

The Saloon

STARTERS


- Sizzling Thick Cut Bacon • applewood smoked • \$20
- Chef Tommy's Bacon • crumbled blue cheese w/ truffle-infused honey • \$28
- Whipped Ricotta • w/ basil oil, Sicilian oregano & grilled pita • \$16
- Crispy Calamari & Peppers • red & green jalapeño peppers • \$22
- Tuna Tartare* • avocado, cucumbers, ponzu & wakame salad • \$28
- Carpet Bagger On the Half Shell (4) • \$28
- Oysters* • 1 dz w/ cocktail sauce & mignonette • \$48
- Shrimp Cocktail • 4 pieces w/ cocktail sauce • \$32
- The Annie Tortilla Soup • w/ avocado relish & queso fresco • \$16
- Crab Tostadas • w/ avocado salsa, cabbage slaw & fresno chile • \$42
- Bacon Wrapped Quail • w/ jalapeño & spicy ranch • \$32
- The Ranch Sausage Plate • w/ assorted smoked sausages, coleslaw & cheeses • \$32
- J. Fletcher's Chili Cheese Fries • w/ melted cheese, chili, jalapeño, onions & a side of ranch • \$18

SALADS

- Add Grilled Chicken • \$12 | Add Shrimp • \$18 | Add Steak • \$18 | Add Salmon* • \$16
- The Ranch Salad • romaine, corn, black beans, avocado, red onion, grape tomatoes & Southwestern ranch dressing • \$22
- Mr. G's Classic Caesar • w/ parmesan croutons • \$18
- Iceberg Wedge • w/ crumbled blue cheese • \$18

HANDHELDS

(Served w/ fries)

- Hamburger • \$16 | Cheeseburger • \$18 | Bacon Cheeseburger • \$20
- The Ranch Burger • smoked sausage, BBQ sauce, fried onions, smoke cheddar cheese & pickles • \$24
- Hot Dog • 1/4 lb Wagyu, dill pickles, onion & creole mustard • \$14 | Add Chili • +\$2
- Club Sandwich • thick-cut bacon, house-roasted turkey & French ham w/ mayo • \$18
- Grilled Chicken Sandwich • bacon, avocado, lettuce, tomato, pickles w/ chipotle aioli • \$18
-  RC Fork & Knife Steak Sandwich* • open-faced steak sandwich, chipotle aioli, chimichurri, pickled red onion • \$32
- Darrenito's Quesadilla • butter-fried w/ brisket or chicken • \$24

STEAKS

(Simply grilled)

- Filet Mignon* 8oz • \$68 | NY Strip* 14oz • \$68

ENTRÉES

- The Saloon Salmon* • blackened over kale w/ citrus beurre blanc • \$38
- Steak Tips • filet tips au poivre w/ crispy onions over mashed potatoes • \$38
- Skirt Steak* • Wagyu skirt steak w/ french fries • \$54
- BBQ Ribs "St. Louis-Style" • half rack w/ fries & coleslaw • \$34
- Snake River Farms Pork Chop • house smoked, pineapple BBQ sauce & glazed Granny Smiths • \$52
- Bone-In Chicken Shank • natural juices, grilled lemon, Cipollini onions • \$39
- Mushroom Rigatoni • homemade pasta w/ vegetarian bolognese & ricotta • \$28
- Prime Rib* • 16oz, Yorkshire pudding & creamy horseradish • \$78

SIDES

- B&B Fully Loaded Mashed Potatoes • \$20 | Brussels Sprouts w/ bacon & garlic chili • \$20
- French Fries • \$12 | Grilled Asparagus • \$18 | Classic Creamed Spinach • \$18
- Corn Soufflé w/ rajas • \$18 | Sautéed Spinach • \$16
- B&B Mac & Cheese • \$20 | Bacon Mac & Cheese • \$24 | Lobster Mac & Cheese • \$52
- Bacon & Lobster Mac & Cheese • \$48
- The Ranch Mac & Cheese w/ smoked sausage & BBQ sauce • \$28

Prices listed on our menu reflect our cash price; a 3.5% surcharge will be added to all non-cash sales. *Items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Please inform your server if anyone in your party has a food allergy.

A 20% service charge is included on all checks. The entirety of this charge is retained by the house, of which 100% is distributed to our staff in the form of wages & commissions. Any additional tip left for the staff is optional but greatly appreciated.

