

# THE RANCH CLUB

Ingredients Used By Our Kitchen are Locally Sourced, Organic And All Vegan Bread

## SHAREABLE

### WILD MUSHROOM SOUP 22

Dungeness Crab Croutons

### ZUCCHINI BLOSSOM FRITTERS 18

Burrata, Calabrian Mayo

### ROASTED SHISHITO PEPPERS 18

Chickpeas, Furikake, Almonds, Goat Cheese

### WILD-CAUGHT SHRIMP CEVICHE 22

Radish, Finger Lime, Plantains

### CARPACCIO AND PETITE SALAD 20

Manchego, Fresno Chili, Lardons, Ancho Vinaigrette

### BURRATA 18

Marinated Cherry Tomato, Pine Nuts, Radish, Basil, Bread

### CHARCUTERIE BOARD 30

Salumi, Prosciutto, Bleu, Truffle Parmesan, Brie, Grapes, Charred Bread

### FARM CRUDITÉ 32

Baby Beets, Turnips, Ramps, Heirloom Baby Carrots,  
Hummus, Buttermilk Green Goddess, Pita

## SALADS

*Add Jidori Chicken \$9, Wild-Caught Shrimp \$10, Prime Petite Ribeye \$12*

### ARUGULA 22

Radicchio, Goat Cheese, Crispy Shallot, Apples, Lemon Vinaigrette

### PRIME RIBEYE SALAD 24

Butter Lettuce, Chives, Roasted Peppers, Hard Boiled Egg, Blue Cheese,  
Cherry Tomato, Pickled Dressing

### BEETS 22

Petite Greens, Spicy Feta, Crispy Lotus Root, Lavash, Sesame Seeds,  
Hazelnut, Balsamic Vinaigrette

## ENTREES

### JIDORI CHICKEN BREAST 38

Snow Peas, Fingerling Potatoes, Roasted Almond Puree, Grilled Ramps

### MUSCOVY DUCK BREAST 44

Cauliflower, Brussel Sprout, Apples, Bacon,  
Cider Gastrique, Blackberry Jus

### PRIME RIBEYE CAP 48

Parmesan Reggiano-corn, Balsamic Onions,  
Grilled Bok Choy, Pickled Egg Relish

### PRIME FILET MIGNON 48

Sunchoke Puree, Shishito Peppers, Jus

### WILD CAUGHT BARRAMUNDI 48

Wheat Berry, Baby Root Vegetables, Tomato Broth

### HOMEMADE PAPPARDELLE 36

Morels Mushroom, Corn, Shallots, Charred Pepper Cream

### PORCINI MUSHROOM FRITTER 34

Nutritional Yeast, Baby Root Vegetables, Basil

## CALAMIGOS

### BAKERY

### ALMOND BUTTER GANACHE BAR 16

Vanilla Chantilly, Fig Compote

### STRAWBERRY MERINGUE 16

Banana Gelato, Coffee Foam

# THE RANCH CLUB

## WINES

### WHITE

CALAMIGOS WINES Chardonnay, Paso Robles, NV	15/60
LOIMER LOIS Gruner, Austria, 2019	15/60
FILABOA Alberiño, Spain, 2018	16/64
THE SNITCH BY PRISONER Chardonnay, Napa, 2018	18/68

### ROSÉ

FIGUIERE Mediterranee Rosé, France, 2019	17/65
BODVAR #1 Rosé, Providence, NV	16/64
BODVAR #5 Rosé, Providence, NV	18/68

### RED

CALAMIGOS WINES Cabernet Sauvignon, Paso Robles, NV	15/60
ANWILKA Petite Frere, South Africa, 2018	16/64
MT VEEDER Cabernet Sauvignon, Napa, 2018	20/80
ISOSCELES BY JUSTIN Red Blend, Paso Robles, 2017	35/120
LONG MEADOW RANCH MERLOT Merlot, Napa Valley, 2015	120
SCHAFFER, TD9 Bordeaux Blend, Napa Valley, 2018	120
THE MASCOT BY HARLEN, Cabernet, Napa Valley, 2015	250

### SPARKLING

LAURENT-PERRIER La Cuvee Brut, France, NV	25/100
LAURENT-PERRIER Brut Rosé, France, NV	25/100
PERRIER-JOUET Brut, France, NV	90
DOM PÉRIGNON Brut, France, 2018	350

*Hand-Crafted*

20

### CALAMIGOS SMOKED OLD FASHIONED

Calamigos Single Barrel Bourbon, Angostura Bitter soaked Sugar Cube, Orange Zest, Lemon Zest & Oak

### SMOKEY ALOE MARGARITA

Mezcal, Chateau Aloe Liqueur, Lime, Agave, Tajin & Lime Coin

### RANCH ESPRESSO MARTINI

Vodka, Mr Black Cold Brew Espresso Liqueur, Espresso & Simple Syrup

### VESPERADO

Gin, Vodka, Lillet Blanc, St Germain, Grapefruit Bitters & Lemon Zest

### HEMINGWAY DAIQUIRI

Rum, Lime, Simple Syrup, Mathilde Peach Liqueur, St Germain, Luxardo Maraschino, Grapefruit Bitters, Peychaud's Bitters & Rosemary

### CALAMIGOS MARGARITA

Blanco Tequila, Lime, Agave, Saline Solution, Lime Coin & Milk Wash Technique

## BEERS

ESTRELLA JALISCO Cerveza, 4.5%ABV	9
STELLA ARTOIS Pale Lager 5% ABV	9
GOLDEN ROAD MANGO CART Fruit Beer, 4% ABV	9
GOLDEN ROAD WOLF AMONG WEEDS American Imperial IPA, 8%ABV	9
GOLDEN ROAD NON-ALCOHOLIC MANGO CART	7
BUD LIGHT Light Lager, 4.2% ABV	8
BUD LIGHT SELTZER Assorted Flavors, 5% ABV	8