

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 Jose Salas
Brewer Josh Johnson



Appetizers

Crispy Chicken Wings—*Buffalo Hot Sauce, Celery, Carrots & Blue Cheese Dressing*—**11**

Fried Calamari—*Spicy Tomato Sauce and Grilled Lemon Aioli* —**10**

Quesadilla—*Marinated Shrimp or Chicken, Cheese, Pickled Onions, & Sour Cream*—**11**

Lump Crab Cake—*Traditional Crab Cake, Citrus Remoulade, & Balsamic Mixed Greens*—**14**

Chicken Tenders & Fries—*Ranch Dressing*—**10**

Jumbo Shrimp Cocktail—*Cocktail Sauce & Lemon Aioli* —**8**

Bavarian Pretzel—*Ranch Hand IPA Cheese, & Mustard Dip*—**10**

Beer Battered Onion Rings—*Spicy Aioli & Ranch Dipping Sauce*—**10**

Pizza

Mercato —*Italian Sausage, Chicken, Pesto, Diced Tomatoes & Lemon Dressed Arugula*—**13**

Classic —*Italian Pepperoni, Buffalo Mozzarella & Roasted Garlic*—**12**

Margherita —*Fresh Tomato Sauce, Mozzarella, Basil & Balsamic Glaze*—**12**

Cheese Pizza—*Fresh Tomato Sauce & Mozzarella*—**10**

Build your Own Pizza—*Base of Fresh Mozzarella & Fresh Tomato Sauce*—**13**

Pick Three —*Ham, Pepperoni, Italian Sausage, Chicken, Pesto, Diced Tomatoes, Red Onions, Olives, Roasted Bell Peppers, Mushrooms, Jalapenos.*

Gluten Friendly Crust available.

Salads

Tossed Turkey Cobb — *Chopped Turkey, Bacon, Avocado, Blue Cheese, Tomato, Chopped Romaine & Hard Boiled Egg*—**12**

Steak Salad—*Skirt Steak, Avocado, Grilled Onions, Asparagus, Arugula & Chimichurri Dressing* —**12**

Southwest Grilled Salmon—*Avocado, Corn, Black Beans, Mixed Greens, Shredded Chees & Cilantro Vinaigrette*—**13**

Chicken & Shrimp Louie—*Chicken Salad, Poached Shrimp, Egg, Tomato, Lettuce Wraps & Traditional Louie Dressing*—**13**

Classic Caesar —*White Anchovies, Parmesan Cheese, Chopped Romaine & Classic Caesar Dressing*—**9**

Wedge Salad —*Bacon, Blue Cheese Crumbles, Pickled Red Onion, Tomato, Iceberg Wedge & Ranch Dressing*—**8**

Grilled Heirloom Tomato & Mozzarella —*Purple Basil & Balsamic Glaze*—**12**

Add-ons—*Grilled Chicken*—**4**
Grilled Skirt Steak, Salmon, Shrimp—**5**

Soup

Creamy Roasted Tomato—*Julienne Basil* Cup —**4** Bowl—**6**

Creation of the Day — “Chef’s Creation” Cup —**4** Bowl—**6**

House Made Chili
Cup—**4.50** Bowl—**7**

Cup of Soup and Half a Sandwich or Side Salad
Chicken Salad, Turkey, Tuna Salad, BLT or Corned Beef – Wheat, Rye, Sourdough—**10**

Sandwiches & Wraps

Tuna Salad Wrap—*Tomato, Lettuce on a Whole Wheat Wrap*—**11**

Fried Chicken Sandwich—*Spicy Barbeque, Pickle Slaw, & Rooster Aioli. *Choice of Grilled or Fried Chicken*—**12**

Angus Bacon Cheeseburger — *Cheddar Cheese, Lettuce, Tomato & Red Onion on a Brioche Bun*—**12**

Veggie Burger—*Portobello, Mozzarella, Tomato, Avocado & Lettuce on a Brioche Bun*—**12**

Classic Reuben Sandwich—*Corned Beef, Sauerkraut & Thousand Island Dressing on Marbled Rye*—**12**

Traditional Hot Dog—*Fresh White Onions, Spicy Brown Mustard & Relish*—**7**
add chili—**2**

