RANCH HOUSE GRILL & BREWERY

Appetizers

STUFFED BBQ BAKER | **13**
Choice of smoked brisket or pulled pork, Gouda cheese sauce, BBQ sauce, bacon, sour cream, scallion, baked potato

RANCH HOUSE QUESO BLANCO | **14**
House-made queso sauce, smoked brisket, tortilla chips, Fresno chiles, green onion

FRIED BRUSSELS SPROUTS | **8**
Fried Brussels sprouts, balsamic glaze, Parmesan, chopped bacon

SPICY CALAMARI | **11**
sweet chili sauce

SHRIMP COCKTAIL | **10**
Classic cocktail sauce, lemons, capers

QUESADILLA | **10**
Oaxaca cheese, Hatch chilies, house salsa
Add Protein:
Roasted Chicken | Pulled Pork | Smoked Brisket | Grilled Shrimp 5
Steak 8

ARTISAN BOARD | **17 | LARGE 22**
Gorgonzola, smoked Gouda, Iowa sharp white cheddar, Sopressata, prosciutto, Greek olive blend, Amarena cherries

CRISPY CHICKEN WINGS | **HALF-12 | FULL-19**
Buffalo or BBQ sauce, celery, carrots, Ranch or Bleu Cheese

CHICKEN SATAY | **8**
Three chicken skewers, sweet chili sauce

PRETZEL BITES | **8**
Parmesan, parsley, house-made marinara

*AUSTRALIAN WAGYU TENDERLOIN TIPS | **24**
Sautéed local specialty mushrooms, shallots, whipped potatoes, garden herbs, Cabernet demi-glace

Salads & Soup

GREEK SALAD | **SM 9 | LG 16**
Romaine, tomatoes, cucumber, red onion, Greek olive blend, feta cheese, herb vinaigrette

CRANBERRY PECAN SALAD | **SM 12 | LG 17**
Roasted yams, candied pecans, sun dried cranberries, Honeycrisp apple, Heritage blend greens, red onion, goat cheese crumbles, Balsamic dressing

COBB SALAD | **SM 13 | LG 18**
Iceberg, grilled chicken, bleu cheese crumbles, tomato, hard-boiled egg, bacon, avocado, choice of dressing

ARTISAN ROMAINE WEDGE | **12**
Artisan Romaine, Gorgonzola crumbles, bacon, tomatoes, pickled onion, bleu cheese dressing

HOUSE SALAD | **SM 7 | LG 11**
Iceberg, tomatoes, carrots, cucumber, red onion

CAESAR SALAD | **SM 7 | LG 11**
Romaine, shaved Parmesan, croutons, Caesar dressing

SIDE HOUSE OR CAESAR SALAD | **5**

SOUPS | **CUP 4 | BOWL 5**
Roasted Tomato & Basil | House-made Chili | Soup du Jour

Proteins

Add Protein: Petit Salmon Filet 11 | Grilled Chicken Breast 8
Marinated Shrimp 8 | Crispy Tofu 4

Dressings

Ranch | Bleu Cheese | Balsamic Vinaigrette | Caesar | 1000 Island
House Vinaigrette | Honey Mustard

Sandwiches

*BYO BURGER | **16**
Lettuce, tomato, sliced onion
Beef Chuck Patty | Grilled Chicken Breast | Turkey Patty | Beyond Patty
Bacon 2.50
Cheddar | White Cheddar | American | Swiss | Provolone | Pepper Jack

*BISON BURGER | **20**
Grilled bison patty, white cheddar, grilled onion, Bibb lettuce, KC style BBQ sauce, pretzel bun

BBQ BRISKET SANDWICH | **17**
Smoked beef brisket, house-made BBQ sauce, brioche bun

REUBEN | **16**
Marbled rye, corned beef, Swiss cheese, sauerkraut, 1000 Island dressing

PULLED PORK SANDWICH | **15**
Smoked pork shoulder, house-made Watermelon Carolina BBQ, brioche bun

BLT SANDWICH | **12**
Toasted 9 grain bread, mayo, lettuce, bacon, tomato
Club Style | sliced turkey, cheddar 15
Add Avocado 2

CRANBERRY CHICKEN FOCACCIA | **17**
House-breaded chicken, orange cranberry relish, fresh arugula, Gruyere cheese, toasted Focaccia

RANCH HOUSE GRILLED CHEESE | **14**
Herb focaccia, dill Havarti, radish, bacon, arugula, Dijonaise

French Fries | Sweet Potato Fries | Coleslaw | Cup of Soup
Add 1 | Onion Rings | Tots
Add 2 | Side House Salad | Side Caesar Salad

We proudly source a portion of our produce from our own Community Garden. Cultivated, cared for, and harvested by SaddleBrooke Ranch residents.

