

SMALL

Chimichurri Steak Salad[Ⓢ]

Marinated Flank Steak, On A Bed Of Arugula, Cherry Tomato, Avocado & Grilled Red Onion.....16

Caesar Salad

Housemade Dressing, Parmesan Cheese & Brioche Croutons.....10.50

Charcuterie Board

Ask Your Server.....23

Tuna Poke

Spicy Mayo And Tempura Crunch Served W/ Wonton Chips, Wasabi & Pickled Ginger.....15

Pret-Zilla

Giant Pretzel Served W/ Creamy Garlic Butter, Warm Mustard Beer Cheese & Cinnamon Butter. Serves 4 to 6.....22

Baby-Zilla

Soft Pretzel Sticks Served W/ Creamy Garlic Butter, Warm Mustard Beer Cheese & Cinnamon Butter.....10.50

Chilaquiles Nachos

Tortilla Chips Topped W/ Monterey Jack Cheese Sauce, Tomatillo Salsa, Lime Cilantro Crema, & Fried Egg.....9.50

Spinach Salad[Ⓢ]

Spinach, Cucumber, Radish, Avocado, Green Onion, and Golden Raisins, Tossed In A Creamy Lemon-Mint Dressing.....13

Pan Seared Scallops[Ⓢ]

Served W/ Hondashi-Lime Orzo Pasta & Jalapeño Vinaigrette.....13

Tortilla Soup[Ⓢ]

Fire Roasted Tomatoes, Poblanos, Jalapenos, Topped with Crispy Tortillas.....9

T's Mac & Cheese

House made W/ Aged White Cheddar and Smoked Gouda.....9

Sous-vide Buffalo Wings

Buffalo Sauce Infused Wings Served W/ Ranch.....10

Seasonal Tacos

Ask Your Server.....MP

Kofta Kebabs[Ⓢ]

Lamb Kebabs Served On Cherry Tomato & Zucchini Salad & Soft Pita.....12.50

KIDS

Chicken Tenders

Served W/ Fries. Choice Of Ranch, BBQ, Honey Mustard, Buffalo Or Blue Cheese.....7

Grilled Cheese

White Bread W/ American Cheese. Served W/ Fries.....6.50

Kids Cheese Burger

Raincrow Ranch Grass Fed Beef W/ American Cheese. Served W/ Fries.....8

Vanilla Bean Ice Cream Scoop

Drizzled W/ Chocolate Sauce.....1

Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish, Eggs Or Unpasteurized Milk May Increase Your Risk Of Food Borne Illness

Please Inform Server Of All Allergies.

BIG

Traditional Burger*

Raincrow Ranch Grass Fed Beef. Lettuce, Tomato, Onion, Pickle & Alabama White Sauce. Served W/ Fries.....14.50

Seasonal Melt*

Raincrow Ranch Grass Fed Beef. Bacon-Brandy Aioli, Sous-Vide Bacon, Pepper Jack Cheese, Sautéed Onions On Sourdough Bread Served W/ Fries.....15

Chicken Sandwich

Greek-Marinated Grilled Chicken, Topped W/ Roasted Red Peppers, Spinach & Feta Cheese.....14.50

Top Sirloin Steak[Ⓢ]

Coffee Crusted. Served W/ Celery Root & Parsnip Mashed.....27

Cornish Hen[Ⓢ]

Sous Vide Whole Cornish Hen With Hop Infused Butter Finished W/ Citrus Pepper Glaze. Served W/ Fingerling Potatoes & Leeks.....22.50

Jambalaya[Ⓢ]

Andouille Sausage, Chicken, Tri-Colored Bell Peppers & White Rice.....15 Add Shrimp.....4

Risotto and Quinoa Cakes[Ⓢ]

Pan Seared W/ Beurre Blanc Sauce. Served W/ Green Beans & Cipollini Onions.....15.50

Fish of the Day[Ⓢ]

Served W/ Your Choice Of Side.....MP

Sous-vide Fried Chicken

Served W/ Oven Roasted Artichokes.....14

Vegan Roasted Eggplant

Eggplant Roasted With A Hoisin BBQ Sauce Topped W/ Miso Glaze, Served With Kale And Cous-cous Salad with Infused Water Chestnuts, And Sesame Ginger Vinaigrette.....14

BBQ Brisket Sandwich

Smoked Brisket, Topped W/ Cole Slaw, Crispy Onion Strings. Served W/ Fries.....16

14oz Wet Aged Ribeye[Ⓢ]

Certified Premium Angus Ribeye Wet Aged for 21 Days. Served W/ Confit Potatoes.....29.50

*Can Be Prepared As A Vegetarian/Vegan Option With Plant Based Beyond Burger. Gluten Free Buns Are Available

SIDES

Celery Root & Parsnip Mash[Ⓢ]

W/ Cream Cheese & Rosemary.....6.50

Oven Roasted Artichoke[Ⓢ]

Topped W/ Dill Vinaigrette.....6.50

Confit Fingerling Potatoes[Ⓢ]

Cooked In Garlic Thyme Infused Olive Oil.....6.50

Hand Cut Fries

Regular Or Truffle.....6.50

Green Beans & Cipollini Onions[Ⓢ]

Pan Seared & Tossed In Shallot Butter.....6.50

DESSERT

Chocolate & Espresso Custard[Ⓢ]

Topped W/ Pomegranate & Orange Cream Glaze.....7

Stout Cheese Cake

With Cherry Compote & Stout Syrup.....8

Chocolate Cherry French Toast

Topped W/ Hazelnut Butter Cream & Toasted Marshmallow Syrup.....7