



The Ranch House Kitchen takes a home-style approach with our menu items. Our dinner item specialties reflect our seasonal approach to availability and freshness.

Our brewery tap selections are all brewed In-House, and reflect the small batch method of brewing beer. Our Seasonal taps reflect our brewer's flair & style!

Hours of Operation

Lunch

Tuesday- Saturday 11am-3pm

Sunday & Monday 11am-3pm

Dinner

Tuesday-Saturday 3pm-8pm

The virus that causes COVID-19 can be spread to others by infected persons who have no symptoms. Strict adherence to the CDC Health and Safety Guidelines are required. Please consult the CDC guidance regarding those most at risk to determine if participation in this activity is appropriate for you. Information can be found at: <https://www.cdc.gov/coronavirus/2019-ncov/need-extra-precautions/older-adults.html>

Appetizers

Chicken Tenders With Fries - Served with honey mustard & ranch - \$8

Crispy Chicken Wings (GF)- Buffalo or BBQ sauce with celery, carrots, pickles and ranch
Six wings - \$7, twelve wings - \$13

Quesadilla – Choice of chicken or shrimp with house-made salsa and cilantro crema - \$9

Pretzel - One Bavarian pretzel with beer cheese & brown mustard - \$4

Fried Calamari - Tomato sauce, grilled lemon - \$10

Shrimp Cocktail - Classic cocktail sauce, lemon wedge - \$8

Sandwiches

Reuben - Marbled rye, corned beef, swiss cheese, sauerkraut & thousand island - \$10

BLT - Lettuce, sliced tomato, bacon, mayo, wheat bread - \$8

Tuna Melt - Tuna salad, white cheddar, lettuce, tomato, sourdough - \$9

Grilled Cheese - Sourdough, cheddar, Swiss, cup of tomato soup or choice of side - \$9

Served with a choice of fries, sweet potato fries, onion rings or coleslaw. Gluten friendly bread available.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.*

Salads

Chicken Cobb (GF)- Romaine, tomato, avocado, egg, roasted beets, roasted sweet potatoes, bacon, grilled chicken, red wine vinaigrette - \$13

Wedge Salad (GF)- Iceberg, bleu cheese crumbles, hard-boiled egg, bacon, tomato, pickled red onion & bleu cheese dressing - \$8

Caesar Salad - Romaine, Parmesan shaves, croutons & anchovies - \$9

House Salad (GF)- Romaine, cherry tomatoes, carrots, cucumber, pickled onions - \$7

Dressings: Ranch, bleu cheese, balsamic vinaigrette, Caesar, thousand island, house vinaigrette

Add chicken or shrimp – \$4

Add grilled salmon – \$6

Side House Salad - \$3.5

Side Caesar Salad - \$3.5

Soup

Roasted Tomato Soup with Basil (GF)

House-Made Chili (GF)

Soup du Jour

Cup – \$3 Bowl – \$4

Ala Carte Sides

Fries - \$3.5

Sweet Potato Fries - \$3.5

Coleslaw - \$3.5

Onion Rings - \$3.5

Mashed Potatoes - \$3.5

Seasonal Vegetables - \$3.5

Off the Grill

***Ranch House Burger** - 1/2 pd. beef, lettuce, tomato, onion, brioche bun, choice of: cheddar, white cheddar, Swiss, provolone - \$11

Add bacon - \$1

*House-made Black Bean Patty available

Grilled BBQ Chicken Sandwich - Shredded BBQ chicken breast, chipotle BBQ sauce, swiss cheese, lettuce, tomato, brioche bun - \$9

Chili Dog - All beef frank, house-made chili, shredded cheese, diced onion - \$8

Served with a choice of fries, sweet potato fries, onion rings or coleslaw. Gluten friendly bread available.

Vegetarian/Vegan Options

Artichoke & Spinach Humus - Fresh vegetable crudité, pita bread - \$7

Greek Vegetable Wrap - Spinach tortilla filled with artichoke & spinach humus, tomato, black olives, sliced cucumbers, pepperoncini peppers, olive oil & cracked pepper - \$7, add cheese - \$8

Cauliflower Tacos - Two seasoned roasted floweretts, corn tortillas, marinated cabbage, diced tomato, roasted corn, avocado lime crema - \$7

Eggplant Rolattini - Breaded eggplant rolled with ricotta cheese, garlic & herbs, , house-made marinara, sautéed spinach, shaved parmesan cheese - \$14



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Entrees

Alfredo - Fettuccine noodles, Alfredo sauce, tomato, spinach, parmesan - \$8
Add chicken or shrimp – \$4
Add grilled salmon – \$6

***Grilled New York Steak** - Demi-glaze, mashed potatoes, seasonal vegetables - \$20

***Beef Tenderloin Steak** - Garlic compound butter, mashed potatoes, seasonal vegetables - \$22

***Seared Pork Loin** - Pork loin medallions, cranberry glaze, mashed potatoes, seasonal vegetables - \$14

Chicken Picatta - Chicken breast medallions, lemon caper sauce, roasted red pepper, angel hair pasta - \$13

Seared Trout - Lemon wine sauce, rice pilaf, seasonal vegetables - \$15

Fish and Chips – Beer battered cod, French fries with lemon tarter sauce, coleslaw - \$9

Pizza

Classic – Tomato sauce, 3 cheese mix and pepperoni – \$10

BYO – Fresh mozzarella, tomato sauce, (choose 3 toppings) – 3-cheese mix, ham, onion BBQ chicken, pepperoni, mushrooms, sausage, peppers, black olives – \$12

Mercato Pizza - Italian Sausage, Chicken, Pesto, Diced Tomatoes, & Lemon Dressed Arugula - \$13

Margarita Pizza - Olive oil, fresh mozzarella, roasted tomatoes - \$12

*Gluten Friendly Crust available.

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Desserts

Brownie or Cookie Skillet al la mode
Vanilla ice cream, hot fudge & nuts - \$5

Classic New York Style Cheesecake
Seasonal fruit & whipped cream - \$5

Orange Olive Oil Cake
Strawberries & orange supremes, whipped mascarpone - \$6

Classic Vanilla Crème Brulee
Fresh berries - \$5

Vegan Chocolate Cake - Double chocolate with fresh berry puree & powdered sugar (GF) - \$4

House-made Ice Cream
Bourbon vanilla, caramel, coffee, chocolate - \$4

Sorbet
Lemon & raspberry - \$4

Beverages & Ice

Bag Of Ice - One 10 lb. bag - \$4.50
(while supplies last)

Soft Drinks - \$2.50

Beer

Draft Beers Pint – 5 IPA – 6 **Draft Beer Flights**— \$6

Ranch House Brewery Boo Boo Blonde ABV:5.25 IBU:23 SRM:4.8 Oracle, AZ

Ranch House Brewery Ranch Hand IPA ABV:7.6 IBU:63 SRM:11.4 Oracle, AZ

Ranch House Brewery Atwell's Amber ABV: 5.6% IBU:37.4 SRM: 14.2 Oracle, AZ

Ranch House Brewery The Ole Bean (seasonal) ABV:4.6 IBU:28.2 SRM:33.7 Oracle, AZ

Ranch House Brewery Haboob Hazy/New England style IPA (seasonal) ABV:6.3% IBU: 58.1 SRM:4.1 Oracle, AZ

Ask your server about our other seasonal selections.

Bottled Beers

Import Bottles

Dos XX Lager, Corona Extra, Corona Light, Stella Artois, Stella Cidre – 5

Domestic Bottles

Budweiser, Bud Light, Miller Lite, Coors Light, Michelob Ultra – 4