COCKTAILS ON TAP

- Washington Mule** | *Skyy Vodka, Fresh Lime Juice, Fever Tree Ginger Beer* • \$19
The Kate Margarita | *Patrón Silver Tequila, Cointreau, Italicus, Fresh Lime Juice, Monin Agave* • \$19
Ben's Old Fashioned | *Bulleit Bourbon, Angostura Bitters, Simple Syrup* • \$19
KB's Ranch Water | *Maestro Dobel Cristalino Tequila, Fresh Lime, Fever Tree Club Soda* • \$19
Emily's Espresso Martini | *Ketel One Vodka, Mr. Black Coffee Liqueur, Simple Syrup* • \$19

COCKTAILS

- Just How Ben Likes It** | *Jameson Irish Whiskey* • \$15
Aperol Spritz | *Aperol, Gambino Prosecco, Fever Tree Club Soda* • \$19
B&B Manhattan | *Wild Turkey 101 Bourbon, Cinzano Sweet Vermouth, Angostura Bitters* • \$19
Haymaker | *Tullamore Dew Irish Whiskey, Angostura Bitters, Orange Bitters* • \$19
Angel's Envy Gold Rush | *Angel's Envy, Monin Honey, Fresh Lemon Juice* • \$19
B&B Martini | *Bombay Sapphire Gin, Grey Goose Vodka, Lillet Blanc* • \$19
LP's Negroni | *The Botanist Gin, Campari, Cinzano Sweet Vermouth* • \$19
Paloma | *Don Julio Blanco Tequila, Fever Tree Sparkling Pink Grapefruit* • \$19
Carl's Rum Punch | *Mount Gay Rum, Cointreau, Pineapple Juice, Cranberry Juice* • \$19
French 75 | *Citadelle Gin, Champagne Telmont 'Brut Reserve'* • \$22
Texas Old Fashioned | *Longbranch Bourbon, Walnut Bitters, Simple Syrup* • \$19
Crown Smash | *Crown Royal Whiskey, Lemon, Fresh Mint, Fever Tree Club Soda* • \$19
Whiskey Sour | *TX Bourbon, Simple Syrup, Fresh Lemon Juice* • \$19
Vodka Collins | *Reyka Vodka, Simple Syrup, Fever Tree Sparkling Lime Yuzu* • \$19



BEER

IMPORTS

- Dos Equis Lager**, Mexico • \$12
Heineken, Netherlands • \$12
Heineken (N.A.), Netherlands • \$12

DOMESTIC

- Miller Lite**, Wisconsin • \$10
Blue Moon, Denver • \$10
Coors Banquet, Colorado • \$10
Topo Chico Hard Seltzer - Strawberry Guava, Arizona • \$10
Bud Light, Texas • \$10
Michelob Ultra, Saint Louis • \$10

MADE IN TEXAS

- 6666 Amber Lager**, Texas • \$10
6666 Pilsner, Texas • \$10
6666 Hazy Session IPA, Texas • \$10

BUCKET OF 5

Mix & match any beers and/or Red Bull • \$50

RED BULL / SUGAR FREE RED BULL • \$10

WINE BY THE GLASS

BUBBLES

- Nicolas Feuillatte 'Rosé' Brut**, Champagne, Chouilly N.V. • \$28
Telmont 'Réserve Brut', Champagne, Épernay N.V. • \$24
Gambino, Prosecco, Extra Dry, Treviso N.V. • \$15

WHITES & ROSÉ

- Cambria "Katherine's Vineyard"**, Chardonnay, Santa Barbara 2021 • \$16
Patz & Hall, Chardonnay, Sonoma Coast 2018 • \$20
Matanzas Creek, Sauvignon Blanc, Sonoma County 2021 • \$16
Château Ste. Michelle "Eroica" Riesling, Columbia Valley 2021 • \$16
Il Masso, Pinot Grigio, Friuli 2021 • \$15
Hampton Water, Rosé, Languedoc-Roussillon 2022 • \$16

REDS

- Davis Bynum, Pinot Noir**, Russian River Valley 2019 • \$19
Drumheller, Merlot, Columbia Valley 2020 • \$16
Conn Creek, Cabernet Sauvignon, Napa Valley 2019 • \$25
Groth, Cabernet Sauvignon, Oakville 2018 • \$36
Robert Mondavi, Cabernet Sauvignon, Napa Valley 2019 • \$22
Silver Palm, Cabernet Sauvignon, North Coast 2020 • \$18
Bootleg, Red Blend, Napa Valley 2017 • \$23
Antinori 'Pèppoli', Chianti Classico, Tuscany 2020 • \$17
Ontañón, Crianza, Rioja 2019 • \$20
Warre's Warrior Port NA • \$14

Selections & vintages are subject to availability.