

STARTERS

Mini Elk Tacos

spicy elk picadillo, caciotta cheese, grilled corn pico, cilantro crema, micro greens 10.95

Lump Crab Dip

Gulf crab, spinach, roasted mushrooms, grilled flatbread 22.95

Queso Blanco Ⓥ

warm tortilla chips, add spicy picadillo for a buck 10.95

Meat & Cheese Board

locally sourced seasonal offerings 24.95

Gulf Coast Ceviche

Texas redfish, Gulf shrimp, onions, serrano chiles, fresno peppers, avocado, tequila, citrus 16.95

Fried Green Tomatoes

green goddess, marinated labneh, bacon jam, gremolata 9.95

Branding Iron Onion Rings Ⓥ

adobo ketchup, chipotle ranch 9.95

Chef's "Favorite 4"

queso blanco, branding iron onion rings, mini elk tacos, fried green tomatoes 22.95

GREENS & SOUPS

Chicken Cobb

carrots, tomatoes, egg, aged white cheddar, bleu cheese, bacon, chives, Texas honey & herb vinaigrette, grilled or fried 16.95

Seasonal Grain Salad Ⓥ

ancient grains, herbs, avocado, pickled onions, grape tomatoes, cucumbers, peppadew peppers, citrus vinaigrette 10.95

Butcher's Cut Steak Salad

avocado, pickled onions, fresno peppers, corn, tomatoes, queso fresco croutons, charred tomato vinaigrette 18.95

Caesar Salad

little gem, house-made cornbread croutons, parmesan, ancho Caesar dressing 8.95

House Salad Ⓥ

grape tomatoes, cucumbers, carrots, herbed goat cheese, Texas honey & herb vinaigrette 7.95

Baby Iceberg "Wedge"

bleu cheese, carrots, tomatoes, onions, chives, bacon, creamy bleu cheese dressing 8.95

Spicy Tortilla Soup

roasted chicken, avocado, caciotta cheese, crispy tortilla strips, micro cilantro 7.25 / 8.95

Venison Chili

aged white cheddar, onions, chives, buttered cornbread 8.95 / 13.50

Soup & Salad

cup of spicy tortilla soup, house salad 11.95

FLATBREADS

Margherita Ⓥ

cilantro pesto, fresh mozzarella, herbed goat cheese, marinated tomatoes, spiced pecans, parmesan 13.95

Smoked Mozzarella & Bacon

charred tomato sauce, cherrywood bacon, caramelized onions, grape tomatoes, crispy kale, parmesan 15.95

Spicy Sausage & Goat Cheese

charred tomato sauce, fresno peppers, pickled onions, fresh mozzarella, arugula, parmesan 14.95

SIDES

Whipped Potatoes Ⓥ

Sautéed Green Beans Ⓥ

Mac & Cheese

Seasoned Fries Ⓥ

Grilled Asparagus Ⓥ

Brussels Sprouts Ⓥ

Charred Broccolini Ⓥ

Chimichurri Rice Ⓥ

Roasted Cajun Corn Ⓥ

HANDCRAFTED BURGERS & SANDWICHES

Served on locally sourced, freshly baked bread and accompanied by seasoned fries.

Cadillac Burger

double wagyu, cherrywood bacon, American cheese, lettuce, tomato, onions, pickles, mustard, mayo 17.95

Local Lamb Burger

marinated labneh, arugula, grilled tomato, onions, roasted jalapeño-basil aioli 17.95

Chicken Club

cherrywood bacon, aged white cheddar, lettuce, tomato, cilantro-pesto aioli, avocado relish 17.95

Barbacoa Grilled Cheese

slow-braised beef barbacoa, aged white cheddar, choice of seasoned fries or spicy tortilla soup 16.95

Texas Hot Chicken Sandwich

pickle brine, marinated labneh, pimento cheese, arugula, onions, chipotle ranch 15.95

