



STARTERS

- Clam Chowder 6**
- Small Classic Caesar Salad 6**
- Crispy Brussels Sprouts 6**
- Soft German Pretzel 6**
- Vegetarian Popcorn Chicken 8**
Spicy Aioli Dipping Sauce
- Truffle Mac N' Cheese 12**
- Chorizo Mac N' Cheese 10**
- Lobster Mac N' Cheese 15**
- Nachos 10**
Pico de Gallo, Guacamole, and Sour Cream
Add: Chicken +4, Carnitas +5, Carne Asada +5
- Crispy Calamari 11**
Lightly Battered, Jalapeño, Green Onion, Garlic
- Pork Sliders (2 Pcs) 10**
- Black & Bleu Sliders (2 Pcs) 10**
Angus Beef, Bleu Cheese Crumble, Bacon, Onion, BBQ Sauce
- Truffle Sliders (2 Pcs) 12**
Angus Beef, Truffle Shaving Sauce, Mushroom, Muenster Cheese, Shiitake Aioli
- Soft Shell Crab Sliders (2 Pcs) 12**
Toasted Brioche Bun, Soy Glaze, Spicy Aioli
- Lobster Roll W/ Fries 22**
Tarragon Butter, Sea Salt, Grilled Brioche Bun

SALADS

- Wedge Salad 9**
Bleu Cheese Dressing, Cherry Tomatoes, Bacon
- Classic Caesar 11**
Classic Caesar, Romaine, Parmesan, Croutons
Add: Chicken +4, Shrimp +6, Salmon +6
- Cobb Salad 13**
Bacon, Apple, Tomato, Avocado, Blue Cheese Crumbles, Chicken, Egg, Blue Cheese Dressing
- BBQ Chicken 14**
Mixed Greens, Corn, Black Beans, Cheddar Cheese, Grilled Chicken Tossed In Chipotle BBQ Dressing

TACOS

- Carne Asada 7**
- Ribeye Philly 7**
- Grilled Shrimp 7**

- Fried Fish 7**
- Grilled Fish 7**
- Spicy Chicken 7**
- Carnitas 8**

SAUSAGES

Includes 2 Toppings & Mustard
Add Fries +1.50

- Bratwurst 9**
- Louisiana Hot Link 9**
- Polish Kielbasa 9**
- Chicken Apple 9**
- Vegetarian Link 9.50**

Toppings (Select Two)
Beer Braised Sauerkraut & Onions
Caramelized Onions
Habanero-Citrus Pickled Onions
Mild Cherry Peppers
Fire Roasted Jalapeños

Mustards (Select One)
American Yellow
Whole Grain
Spicy Horseradish
Honey Basil Dijon

WINGS

- Crispy Garlic Jalapeño 11**
- BBQ Jalapeño 11**
- Korean BBQ 11**
- Buffalo 11**

- Cajun Spice 11**
- Sriracha Garlic 11**
- Chipotle Honey 11**

BURGERS

All burgers are grass fed, premium ground beef.
Add Fries +1.50

- House Burger 13**
Cheddar Cheese, Tomato, Mushrooms, Garlic Aioli, Add Bacon +2
- Bacon & Bleu Burger 13**
Applewood Bacon, Bleu Cheese, Red Onion, Lettuce, Mushrooms, BBQ Sauce, Bacon
- Hawaiian Burger 13**
Avocado, Swiss Cheese, Grilled Pineapple, Lettuce, Tomato, Teriyaki Sauce, Garlic Aioli
- Truffle Burger 14**
Mushroom, Arugula, Muenster, Truffle Shaving Sauce, Shiitake Aioli

FRIES

- Fries w/ Truffle Aioli 6**
Tossed In Parmesan, Parsley, Served w/ Shiitake Truffle Aioli
- Sweet Potato Fries 6**
- Zucchini Fries 6**
- Garlic Pork Fries 10**
Roasted Garlic Pork, Muenster, Caramelized Onions, Fire Roasted Jalapenos, Garlic Remoulade
- Carne Asada Fries 10**
Carne Asada, Guacamole, Sour Cream, Pepper Jack Cheese, Pico De Gallo, Cilantro

ENTRÉES

GRILLED

- Steak Frites 26**
Marinated Flat Iron Steak, 10oz, Chimichurri, House Fries
- Garlic Herb Chicken Breast 17**
Mashed Potatoes & Seared Greens
- Vegetarian Chicken Curry 16**
Veggie Chicken, Seasonal Vegetables, Yellow Curry, Served w/ Red Beet Quinoa
- Grilled Salmon W/ Rice Pilaf 24**
Seared Tomatoes In Basil Oil Reduction

CRISPY

- Southern Fried Chicken 15**
Boneless Chicken, French Fries, Cole Slaw, Habanero Honey Syrup
- Fish & Chips 17**
Alaskan Cod, Malt Vinegar, & Tartar Sauce

PASTAS

- Veggie Alfredo Pasta 14**
Fettuccine, Asparagus, Cherry Tomatoes, Homemade Alfredo Sauce & Parmesan Cheese
Add: Chicken +4 Shrimp +6
- Wild Mushroom Pasta 14**
Sautéed Mushrooms, Garlic, Butter, Parmesan, Parsley
Add: Chicken +4 Shrimp +6
- Seafood Pasta 19**
Salmon, Calamari & Shrimp Sautéed w/ Shallots in a Spicy Tomato Sauce Over Fettuccini

SIDES

- Roasted Cauliflower 6**
- Mashed Potatoes 6**
- Grilled Asparagus 7**
- Sautéed Mushrooms 7**

