



APPETIZERS

Wings over Texas

Our meaty Buffalo style bone-in wings are tossed in your choice of mild, extra hot or BBQ sauce. Served up with a cool bleu cheese dressing \$9.79

Fully Loaded Pulled Pork Skins

Giant potato skins filled with pulled pork, sour cream, onions, cheddar cheese and smoked bacon, topped with chives. Oven baked, not fried! Served with our homemade ranch dressing. \$10.49

*Classic Style Prawn Cocktail **

Served with a tangy cocktail sauce. \$9.99

Coconut Crusted Jumbo Prawns

Tiger prawns coated in coconut flakes and dusted with chili powder, served with a sweet and tangy peach dipping sauce. \$9.99

*Ginger Garlic Prawns**

Prawns marinated with ginger and garlic, grilled and served with a wasabi aioli sauce. \$11.99

Seasoned Onion Rings

Cooked to a golden brown and seasoned with our special "Forty Spice". \$6.49

Mozzarella Sticks

Served with an all-natural organic marinara sauce. \$8.79

Santa Cruz Sampler

A platter of "evidence" that is easy to defend! A sampler platter of Prawns, Seasoned Onion Rings, Texas Skins, and Mozzarella Sticks. (No substitutions please) \$12.79

SALADS

*BBQ Chicken Salad**

Locally grown greens, black beans, sweet corn, jicama, cilantro, basil, crispy corn tortilla strips, and Monterey Jack cheese tossed together in our special ranch dressing. Topped with chopped BBQ chicken breast, diced tomatoes, and green onions. \$11.29

Caesar Salad

Crisp romaine lettuce served classically tossed in Caesar dressing, topped with grated Parmesan cheese and herb seasoned croutons. \$8.29

*The Wedge**

Crispy wedge of iceberg lettuce drizzled with bleu cheese and balsamic dressing. Topped with crumbled Pt. Reyes bleu cheese, apple-wood smoked bacon, sieved egg, cherry tomatoes and scallions. \$9.49

*Apple-Feta Salad**

Slices of crisp Fuji and Washington red apples, feta cheese, red onion and candied walnuts tossed with locally grown greens and Ken's Balsamic & Herb Vinaigrette. \$10.79

Tossed Green Salad

A scrumptious collection of locally grown greens. Your choice of dressing (ranch, bleu cheese, balsamic or thousand island) \$6.49

Add to any salad your choice of:

- Catch of the Day \$6.50
- Chicken breast \$4.29
- Burger pattie \$4.49
- Coconut shrimp \$5.49
- Grilled shrimp \$5.49

HOT OFF THE FLAME!

All of our meats are brought in fresh and are never frozen. Every 1/2 lb. burger is ground fresh daily in our kitchen. Entrees include choice of one item from the sides menu.

Certified Angus Beef® Burger \$10.49

Build your burger: Avocado, Sautéed Mushrooms, Pickled Jalapenos or Cheese (Cheddar, Swiss, Pepper Jack, Provolone or Bleu Cheese) \$1.25 each
Thick sliced apple wood smoked bacon \$1.99

The Outlaw Burger

Cooked to your preference and basted with an all-natural bourbon whiskey glaze then topped with pepper jack cheese, thick apple wood smoked bacon and onion rings served on a ciabatta roll. \$12.79

Spicy Pulled Pork Sandwich

Tender smoked pork shoulder mixed with a mild spicy BBQ sauce and topped with coleslaw in a soft roll. \$10.59

Green Horn Vegetarian Burger

Black beans, tomatoes, corn, green and red bell peppers combine to make this spicy vegetarian patty. \$8.79

Grilled Santa Cruz Chicken Sandwich

Grilled all-natural chicken breast with roasted sweet peppers, balsamic onions, baby arugula, pesto and provolone cheese. \$12.29

Choice of Fresh Made Sides:

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|----------------------|---------------------|------------------------------------------------|----------------------------|
| Tossed Green Salad | Caesar Salad | Soup of the Day | Fresh Seasonal Vegetables* |
| Seasoned Onion Rings | Granny Smith Apple | Coleslaw* | Garlic Mashed Potatoes* |
| Sweet Potato Fries | Scalloped Potatoes* | Ranch Size Baked Potato (available after 4:30) | Shoestring Fries |

-More on the other side-

*Gluten Free options



FRESH FROM THE RANCH TO THE GRILL

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Add a tossed green salad, Caesar salad or a bowl of homemade soup for \$3.99 to any entrée

*Grilled Cowboy Steak**

14 oz. cut of all natural premium Certified Angus Beef® bone-in rib eye steak cooked just the way you like it. Topped with red wine butter and served with cheddar scalloped potatoes and griddled sweet Texas onions. \$31.99

*Grilled Salmon**

Skuna Bay salmon grilled to perfection with lemon herb butter served with seasonal vegetables and herb roasted fingerling potatoes. Market Price

*Fresh Farm Grilled Chicken**

All natural free range 10 oz. chicken breast with a crimini jus, sautéed kale and garlic mashed potatoes. \$16.99

Peppered Flat Iron Steak

Topped with Pt. Reyes bleu cheese butter, red wine demi-glace and served with herb roasted fingerling potatoes and pressed broccolini. \$19.49

*Pork Ribs**

St. Louis Ribs served with your choice of two fresh made sides. \$17.99/half slab \$26.99/full slab

