

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 \$11

NEW Burgundy Poached Pear

Fresh poached pear, whipped ricotta, minted honey, peppered bacon, spiced pecans, micro basil \$12

NEW Apple Bruschetta

Toasted Focaccia, apple compote, goat cheese, fig balsamic glaze \$10

Hummus Plate

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

Charcuterie

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

Chicken Satay

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

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

NEW Brisket Queso Dip

House-made cheese sauce, smoked brisket, pico de gallo, fresh jalapeno, house-made tortilla chips \$12

Quesadilla

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

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-\$12 Doz-\$20

Tortilla Chips

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

Extra Sauces \$.50 each

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 \$17

Reuben

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

NEW Cranberry Chicken Wrap

Chicken salad with celery and dried cranberries, spinach, sliced onion, chopped bacon, flour tortilla wrap \$15

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

*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.*

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 Winter Spinach Salad

Fresh spinach, Brussel sprout leaves, diced apple, red onion, carrot, chopped bacon, goat cheese, balsamic vinaigrette Half \$11 Full \$15

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

Choice of baked potato, mashed potato, or Cole slaw ½ lb \$22 1 lb \$34

– Try with Atwell's Amber!

NEW Herb Roasted Chicken

Half roasted chicken, roasted root vegetable medley, garlic veloute \$20

– Try with Boo Boo Blonde!

Fish & Chips

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

– Try with Aviator Pilsner!

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*

Small Plate or Rice Bowl

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

CHEF'S CORNER

NEW *Cedar Plank Salmon

Orange-rosemary marinated salmon, wild rice, orange dressing \$29

– Try with Ranch Hand IPA

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

– Try with any Ranch House Brewery's seasonal Stout or Porter!

*Grilled New York Steak

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

– Try with any Ranch House Brewery's seasonal Stout or Porter!

Add grilled shrimp to any steak \$8

A la Carte Sides

Grilled Asparagus

\$3.50

Baked Potato

\$3.50

– add cheese, bacon, green onion

\$1.50

Mashed Potatoes

\$3.50

Wild Rice

\$3.50

Vegetable Medley

\$3.50

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