Join us for Saturday & Sunday Brunch

24201 W. Valencia Blvd #3690, Valencia, CA 91355 | 661.286.2312 | Bunkerhillbar.com

DRINK MENU

BOTTLED BEERS

6

Michelob Ultra

Budweiser

Bud Light

Coors Light

Stella Artois

Corona

Blue Moon

Heineken

Newcastle

Guinness

St. Pauli Girl Non Alcoholic

9

Samuel Smith Cider Organic

Samuel Smith Chocolate Stout Organic

LARGE BOTTLED BEERS

12

Samuel Smith Apricot Ale Organic 16.9 Oz

Green Enterprise Gluten Free Amber Ale 16.9 Oz

Green Enterprise Gluten Free Lager 16.9 Oz

DRAFT BEERS

Modelo 7

Bunker Hill Lager 7

Bunker Hill IPA 7

Bunker Hill Hefeweizen 7

Racer 5 IPA 7

Ruinination Double IPA 8

PCH Blonde Porter 8

Belching Beaver Peanut Butter Stout 8

6 Seasonal Rotators

Ask your server!

BEER FLIGHT

Choice of (4) Drafts 9

COCKTAILS

12

The Georgian

Peach Schnapps, Russian Standard Vodka,
Grand Marnier, Lime Juice, Ginger Beer

The Jameson

Jameson Whiskey, Lime Juice, Ginger Beer

Sunset Boulevard

Muddle Mint, Squeezed Lemon Wedges,
Eagle Rare Bourbon, Simple Syrup

Bunker Hill Old Fashioned

Bunker Hill Barrel Aged Templeton Rye Whiskey,
Sugar Cube

Line of Credit

Basil Leaves, Strawberry, Lemon Juice, Fords Gin,
Simple Syrup

The Dirty Banker

Vodka, Gin, Triple Sec, Rum, Raspberry Liquor,
Midori, Sweet And Sour

The Ritz

Strawberries, Honey, Grand Marnier, Champagne

Vine St. Margarita

Don Julio Blanco Tequila, Aperol, Lime Juice,
Pineapple Juice, Egg Whites

Mid Town Mojito

Raspberries, Mint Leaves, Raspberry Bacardi Rum,
Lime Juice, Soda

No Parking Martini

Cucumber Slice, Mint Leaves, Rain Cucumber Vodka,
Lemon Juice, Simple Syrup

RED WINE

Pacific Bay / Cabernet / Chile 7

Crusher / Cabernet / Napa 10

Cooper and Thief / Bourbon Barrel Aged 15

Joel Gott / Merlot / Napa 10

Pacific Bay / Merlot / Chile 7

Meiomi / Pinot Noir / Santa Barbara 10

Line 39 / Pinot Noir / Northern California 10

WHITE WINE

Noble Vines / Chardonnay / San Bernabe 10

Pacific Bay / Chardonnay / Chile 7

Terlato / Pinot Grigio / Italy 15

Belle Ambiance / Pinot Grigio / Manteca 10

R Collection / Sauvignon Blanc / St. Helena 10

Bex / Reisling / Germany 10

Sutter Home / Riesling / Napa 7

Ruffino / Moscato / Italy 7

Belleruche / Rose / France 10

Opera Prima / Sparkling Wine / Spain 7

HAPPY HOUR

DAILY | 3PM - 6:30PM

LATE NIGHT | 9PM - CLOSE SUN. - THUR.

ALL DAY | MON. & TUES.

\$5 TACOS | WED.

STARTERS

Crispy Garlic Brussel Sprouts 5

Vegetarian Popcorn Chicken 8

Crispy Calamari 8

Nachos 9

Add Chicken +4, Carnitas +5, Steak +5

Chorizo Mac N' Cheese 8

Truffle Mac N' Cheese 10

Lobster Mac N' Cheese 13

FRIES

Sweet Potato 5

Zuchinni 5

Fries w/ Truffle Aioli 5

Garlic Pork Fries 8

Carne Asada Fries 8

SLIDERS

Truffle Sliders (2 pcs) 6

Pork Sliders (2 Pcs) 7

Black & Bleu Sliders (2 pcs) 7

Soft Shell Crab Sliders (2 pcs) 7

W/ Coleslaw

TACOS (2 pcs)

Carne Asada 6

Ribeye Philly 6

Shrimp 6

Fried Fish 6

Grilled Fish 6

Spicy Chicken 6

Carnitas 7

WINGS (6 pcs)

Crispy Garlic Jalapeño 8

BBQ Jalapeño 8

Korean BBQ 8

Buffalo 8

Cajun Spice 8

Sriracha Garlic 8

Chipotle Honey 8

BOTTLED BEERS

4

Bud Light

Budweiser

Coors Light

Michelob Ultra

DRAFT BEERS

5.50

Bunker Hill Lager

Bunker Hill Hefe

Bunker Hill IPA

Racer 5 IPA

Modelo

6 Seasonal Rotators

Ask your server!

7

Ruinination Double IPA

PCH Blond Porter

Belching Beaver Peanut Butter Stout

Seasonal Rotator

Ask your server!

SPECIALTY COCKTAILS

9

Bunker Hill Barrel Aged Old Fashioned

Cosmopolitan

Lemon Drop

Margarita

Vodka or Gin Martini

Moscow Mule

5.50

Well Cocktails

Vodka, Whiskey, Gin, Rum, or Tequila w/ a Single Mixer

Energy Drinks Extra Charge

5

House Wines