

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 and tap selections are all from small breweries in Arizona that reflect the small batch method of brewing beer. Our two rotating handles reflect our brewers choice of beer that he created or a local favorite he has found.

Hours of Operation

Monday	Lunch 11am-4pm Bar till 5pm
Tuesday	Lunch 11am-4pm Bar till 5pm
Wednesday	Lunch/Dinner 11am-8pm
Thursday	Lunch/Dinner 11am-8pm
Friday	Lunch/Dinner 11am-8pm
Saturday	Lunch/Dinner 11am-8pm
Sunday	Lunch 11am-4pm Bar till 5pm

Executive Chef Jeremy Imes
Brewer Josh Johnson



Appetizers

Crispy Chicken Wings – Buffalo or BBQ sauce with celery, carrots, pickles and ranch – 14 

Fried Calamari – Tomato sauce and grilled lemon – 11


Quesadilla – Choice of chicken, braised pork or shrimp with house-made salsa and cilantro crema – 11

Shrimp Cocktail – Classic cocktail sauce and lemon wedge – 8 


Bavarian Pretzel – Boo Boo Blonde Ale beer cheese and brown mustard – 10

Beer Battered Onion Rings – Tomato aioli and poblano ranch – 6

Deviled Eggs – Creamy filling, chives, bacon and roasted tomato aioli – 6 

Baked Potato – Diced tomato, green onions, sour cream, cheddar cheese – 6 
Add roasted vegetables or chili – 3

Soup


Roasted Tomato Soup with Basil
Cup – 4 Bowl – 6 

House-Made Chili
Cup – 4 Bowl – 6 


Soup du Jour
Cup – 4 Bowl – 6

 Gluten Friendly

Salads

Chicken Cobb – Romaine, tomato, avocado, egg, roasted beets, roasted sweet potatoes, bacon, grilled chicken and red wine vinegar – 13 

Turkey Fattoush – Mixed greens, shaved beets, fried pita, fried chickpeas, cucumber, tomato, feta cheese, turkey and garlic-lemon dressing – 12

Wedge Salad – Iceberg, bleu cheese crumbles, hard-boiled egg, bacon, tomato, pickled red onion and bleu cheese dressing – 8 

Salmon Salad – Mixed greens, tomatoes, avocados, asparagus and lemon vinaigrette – 16 

Spinach Salad – Bread crumbs, Dijon dressing, eggs and grilled chicken – 13

Caesar Salad – Romaine, Parmesan shaves, croutons and anchovies – 10

Add chicken or shrimp – 4
Add beef or salmon – 6

Pizza

Signatures

Avocado Pizza – Caramelized onion, avocado, lime zest and chili flakes – 14

Chef Favorite – House roasted tomato sauce, fontina cheese, poblano, chorizo and sunny egg – 14

Classic – Tomato sauce, 3 cheese mix and pepperoni – 12 (cheese only) – 10

BBQ Chicken – BBQ sauce, 3 cheese mix, chicken and ranch – 13

BYO – Fresh mozzarella, tomato sauce, (choose 3 toppings) – 3-cheese mix, ham, onion BBQ chicken, pepperoni, mushrooms, sausage, peppers, black olives – 13

Gluten Friendly Crust available.

Sandwiches

BLT – Lettuce, sliced tomato, bacon, mayo, on wheat bread – 10

Tuna Melt – Ciabatta, tuna salad with lettuce, tomato and cheddar cheese – 11

Veggie Burger – Brioche bun, veggie patty, tomato, lettuce, provolone and avocado spread – 12

Hot Dog – Raw onion, mustard, ketchup, mayo and sweet relish – 7 add chili – 3

Reuben – Marbled rye, corned beef, swiss cheese, sauerkraut and thousand island – 12

Grilled Cheese – Sourdough, white and yellow cheddar cheese with a cup of tomato soup – 10

Cheeseburger – Brioche bun, beef patty, bacon, lettuce, tomato, onion and cheddar cheese – 13

Chicken Pesto – Baguette, pesto, arugula, parmesan, grilled chicken and avocado spread – 12

French Dip – Baguette, smoked provolone cheese, caramelized onion and dipping sauce – 13

Served with a choice of fries, sweet potato fries, curly fries, coleslaw, or side salad

Add side fruit or onion rings – 2

Gluten Friendly Breads available

Chef's Corner (Dinner Only)

Braised Beef Short Rib – Mashed potatoes, Swiss chard, bone marrow-tomato brown butter sauce – 21

Grilled Rib Eye – Baked potato, steak sauce with caramelized shallots – 28

Cioppino – Scallops, shrimp, clams, mussels, seasonal fish, angel hair and saffron-pepper, tomato broth – 23

Sous Vide Pork Chop – Glazed sweet potato and apple cider gastrique sauce – 21

Chicken Parmesan – Pomodoro sauce, fresh mozzarella, herb-garlic bucatini pasta – 14

Baked Lasagna – Seasoned ground chuck, herb ricotta cheese, mozzarella cheese blend, herb roasted tomato sauce – 14

Grilled Salmon – Pancetta, Brussels sprouts and chive beurre blanc – 24 GF

Meatloaf – Sage mashed potatoes, gravy, seasonal vegetables – 14

Entrée & Small Plates

Alfredo – Fettuccine noodles, Alfredo sauce and parmesan – 10

Angel Hair – Roasted tomatoes, spinach, wine-cream sauce and pancetta – 10

Creamy Caprese – Roasted tomato sauce, mozzarella, basil, fresh tomato – 11

Add chicken – 4, shrimp – 4, Salmon – 6 to any pasta dish

Gluten Friendly Pastas available

Chicken & Shrimp Basket – Choice of curly, sweet or french fries with cocktail sauce & ranch dressing – 10

Fish and Chips – Beer battered cod, french fries with lemon tarter sauce and coleslaw – 10

Small Plates
Choice of salmon, shrimp, skirt steak or grilled chicken with seasonal vegetables and a choice of roasted tomato butter or basil pesto – 13

Beer & Wine

Draft Beers Pint – 5 IPA – 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

SaddleBrooke Ranch Exclusive Wines

Rutherford – Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio, White Zinfandel – 4.50 / 20

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

Weekly Specials

Monday

Pizza with Boo Boo Individual Cheese or Pepperoni with a Boo Boo Blonde Ale or glass of house wine – 12

Tuesday

Taco Tuesday 11:00am-2:30pm 3 Tacos - our choices vary weekly

Wednesday

Happy Hour All day with a Special Evening Social Menu or Event

Thursday

Homestyle Special 4:00pm-8:00pm

Friday

Seafood Friday Featuring a variety of seafood selections

Saturday

Hot off the Grill Night Special selections always changing

Please Check our Monthly calendar for the latest info on the creations offered on these days



“Time Out” pricing at the bar daily 2:00pm-5:00pm on selected items