Entrées

BBQ BRISKET PLATE | ½ **LB 25** | **1 LB 38**
House smoked brisket, cowboy beans
Choice of: Baked Potato | Whipped Potatoes | Coleslaw

ST. LOUIS RIBS | **HALF 28** | **FULL 38**
Smoked pork ribs, Watermelon Carolina BBQ sauce, Coleslaw, cowboy beans

AUTUMN ROASTED CHICKEN | **28**
Fresh rosemary & smoked paprika, Delicata squash veloute, Swiss chard, Badger flame beets, whipped potatoes

FRIED WALLEYE | **27**
Boo Boo Blonde batter, French fries, Coleslaw

RANCH HOUSE MAC | **18**
Penne pasta, Gouda cheese sauce, fire roasted poblano peppers, Ranch panko topping, Oaxaca cheese, smoked brisket, fried onions, house-made BBQ sauce

STUFFED DOVER SOLE | **25**
crab meat, scallops, red pepper risotto, roasted asparagus tips, compound butter

*GRILLED BEEF TENDERLOIN | **7 OZ | 42**
Cabernet demi-glace, whipped potatoes, roasted baby carrots

A la Carte Sides

ROASTED ASPARAGUS SPEARS | **3.50**

ROASTED BABY CARROTS | **3.50**

WHIPPED POTATOES | **3.50**

BAKED POTATO | **3.50** **LOADED | 5**

CILANTRO RICE | **3.50**

FRENCH FRIES | SWEET POTATO FRIES | **4.50**

ONION RINGS | TOTS | **5.50**

COLESLAW | **3.50**

Gastropub

*AUSTRALIAN WAGYU FILET MIGNON | **48**
Cast iron seared 6 ounce center cut steak, yam confit, Cabernet demi-glace

BRAISED LAMB | **40**
Lamb hind-shank, RH Brewery Stout reduction, butternut squash puree, crispy Brussels sprouts

CHILEAN SEA BASS | **52**
Seared Chilean sea bass, Hayden Mills whole grain corn polenta, tomato ragout, local specialty mushrooms, dashi

SONORAN RAVIOLI | **24**
Poblano & smoked Gouda raviolis, roasted corn cream sauce, charred heirloom tomato, fire roasted corn & poblano, smoked pork belly

Light Fare

RANCH HOUSE VEGETABLE BOWL | **12**
Cilantro rice, tomato, red pepper, cipollini onion, roasted corn, black beans, lime creme fraîche, guacamole, queso fresco
Petit Salmon Filet 11 | Grilled Chicken Breast 8
Marinated Shrimp 8 | Crispy Tofu 4

ORANGE HARISSA CHICKEN | **16**
Grilled chicken breast, roasted baby carrots, harissa, fig glaze, Arizona blood orange

ACHIOTE SALMON | **17**
Petite salmon filet, achiote rub, pineapple gastrique, cilantro rice, fresh lime

HARVEST AHI | **20**
Sesame seed crusted tuna saku, ginger-carrot coulis, avocado, sesame dressed haricots verts, lime caviar, radish

Featuring Premium Beef and Seafood from K&M Meats.

Pizzas

Fresh dough made with Hayden Flour Mills 00 Pizza Flour, Gilbert, AZ.

Gluten Free Cauliflower Crust | 3.50

MERCADO PIZZA | **18**
Red sauce, mozzarella, Italian sausage, roasted chicken, basil pesto, heirloom tomatoes, lemon dressed arugula

AUTHENTIC MARGHERITA PIZZA | **15**
Crushed San Marzano tomatoes, fresh mozzarella, fresh basil, olive oil

CLASSIC PEPPERONI | **15**
Cup & Char Pepperoni, mozzarella, red sauce

STRAIGHT-UP CHEESE | **13**
Mozzarella, red sauce

BYO Pizza | 18

Up to three toppings | mozzarella | choice of sauce

SAUCE
Red Sauce | White Sauce | Olive Oil

VEGGIES
Grilled Onions | Roasted Red Peppers | Black Olives
Heirloom Tomatoes | Mushrooms | Fresno Chiles | Fresh or Roasted Garlic

MEATS
Cup & Char Pepperoni | Sausage | Grilled Chicken | Bacon

Beverages

SOFT DRINKS | **3.50**
Coca-Cola | Diet Coke | Coke Zero | Sprite | Sprite Zero
Pibb Xtra | Seagram's Ginger Ale | Minute Maid Light Lemonade
Iced Tea

COFFEE OR HOT TEA | **3.50**
please ask your server for available tea varieties

**Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness.*