Chef 's Daily Special

Ask your server about our daily special. Market Price

FRESH MADE SIDES

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Fresh Seasonal Veggies* \$4.99 Granny Smith Apple Coleslaw* \$5.59 Shoestring Fries \$4.59
Sweet Potato Fries \$4.99 Garlic Mashed Potatoes* \$5.29 Scalloped Potatoes* \$5.79
Baked Potato (available after 4:30pm) \$6.49 Soup of the Day \$3.99 Cup/\$5.79 Bowl

SWEET ENDINGS

Molten Chocolate Cake

Our moist dark chocolate cake enrobed with dark chocolate, filled with a dark chocolate truffle that is served warm and topped with Marianne's vanilla ice cream. \$5.99

Luscious Lemon Bar

Luscious, lively lemon curd in a buttery shortbread. \$3.29

Berry Cobbler

We fresh bake 'em every day in their own bowls, covered with a flaky, golden brown crust! Served a la mode. \$6.79

Ice Cream

Scoop served in a bowl. Featuring Marianne's ice cream in your choice of flavors: vanilla, chocolate, mint chip, butter brickle (contains nuts), *no sugar added caramel marble and *pomegranate sorbet . \$3.99

BEVERAGES

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Coffee, Tea (Hot or Iced) \$2.79
Soft Drinks (Coke, Diet Coke, 7up, IBC Root Beer, Sunkist, Lemonade, Ginger Ale) \$2.79
Milk \$2.79 Pellegrino Sparkling Water \$2.79

*Gluten free options

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. No personal checks, please. However we gladly accept VISA, MASTER CARD, AMERICAN EXPRESS and DISCOVER.



KID'S MENU

Served with a child beverage and one side dish

- Chicken Tenders \$5.49
- Mini Cheese Pizza \$5.49
- Mini Corn Dogs \$5.49
- Cheeseburger \$6.49

Fresh Made Sides

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|------------------------|---------------------------|--------------------|
| Green Salad | French Fries | Sweet Potato Fries |
| Garlic Mashed Potatoes | Fresh Seasonal Vegetables | |
| Seasoned Onion Rings | | Soup of the Day |



FEATURED WINES

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LIGHT WINES

	GLASS	BOTTLE
Joel Gott Sauvignon Blanc, CA	\$8	\$30
Kendall Jackson Sauvignon Blanc, Healdsburg, CA	\$8	\$30
Trinity Oaks, Pinot Grigio, CA	\$7	\$27
Sutter Home White Zinfandel, CA	\$6	\$22

CHARDONNAY

	GLASS	BOTTLE
Trinity Oaks, CA	\$8	\$30
Kendall Jackson, Healdsburg, CA	\$9	\$34
La Crema, Sonoma Coast, CA	\$11	\$42
Round Hill, Monterey Coast, CA	\$9	\$34
Hann, Santa Lucia Highlands, CA	N/A	\$34
Clos La Chance, San Martin, CA	N/A	\$34
Storrs, Santa Cruz, CA	\$11	\$41
Rombauer, Carneros Region, CA	N/A	\$56

SPARKLING

	GLASS	BOTTLE
Korbel Brut, CA 187 ML	\$8	N/A
Martini Prosecco, Spago Nero, Italy, 187 ML	\$9	N/A

PINOT NOIR

	GLASS	BOTTLE
Trinity Oaks, CA	\$8	\$30
La Crema, Sonoma Coast, CA	\$12	\$45
Angeline, Sonoma and Napa, CA	N/A	\$26

MERLOT

	GLASS	BOTTLE
Trinity Oaks, CA	\$8	\$30
Napa Cellars, Napa Valley, CA	N/A	\$36
Rombauer, Carneros Region, CA	N/A	\$55

CABERNET SAUVIGNON

	GLASS	BOTTLE
Trinity Oaks, CA	\$8	\$30
Rodney Strong, Sonoma, CA	N/A	\$35
Merryvale "Starmont", Napa, CA	\$11.50	\$42
Kenwood "Jack London" Vineyard, Sonoma, CA	N/A	\$55
Smith & Hook, Central Coast, CA	\$12	\$45
Silver Oak, Alexander Valley, CA	N/A	\$88
Kathryn Kennedy Small Lot, Santa Cruz, CA	N/A	\$48

OTHER REDS

	GLASS	BOTTLE
7 Deadly Zins, Lodi, CA	\$8.50	\$31
Boneshaker Zinfandel, Hahn Family, CA	\$11	\$41



BEERS

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Draft Beers

Coors Light
Stella Artois
Discretion Brewery- Scenic Stout
Sierra Nevada
Lagunitas IPA
Firestone Walker 805 IPA

Bottled Beers

Amstel Light	St. Pauli
Bud Light	Coors
Budweiser	Shocktop
Corona	Guinness (16oz. can)
Heineken	

SPECIALTY COCKTAILS

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Seaside Cosmo

Hangar One mandarin vodka, Triple Sec, cranberry, pineapple juice and lime
\$8.95

Santa Cruz Iced Tea

Woodford Reserve bourbon, blood orange spice liqueur, lemon and iced tea
\$8.95

Moscow Mule

Russian standard vodka, lime, cock 'n bull ginger beer
\$8.95

Lime Cooler

Hendricks gin, St. Germain, lime, cock 'n bull ginger beer
\$8.95

Pasa-rita

Cazadores reposado tequila, Cointreau
\$8.95

Bali Mojito

Bacardi Superior rum, mint, raw sugar, lime juice and agave nectar
\$8.95

Green Goddess

Ketel One vodka, Cointreau, grapefruit juice, lime juice, cucumber and fresh basil
\$8.95

Tita Bandita

Absolut Mandarin vodka, Solerno, lime, orange, grapefruit, and pineapple juices, jalapeno pepper
\$8.95