HANDCRAFTED RANCH HOUSE BEER MENU



DRAFT BEER

Aviator Pilsner 5.50

Classic German-style lager. Clean and lightly grainy malt flavor yields to subtle hop aroma and a crisp, refreshing finish

– German Pilsner | 5.0% ABV | 23 IBU

Atwell's Amber 5.50

Balanced caramel malt sweetness and clean bitterness. Light floral hop notes

– American Amber Ale | 5.4% ABV | 30 IBU

Microburst Hazy IPA 6.50

Full-bodied and smooth. Big tropical and citrus hop flavors with less bitterness than one would expect

– New England IPA | 6.4% ABV | 40 IBU

Boo Boo Blonde 5.50

Medium-bodied light ale. Delicate bready malt flavors support a gentle hop flavor

- American Blonde Ale | 5.25% ABV | 20 IBU

Ranch Hand IPA 6.50

Firm but balanced hop bitterness with big citrus and floral hop aromas, supported with just enough malty depth

- West Coast IPA | 6.8% ABV | 65 IBU

Rotating Beer Taps

Please see Seasonal Tap List located near bar OR ask your Server for currently available Seasonal Taps

RANCH HOUSE BEER FLIGHTS: 5-50Z TASTERS

Flagship Flight 9

A sampler of our Flagship Draft Beers

Create Your Own 10

Mix and match your flight with choice of ANY 5 Ranch House Draft beer!

– Flagship AND Seasonal available

BOTTLED BEERS

Imports 6

Dos XX Lager, Negra Modelo, Stella Artois

Domestic Bottles 5

Budweiser, Bud Light, Miller Lite, Coors Light, Michelob Ultra, Becks NA, Lagunitas IPNA

COCKTAILS

NEW Espresso Martini 8

Absolut Vanilla, Baileys Irish Cream, Mr. Blacks Cold Brew Coffee Liqueur, Cold Brew Concentrate

Choco-Toffee Old Fashion 8

Ballotin Chocolate, Toffee Whiskey, Muddled Sugar, Cherries and Orange, Bitters

NEN Cran-Orange Whiskey Sour 7

Whiskey, Cranberry Juice, Orange Juice, Muddled Orange, Sour Mix, Topped with a Splash of Ginger Beer

$^{ m NEW}$ Prickly Pear Margarita 7

Jose Cuervo Silver, Prickly Pear Syrup, Muddled Lime, Sour Mix, Shaken and Strained over Ice, Sugar Rim

NEW Cranberry Aperol Spritz 14

Aperol Liqueur, Cranberry Juice, Split La Marca Prosecco

Deep Eddy Mules 7

Choice of 1 Deep Eddy Flavored Vodka- Cranberry, Ruby Red Grapefruit, Peach, Lime, Muddled Limes, Lime Juice, Ginger Beer

NEW MOCKTAILS

Raspberry Ricky 3

Lime Juice, Raspberry Syrup, Soda Water

Orange Creamcicle 3

Orange Juice, Half & Half, Ginger Ale

Dirty Shirley 3

Orange Juice, Grenadine, Ginger ale

Happy Hour at the Ranch House \$1.00 OFF - House wine, house beer, and well drinks.

Tuesday: 11:00 am - 3:00 pm

Wednesday: 3:00 pm - 5:00 pm

Thursday: 3:00 pm - 5:00 pm

WINES

HOUSE WINE- GLASS 5.50 BOTTLE 21

SaddleBrooke Ranch Private Label

Cabernet / Merlot / Chardonnay / Pinot Grigio / White Zinfandel

WHITE / ROSE WINE

Chardonnay / Kendall Jackson VR CA 9/38Sauvignon Blanc / Brancott Estates NZ 8/27Bordeaux Blanc / La Freynelle FR 10/44Rosé / Bieler Père et Fils FR 8/27 Chardonnay / Mer Soleil Reserve CA 10/44 Pinot Grigio / Ecco Domani Italy 7/24 Reisling / Chateau Ste Michelle WA 7/24 Chardonnay / Sonoma Cutrer CA 12/43

RED WINE

Cabernet / J Lohr CA 9/38Merlot / Murphy Goode CA 10/44Pinot Noir / Sea Sun CA 9/38 Cabernet / Franciscan Estate CA 10/39 Malbec / Alamos AR 7/24 Red Blend / The Federalist CA 10/44

SPARKLING

Prosecco / La Marca Italy *Split 8.50*

Moscato / Roscato Italy 10/44

RESERVE WHITE WINE- BOTTLE ONLY

Pinot Gris / King Estate OR 44Sauvignon Blanc / Stags' Leap CA 54 Pinot Grigio / Jermann Italy 48

RESERVE RED WINE-BOTTLE ONLY

Pinot Noir / Boen CA 35
Malbec / Terrazas Alto ARG 30

Cabernet Sauvignon / Rabble CA 45

RESERVE SPARKLING WINE-BOTTLE ONLY

Brut Rose / Gruet NM 45

Brut / Gruet NM 45

WINE SPECIALS

Wine Specials- By the Bottle Only

Please ask your server for our current Wine Special! – *Availability and price are subject to change*

Happy Hour at the Ranch House \$1.00 DFF - House wine, house beer, and well drinks. Tuesday: 11:00 am - 3:00 pm

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