

THE RANCH HOUSE GRILL & BREWERY

APPETIZERS

LOCAL Smoked Brisket Baker

Smoked brisket, cheese sauce, house-made BBQ sauce, bacon, sour cream, green onion, in a baked potato \$9

NEW Summer Cantaloupe Salad

Skewered honey-lime marinated cantaloupe, fresh mozzarella, prosciutto, fresh basil and mint, balsamic glaze \$8

Caprese Salad

Sliced Roma tomatoes, marinated fresh mozzarella, fresh basil, balsamic glaze \$8

Hummus Board

Fresh vegetables, marinated olives, toasted pita points, olive oil \$9

Charcuterie

Sliced Genoa salami and prosciutto, bleu cheese, Parmesan, Ciliegine mozzarella, Kalamata olives, fig preserves, crackers \$15
– *NEW*- Large portion available add \$5

Chicken Satay

Three 2 oz marinated chicken skewers with sweet chili sauce \$8

NEW Fried Mushrooms

Battered fried mushrooms, Ranch House seasoning, Ranch dressing \$6

Pretzel

Bavarian style pretzel with house-made cheese sauce & brown mustard \$6

Fried Brussels Sprouts

Fried Brussels sprouts with balsamic glaze and chopped bacon \$8

Spicy Calamari

served with sweet chili sauce and lemon wedges \$11

Shrimp Cocktail

Classic cocktail sauce & lemon wedges \$8

Quesadilla

with Hatch green chilies and side of house-made salsa \$8
– *Add roasted chicken, smoked brisket, or grilled shrimp \$5*

NEW Smoked Pork Nachos

Fried corn tortillas, house-made cheese sauce, smoked pulled pork, sliced jalapenos, pico de gallo, cotija crumbles \$10

Chicken Tenders

served with fries and Ranch dressing \$10

Crispy Chicken Wings

Choice of Buffalo or BBQ sauce, celery, carrots, pickles, Ranch or Bleu Cheese dressing ½ Doz-\$9 Doz-\$16

Tortilla Chips

White corn tortilla chips with cup of house-made salsa \$5
– *Add cup of guacamole 6*

SANDWICHES

Choice of French fries, sweet potato fries, or Coleslaw

Onion rings or tots add \$1, side House or Caesar salad add \$2

Gluten Free Bread or Bun add \$2.50

LOCAL BBQ Brisket Sandwich

Smoked beef brisket, house-made BBQ sauce, brioche bun \$14

Reuben

marbled rye, corned beef, Swiss cheese, sauerkraut, thousand island dressing \$14

Grilled Hot Dog

classic all beef frank, brioche bun \$9
– *add side of chili 2*

NEW Chicken Caesar Wrap

Chopped Romaine lettuce, sliced tomato, Parmesan cheese, Caesar dressing, diced grilled chicken, wrapped in a flour tortilla \$14

NEW Avocado Veggie Wrap

Avocado spread, shredded lettuce, sliced cucumbers, tomatoes, black olives, red onion, provolone cheese, wrapped in a flour tortilla \$13

**BYO Burger \$15*

lettuce, tomato, onion, pickle, brioche bun

Choose From:

All beef patty, grilled chicken breast, turkey patty, Beyond patty

Cheese: cheddar, white cheddar, American, Swiss, provolone

– *add bacon \$2.50*

Soup & Sandwich Combo

Choice of Tomato Soup or Soup du Jour

Grilled Cheese Sandwich

buttered sourdough, American, Swiss \$10

– *add bacon \$2.50*

BLT Sandwich

buttered whole wheat, mayo, lettuce, bacon, sliced tomato \$12

A la Carte Baskets & Sides

Baskets

french fries or sweet potato fries \$4

– *onion rings or tots \$5*

Coleslaw

\$3.50

BEVERAGES

Soft Drinks

Coca-Cola, Diet Coke, Sprite, Sprite Zero, Barq's Root Beer, Dr. Pepper, Seagram's Ginger Ale, Minute Maid Light Lemonade, Iced Tea \$3

Coffee or Hot Tea

please ask your server for available tea varieties \$3

PIZZAS

Gluten Free Cauliflower Crust add \$3.50

Mercado Pizza

three cheese mix, red sauce, Italian sausage, roasted chicken, basil pesto, tomatoes, lemon dressed arugula \$15