Smoked Wagyu Pastrami Sandwich

aged white cheddar, house kraut, thousand island, creole mustard 17.95

DAILY PLATES

Monday • Smokehouse Burger 16.95

Tuesday • Chef's Selection 21.95

Wednesday • Smoked Fried Chicken 21.95

Thursday • Prime Rib Steak Sandwich 19.95

Friday • Beef Brisket Plate 21.95

TEXAS PLATES

Chicken Fried Steak or Chicken

Texas wagyu beef or marinated chicken breast, buttermilk chive whipped potatoes, sautéed green beans, jalapeño sausage gravy 18.95

Grilled Chipotle Meatloaf

smoked tomato poblano salsa, buttermilk chive whipped potatoes, sautéed green beans 18.95

Low & Slow Chicken

fajita veggies, cilantro crema, fresh-made tortillas, chimichurri rice 23.95

Blackened Gulf Striped Bass

pickled golden beet relish, charred broccolini 26.95

Chicken or Steak Fajitas

grilled onions, roasted poblano peppers, shredded cheese, grilled corn pico, avocado relish, cilantro-lime tortillas 20.95 / 21.95

Blackened Catfish & Gulf Shrimp

andouille butter, roasted Cajun corn 23.95

The Ranch BBQ Ribs

slow-cooked and fall-off-the-bone tender, buttered cornbread, mac & cheese 23.95

Blackened Fish Tacos

avocado cream, grilled corn pico, coleslaw, queso fresco, cilantro-lime tortillas 14.95

Try it with Gulf shrimp instead

Texas Farm Raised Redfish

arugula salad, chimichurri rice 27.95

6 oz Charbroiled Angus Filet

smoked chile butter, choice of side 35.95

LOCAL SOURCING

Mr. Fish; Plano, TX

Crab Meat

My Epicurean Farms; Slidell, TX

Microgreens

Lamb Tex; Castro County, TX

Lamb

Ross' Rowdy Bees; Rockwall, TX

Honey & Honeycomb

Esmerelda's Bakery; Dallas, TX

Fresh Baked Breads

Veldhuizen Cheese Shoppe; Dublin, TX

Artisanal Cheese

Henry's Homemade Ice Cream; Plano, TX

Ice Cream

Wagyu X; Fort Worth, TX

Wagyu Beef

La Mexicana Tortilla Factory; Duncanville, TX

Tortillas

Dallas Mozzarella Co.; Dallas, TX

Artisanal Cheese

Broken Arrow Ranch; Ingram, TX

Wild Game Sausages

Lampman Pecan Company; De Leon, TX

Pecans

Talise Microgreens; Dallas, TX

Microgreens

Signature Bakery; Dallas, TX

Fresh Baked Breads

Texas Olive Ranch; Carrizo Springs, TX

Olive Oil & Balsamic Vinegar

La Crème Coffee & Tea; Irving, TX

Tea

Lady Bird Soda Co.; Austin, TX

Premium Texas Sodas

Ranch Hand Originals; Allen, TX

Cutting Boards & Wood Serving Platters

Ⓥ VEGETARIAN All of our beef and fish items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



WHISKEY COCKTAILS

The Ranch Old Fashioned

specialty blended whiskeys, simple syrup, Angostura bitters 14

Make it a Texas-sized pour with 3 oz of our special blend +3

Give it a bolder taste & make it Jack style!



Bourbon Smash

Benchmark No. 8 Bourbon, seasonal berries, lemon, simple syrup, mint 12

Whiskey Ginger

Benchmark No. 8 Bourbon, ginger, lemon, simple syrup, Angostura bitters 12

The Judd

Haywire Hand-Selected Barrel Balcones Single Malt Whiskey, simple syrup, peach bitters, spiced pecans, smoked tableside 29

SIGNATURE COCKTAILS

Front Porch Swing

Deep Eddy Ruby Red Vodka, Aperol, pineapple, lime, simple syrup, mint 14

Grapefruit Gimlet

Still Austin Gin, Aperol, grapefruit, lime, honey 15

Texas Mule

Western Son Vodka, lime, simple syrup, jalapeño, Fever-Tree Ginger Beer 12

Cadillac Margarita

Dulce Vida Reposado Tequila, orange liqueur, lime, agave 14

Bluebonnet 75

Still Austin Gin, elderflower liqueur, lemon, simple syrup, blueberries, sparkling wine 13

