

# LUNCH

## BITES

### *Fresh House made Pork Rinds (gf)*

A RANCH TRADITION, SERVED WITH GREEN CHILI SALSA

### *House made BBQ Chips (gf)*

SERVED WITH A FLIGHT OF 3 DIPS, BLEU CHEESE, FRENCH ONION,  
AND RED CHILI DIP

### *Ranch Deviled Eggs (gf)*

TOPPED WITH CHOPPED CANDIED BACON, CRISPY FRIED NOPALITOS, AND  
DRIZZLED WITH EXTRA VIRGIN OIL

### *Blue Corn Nopalitanos*

PRICKLY PEAR CACTUS TOSSED WITH BLUE CORN FLOUR AND FLASH FRIED,  
SERVED WITH RED CHILI AIOLI

### *Wild Mushroom and Goat Cheese Flat Bread*

HERB FLAT BREAD TOPPED WITH ROASTED MUSHROOM, LOCAL GOAT CHEESE,  
GARLIC CONFIT, CRACKED BLACK PEPPER, FRESH THYME, E.V.O.O.  
AND HERB GARNISH

### *Green Chili & Chorizo Flat Bread*

HERB FLAT BREAD TOPPED WITH ROASTED GREEN CHILI, CHORIZO SAUSAGE,  
COTIJA CHEESE & NOPALITANOS

## SOUPS and SALADS

### *Soup of the Day*

CUP                  BOWL

### *Soup and Salad*

A CUP OF SOUP OF THE DAY AND A PETIT SALAD OF YOUR CHOICE

### *Sonoran Tumbleweed Salad*

SHREDDED ROMAINE LETTUCE TOSSED WITH DICED TOMATO, AVOCADO, BACON,  
BLEU CHEESE, CHOPPED EGG, TOSSED WITH CHILI DRESSING

### *Ranch Caesar Salad*

HEARTS OF ROMAINE LETTUCE TOSSED IN A TRADITIONAL CAESAR DRESSING  
WITH RED CHILI CROUTONS, ROASTED CORN, AND BLACK BEANS, TOPPED WITH  
COTIJA CHEESE, CRISPY JALAPENOS AND CHIPOTLE PESTO

### *Mixed Green Salad*

MIXED SEASONAL GREENS TOSSED WITH PEAR TOMATOES, CUCUMBERS, RED  
ONIONS, CANDIED PINIONS AND BLEU CHEESE CRUMBLES

\*\*SALAD ADD-ONS: GRILLED CHICKEN  
CHILI DUSTED SHRIMP

BBQ SALMON  
GRILLED TOFU

*(gf) - gluten free*

EXECUTIVE CHEF DENNIS BOITNOTT

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## ENTREES

### *Shrimp Quesadilla*

12 INCH GRIDDLED FLOUR TORTILLA TOPPED WITH CHILI DUSTED SHRIMP WITH ROASTED CORN, RED & GREEN PEPPERS AND CILANTRO, TOPPED WITH JACK CHEESE. SERVED WITH SOUR CREAM, GUACAMOLE AND PICO DE GALLO  
SUBSTITUTE GRILLED CHICKEN OR GRILLED TOFU

### *Back in the Saddle Pastrami Sandwich*

A HOT SANDWICH MADE WITH 4OZ OF "NIMAN RANCH" UNCURED PASTRAMI ON TOASTED SOURDOUGH BREAD, TOPPED WITH CILANTRO LIME SLAW, CHIPOTLE MAYO AND PEPPER JACK CHEESE. SERVED WITH HOUSE MADE BBQ CHIPS OR NATURAL CUT FRIES OR SUB SWEET POTATO FRIES

### *The Ranch Turkey Club Wrap*

12 INCH FLOUR TORTILLA TOPPED WITH 4OZ. OF NATURAL TURKEY BREAST, "NIMAN RANCH" DOUBLE SMOKED BACON, TOMATOES, AVOCADO, SWISS CHEESE, MIXED GREENS, TOASTED PAPITAS AND RED CHILI AIOLI. SERVED WITH HOUSE MADE BBQ CHIPS, NATURAL CUT FRIES OR SWEET POTATO FRIES

\*PLEASE ASK YOUR SERVER FOR A VEGETARIAN OPTION

### *Sonoran Chicken Salad Sandwich*

WHOLE GRAIN BREAD TOPPED WITH CHICKEN SALAD, MADE WITH FRESH CILANTRO, RED ONION, CELERY, RED CHILI, MAYONNAISE, SOUR CREAM, GRILLED PINEAPPLE AND CILANTRO LIME SLAW. SERVED WITH HOUSE MADE BBQ CHIPS OR NATURAL CUT FRIES OR SUB SWEET POTATO FRIES

### *Stuffed Portobello Stack*

GRILLED PORTOBELLO MUSHROOM AND LAYERED WITH DICED POTATO, BLACK BEANS, WILTED SPINACH AND FRESH LOCAL GOAT CHEESE. ACCOMPANIED WITH SAUTÉED BROCCOLI AND PURPLE ONIONS

### *\*Los Cab Burger*

8OZ. GROUND "NIMAN RANCH" PRIME BEEF, GRILLED ON A CHOICE OF BUN (BRIOCHE OR WHOLE GRAIN) WITH LETTUCE, TOMATO, ONION, AND PICKLE  
SERVED WITH HOUSE MADE BBQ CHIPS OR NATURAL CUT FRIES  
SWEET POTATO FRIES  
ADD- ON EXTRAS  
"BUFFALO BURGER" PATTY AVAILABLE ON REQUEST

### *\*Grilled BBQ Salmon*

6 – 8OZ FRESH ATLANTIC SALMON, MARINATED AND GRILLED, TOPPED WITH NATIVE AMERICAN HONEY HERB GLAZE. SERVED WITH WILD RICE PILAF AND SAUTÉED SPINACH 20

(gf) - Gluten free

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