Classic Pepperoni

Pepperoni, three cheese mix, red sauce \$14

BYO Pizza \$15

Up to three toppings with three cheese mix & choice of sauce

Veggies

grilled onions, roasted peppers, black olives, diced tomatoes, mushrooms, jalapenos, garlic

Meats

pepperoni, sausage, bacon, roasted chicken

Sauce

red sauce, white sauce, olive oil

SALADS & SOUP

Ranch, Bleu Cheese, Balsamic Vinaigrette, Caesar, 1000 Island, House Vinaigrette

*Add grilled chicken breast, grilled shrimp or 4 oz grilled salmon \$8

*Add Crispy Tofu \$4

NEW Cobb Salad

chopped iceberg lettuce, diced grilled chicken, bleu cheese crumbles, tomato, hard-boiled egg, bacon, avocado, choice of dressing Half \$10 Full \$17

House Salad

Chopped Romaine and iceberg lettuce, cherry tomatoes, carrots, cucumber, red onion Half \$7 Full \$11

Caesar Salad

Chopped Romaine lettuce, shaved Parmesan, croutons, Caesar dressing Half \$7 Full \$11

Chopped Wedge Salad

Chopped iceberg, bacon, cherry tomatoes, bleu cheese crumbles, hard-boiled egg, sliced red onion, bleu cheese dressing half \$8 full \$12

Side House or Caesar Salad

\$5

Soups

Roasted Tomato & Basil, House-made Chili, or Soup du Jour Cup \$4 Bowl \$5

– Please ask your server for today's Soup du Jour selection

ENTRÉES

LOCAL BBQ Brisket Plate

House smoked brisket locally sourced from Arizona Ranchers, cowboy beans ½ lb \$20 1 lb \$32

– Choice of baked potato, mashed potato, or Cole slaw

NEW Chicken Piccata

Floured seared chicken medallions, lemon cream sauce, capers, roasted red peppers, angel hair pasta \$20

NEW Mediterranean Pasta

penne pasta, pesto cream sauce, artichoke hearts, black olives, cherry tomatoes, feta cheese crumbles \$16

– *Add grilled chicken breast, grilled shrimp or 4oz grilled salmon \$8 *Add crispy tofu \$4

Fish & Chips

beer battered cod, fries, tarter sauce, Coleslaw \$17

Healthy Entrées

*Ahi Poke Tower

Marinated ahi tuna, avocado, quinoa pilaf, cucumber, shredded red cabbage, pineapple, edamame, sesame dressing \$18

Pasta Pomodoro

Sautéed heirloom cherry tomatoes, fresh garlic, olive oil, angel hair pasta, shaved Parmesan, fresh basil \$14

*Add grilled chicken breast, grilled shrimp or 4 oz grilled salmon \$8

NEW *Teriyaki Small Plate or Rice Bowl

choice of grilled shrimp, chicken breast, petite salmon filet, or crispy tofu, teriyaki glaze with vegetable medley or coconut rice and vegetable medley \$15

CHEF'S CORNER

Available Wednesday through Saturday 4:00 PM - 8:00 PM

NEW Caribbean Mahi Mahi

Marinated seared Mahi Mahi filet (8oz), coconut rice, tropical fruit salsa \$24

Stuffed Dover Sole

Dover sole with crab meat and diced scallops, red pepper risotto, grilled asparagus, compound butter \$24

*Grilled Beef Tenderloin

Demi-glaze, mashed potatoes 6oz \$30 8oz \$38

NEW *Grilled New York Steak

10 oz center cut choice beef strip loin, rosemary roasted red potatoes, demi glaze \$32

Add grilled shrimp to any steak \$8

A la Carte Sides

Grilled Asparagus

\$3.50

Vegetable Medley

\$3.50

Coconut Rice

\$3.50

Mashed Potatoes

\$3.50

Baked Potato

\$3.50

– add cheese, bacon, green onion \$1.50



Scan to see Dietary Details!

Steaks & Burgers: Rare=red throughout, Medium Rare=red center, Medium=pink throughout, Medium Well=pink center, Well Done=little to no pink
*Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness.