



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 - \$8

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

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

Pretzel - One Bavarian pretzel with beer cheese & brown mustard - \$6

Spicy Calamari - Sweet chili sauce, lemon wedges - \$11

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

Sandwiches

Reuben - Marbled rye, corned beef, Swiss cheese, sauerkraut & thousand island - \$11

BLT - Lettuce, sliced tomato, bacon, mayo, wheat bread - \$9

Turkey Melt - Sliced turkey, cheddar, spinach, grilled onions, sourdough - \$11

Grilled Cheese - Sourdough, cheddar, Swiss, cup of tomato soup or choice of side - \$10

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

Salads

South West Salad (GF)- Mixed greens, roasted corn, black beans, shredded cheese, avocado, tomato, chipotle ranch dressing- \$14

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 grilled shrimp - \$4, smoked chicken breast - \$5, 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 - \$12
Add bacon - \$1

*House-made Black Bean Patty available

Smoked Chicken Sandwich - House-smoked sliced chicken breast, BBQ sauce, white cheddar cheese, lettuce, tomato, brioche bun - \$12

Grilled Hot Dog - All beef frank, house-made beer cheese sauce, green onions - \$8
Add side of chili - \$2

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

Vegetarian/Vegan Options

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

Cauliflower Tacos (GF)- Three corn tortilla tacos, roasted cauliflower, avocado crema, chipotle slaw - \$8

Eggplant Parmesan - Breaded eggplant cutlets, house-made marinara, mozzarella cheese, angel hair pasta - \$14

Beverages & Ice

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

Soft Drinks - \$2.50

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



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Entrees

Alfredo - Fettuccine noodles, Alfredo sauce, tomato, spinach, parmesan - \$8
Add grilled shrimp - \$4, smoked chicken breast - \$5,
grilled salmon - \$6

***Beef Tenderloin Steak (GF)** - Demi-glace, mashed potatoes, seasonal vegetables, 8oz - \$24
Petit Tenderloin Steak 6oz - \$22

Pork Chop (GF) - Sous vide pork chop, apple cider gastrique, mashed sweet potatoes, seasonal vegetables - \$17

Chicken Marsala - Chicken breast medallions, mushroom marsala sauce, rice pilaf, seasonal vegetables - \$17

Seared Trout (GF) - Lemon wine sauce, rice pilaf, seasonal vegetables - \$20

Fish and Chips – Beer battered cod, French fries with lemon tarter sauce, coleslaw - \$10

All entrees served with dinner roll.

Pizza

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

BYO – Fresh mozzarella, tomato sauce, (choose 3 toppings) – 3-cheese mix, bacon, onion, smoked 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

Ol' Bean Brownie Skillet al la mode
Spent grain brownie, bourbon vanilla ice cream, hot fudge & whipped topping - \$7

Lemon Mascarpone Cheesecake
Lemon cake, lemon mascarpone cheesecake filling, lemon curd, fresh blackberries - \$7

Tropical Fruit Panna Cotta (GF)
Vanilla panna cotta, almond lemon crumble, diced grilled pineapple, toasted flaked coconut - \$7

House-made Ice Cream (GF)
Bourbon vanilla, caramel, coffee, or chocolate - \$4

Caramel Hazelnut Mousse Cake (GF) – Hazelnut cake, caramel mousse filling, chocolate glaze, salted caramel sauce, house-made malted ice cream - \$8

Vegan Peanut Butter Pie (GF) - Chocolate pecan crust, creamy peanut butter filling, topped with non-dairy whipped topping, cacao nibs (GF) - \$7

Vegan Banana Crème Brulee – Banana crème brulee, ginger snap cookies - \$6

Sorbet (GF/V)
Meyers Lemon & Prickly Pear - \$4

Beer

Draft Beers Pint – 5 IPA's – 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, Stella Artois, Stella Cidre – 5

Domestic Bottles

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