Grilled Salmon Wrap — *Romaine Lettuce, Sliced Tomato, Avocado, Caesar Dressing, Grated Parmesan, Spinach Tortilla*—**14**

BBQ Pulled Pork Sliders—*Spicy Orange Slaw*—**12**

Grilled Cheese Sandwich — On Sourdough with a Cup of Tomato Soup — **10**

Sandwiches Served with Seasonal Fruit and a Choice of Fries, Sweet Potato Fries, Potato Salad, Coleslaw, House Chips or Side Salad

Gluten Friendly Breads available

Gluten Friendly

Specialty Entrée (Dinner Only)

Grilled Za’atar Pork Tenderloin – *Baba Ganoush, Cherry Sauce* – **22**

Cioppino – *Scallop, Shrimp, Seasonal Fish, Clams, Angel Hair Pasta, & Tomato Broth* – **23**

Beer Battered Tempura Cod – *with Arugula and Pickled Jalapeno Aioli* – **20**

Pork Belly – *Steamed Bao Bun, Cucumber Plum Relish, Pickled Carrots, and Cilantro* – **17**

Chicken Parmesan – *Pomodoro Sauce, Fresh Mozzarella, Herb Bucatini Pasta* – **20**

Grilled Salmon – *with Cucumber Watercress Salad, Blood Orange Beurre Blanc* – **22**

Grilled Ribeye Steak – *Crispy Potatoes and Basil Parmesan Aioli* – **28**

All Plates Served with Seasonal Vegetable.

Entrée & Small Plates

Fish & Chips – *Malt Vinegar Aioli, Lemon & Fries* – **13**


Short Rib Bolognese – *Pappardelle Pasta & Fresh Basil*
Full – **17** Half – **12**

Whole Wheat Penne – *Tomatoes, Zucchini, Squash, Pesto, & Mascarpone Cheese*
Full – **13** Half – **9**

Grilled Chicken Pasta – *Angel Hair Pasta, White Wine Garlic Sauce, Pancetta, & Tomatoes*
Full – **17** Half – **12**

Gluten Friendly Pastas available.

Small Plates – *These small portion selections come with a medley of fresh seasonal vegetables and your choice of: Grilled Salmon, Grilled Chicken, Sautéed Shrimp or Skirt Steak.*

Accompaniment: Chimichurri, Garlic Herb Butter, Sundried Tomato and Pesto – **13** 

Beer & Wine

Draft Beers *Pint – 5 IPA – 6*

Barrio Mocha Java Stout ABV: 5.5 IBU: 28 SRM: 32 Tucson, AZ

College Street Big Blue Van ABV: 5.4 Lake Havasu City, AZ

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 **Oak Creek**

Brewery Amber ABV: 5.0 IBU: 21 Sedona, AZ

Mother Road Brewing Company Tower Station IPA ABV: 7.3 IBU: 70 Flagstaff, AZ

Sentinel Peak Dewpoint Dunkel ABV: 5.7 IBU: 27 Tucson, AZ

Mudshark Brewing Full Moon ABV: 8.5 IBU: 22 Lake Havasu City, AZ

Lumberyard Brewing Company Railhead Red ABV: 5.8 IBU: 50 Flagstaff, AZ

Ranch House Brewery High Plains Hefeweizen ABV: 5.0 IBU: 12.4 SRM: 4.9 Oracle, AZ

Brewer Choice – *Rotating Selection*

Bottled Beers

Import Bottles

Session Negra, Dos XX Lager, Dos XX Amber, Corona Extra, Corona Light, Heineken, Stella Artois, Stella Cidre, Modelo Especial. – **5**

Domestic Bottles

Budweiser, Bud Light, Miller Lite, Coors Light, Woodchuck Amber, Not Your Father’s Rootbeer, 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- selections vary weekly, Salsa Cart and Chips* – **12**

Wednesday

“Hump Day Happenings”

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

Thursday

Early Evening Homestyle Special
4:00pm-5:30pm – **14**

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 specials offered on these days.  “Time Out” pricing at the bar daily 2:00pm-5:00pm on selected items.

Ranch House Grill and Brewery 31143 S. Amenity Dr. Oracle, AZ 85623