCUMBER	BO & VINE SAUCE
.....	THICK-CUT BUTTERED TOAST	GRILLED SPAM	GREEN ONION	CHIPOTLE AIOLI
FREE-RANGE CHICKEN	CHEDDAR CRUSTED	BACON JAM	JALAPENO	DIJON MUSTARD
SINGLE GRILLED		BOURBON MAPLE REDUCTION	JALAPENO-CILANTRO SLAW	GARLIC AIOLI
SINGLE FRIED IN BEER BATTER	Cheeses	FRIED ONION STRINGS	LETTUCE (SPRING MIX)	HONEY MUSTARD
ADD EXTRA BREAST	PEPPER JACK BEER CHEESE	GRILLED PINEAPPLE	LETTUCE (GREEN LEAF)	KETCHUP
.....	GOAT CHEESE CRUMBLES	GRILLED ONION	ONION	MAYO
PLANT-BASED PATTY	BLUE CHEESE CRUMBLES	GRILLED MUSHROOMS	PICKLED ONION	MUSTARD
ADD EXTRA PATTY	TILLAMOOK CHEDDAR	BALSAMIC REDUCTION	PICKLES	RANCH
	PLANT-BASED VEGAN CHEDDAR		TOMATO	SMOKY BUFFALO
	SWISS			SRIRACHA
	TILLAMOOK PEPPER JACK			SRIRACHA MAYO
	PARMESAN			STEAK SAUCE
				SWEET CHILI



includes fries & drink (apple, orange, milk, fountain)

Lil' Slider

7

grass-fed angus beef, tillamook cheddar, ketchup, lettuce

Grilled Ham & Cheese

8

smoked ham, melted tillamook cheddar, thick-cut buttered toast

Birdie 🐣

9

house fried or grilled chicken strips, house ranch

Ice Cream Sundae

6




tillamook vanilla or chocolate, whipped cream, chocolate drizzle, cherry







THE SAUCETENDER

 **Bo & Vine**  
our 1000 island

 **Campfire** 
creamy, smoky




 **Fry Sauce**  
tangy, smooth

 **Cherry Habanero**   
sweet, spicy, smooth




 **Sriracha**    
spicy chili sauce

 **Garlic Aioli**  
garlic, mustard, white wine

 **Chipotle Aioli**   
smoky, spicy, smooth

 **Adam's BBQ**  
smoky, sweet, smooth

 **Ranch** 
buttermilk, creamy, salty



 **Smoky Buffalo**   
smoky, tangy, spicy

 **Steak** 
mild, tangy, smoky

 **Sweet Chili**   
spicy, garlic, honey

 **Malt Vinegar** 
rich, nutty, toasty


 **Sri-Rancha**  
creamy, spicy, salty



 **Blue Cheese** 
creamy, tangy




 **Ketchup**   
sweet, allspice, mild




 **Spicy Ketchup**   
sweet, tangy, spicy

 **Honey Mustard**  
sweet, white wine, tangy

 **Yellow Mustard**   
tangy, smooth

 **Dijon Mustard**   
tangy, white wine

 **Carolina Mustard BBQ**   
sweet, smoky, tangy

 **Buffalo Blue**  
creamy, smoky, spicy

 **Bar-b-oli**  
smoky, garlic, white wine

 **Spicy Campfire**  
spicy, creamy, smoky

 = GLUTEN-SENSITIVE

 = VEGAN

 = SPICY

 = DAIRY-FREE