Richard's Ranch Water

Pueblo Viejo Blanco Tequila, Richard's Sparkling Rainwater, lime 12

Texpresso Martini

Wheatley Vodka, local coffee liqueur & cold brew, simple syrup 15

Frozen Texas Tea

our Texas twist on a Long Island Iced Tea with a touch of sangria 12

Frozen Margarita

blanco tequila, orange liqueur, lime, agave 12

MOCKTAILS

Lady Bird

grapefruit, pineapple, cranberry, guava, agave, Lady Bird Grapefruit Soda 8

Mojito Refresher

lemon, pineapple, cucumber, mint, agave, ginger ale 8

Hibiscus Haze

hibiscus, prickly pear, lemon, simple syrup, Lady Bird Tonic 8

\$7 HAPPY HOUR MON-FRI 2-6PM



DRINKS

Frozens
Bourbon Smash
Select Wine

BITES

Mini Elk Tacos
Wagyu Sliders
Chips & Queso
Flatbreads

SCAN FOR OUR AWARD WINNING WINE LIST, COMPLETE WITH SELECTIONS FROM OUR SOMMELIER.



BY THE GLASS

SPARKLING

Zerbina Prosecco

Prosecco, Italy 11

McPherson Cellars Sparkling Chenin Blanc

Texas High Plains, TX 14

Nicolas Feuillatte Réserve Exclusive Brut (187ml)

Champagne, France 20

JCB "N°69" Crémant Rosé

Burgundy, France 18

WHITE & ROSÉ

Vietti Moscato d'Asti

Moscato d'Asti, Italy 11

Raimund Prüm "Essence" Riesling

Mosel, Germany 11

Banfi "Le Rime" Pinot Grigio

Tuscany, Italy 10

Villa Maria Sauvignon Blanc

Marlborough, New Zealand 12

Rombauer Sauvignon Blanc

Sonoma County & Napa Valley, CA 16

Jackson Estate Chardonnay

Santa Maria Valley, Santa Barbara County, CA 14

Domaine De La Meulière Chablis

Burgundy, France 18

Quattro Theory Chardonnay

Napa Valley, CA 20

Maison Saint Aix "AIX" Rosé

Coteaux d'Aix-en-Provence, France 13

RED

Erath "Resplendent" Pinot Noir

Willamette Valley, OR 13

Cambria Estate Winery "Julia's Vineyard" Pinot Noir

Santa Maria Valley, CA 15

Decoy "Limited" Pinot Noir

Sonoma Coast, CA 18

Markham Vineyards "Six Stack" Merlot

North Coast, CA 13

Opolo Vineyards "Summit Creek" Zinfandel

Paso Robles, CA 12

Reddy Vineyards "Grand Vitis" Red Blend

Texas High Plains, TX 12

Angels & Cowboys Red Blend

Sonoma County, CA 15

Unshackled Cabernet Sauvignon

California 12

Raymond Vineyards "Sommelier Selection" Cabernet Sauvignon

North Coast, CA 14

Justin Vineyards & Winery Cabernet Sauvignon

Paso Robles, CA 18

Martin Ray "Synthesis" Cabernet Sauvignon

Napa Valley, CA 20

Fall Creek Vineyards "Salt Lick Vineyard" Tempranillo

Texas Hill Country, TX 14

Terrazas de los Andes "Altos Del Plata" Malbec

Mendoza, Argentina 10

RESERVE

Belle Glos "Dairyman" Pinot Noir

Russian River Valley, Sonoma, CA 25

Caymus Vineyards Cabernet Sauvignon

California 25

Clos Du Val Cabernet Sauvignon

Napa Valley, CA 28

Hall Cabernet Sauvignon

Napa Valley, CA 35