



# SHARES

- CRAB CAKES - \$18**  
Wild Dungeness crab, housemade remoulade, Asian Napa cabbage slaw, chipotle aioli
- HAMACHI CARPACCIO - \$20**  
Fresh ginger, avocado and garlic relish, Fresno chilies, sherry soy citrus vinaigrette
- MEXICAN SHAVED CORN - \$8**  
Corn shaved off the cob, cilantro aioli, cotija, radish, serrano peppers, micro cilantro
- CARNITAS CUPS - \$12**  
Citrus infused carnitas, radish, crema, cotija, pico de gallo, guacamole, fresh lime, lettuce cup
- ZUCCHINI WRAPPED SPANAKOPITA - \$12**  
Farm fresh tender spinach, leeks, feta cheese, homemade tzatziki
- TUNA TARTARE & AVOCADO ROLL - \$22**  
Fresh finely chopped ahi, wrapped in avocado, sriracha & wasabi aioli, crunchy topping
- CRISPY SHREDDED PORK SLIDERS - \$14**  
Crispy BBQ pork carnitas, cilantro red cabbage slaw, chipotle aioli

# SALADS

- KALE & BROCCOLI SALAD - \$12**  
Lemon & stone ground mustard dressing, fresh parmesan, soft boiled egg
- HAMACHI SASHIMI SALAD - \$18**  
Little gem lettuce, microgreens, avocado, crushed pecan, radish, wasabi ginger dijon dressing
- BEET SALAD - \$12**   
Tender red and gold beets, local almond crusted goat cheese, candied pecans, tender arugula, white balsamic vinaigrette
- BRUSSEL, BACON & PECAN SALAD - \$14**  
Roasted and Shaved Brussels, Applewood Bacon, Candied Pecans, Fresly Sliced Apple Sticks, House Made Lemon & Pecan Vinaigrette
- RUSTIC CAESAR - \$14**  
Farm fresh romaine hearts, housemade parmesan chip, sun-dried tomatoes, garlic roasted anchovy

- CRISPY MANGO MEXICAN PRAWNS - \$18**  
Crispy crusted prawns, curry peanut & fresh ginger lime reduction, fresno peppers, fresh mango
- TEMPURA GREEN BEANS - \$11**  
Blue lake green beans, poblano aioli
- TRUFFLE FRITES - \$8**  
Kennebec potatoes, parmesan, chopped parsley
- AUSTRALIAN GRASS FED LAMB CHOPS - \$20**  
Lemon vinaigrette, tzatziki, tomato cucumber relish
- JICAMA GUACAMOLE DUMPLINGS - \$12**   
Fresh jicama, homemade guacamole, corn nuts, radish, micro cilantro, chipotle aioli
- TAQUITOS - \$12**  
Shredded chicken, fresh roasted corn, fire roasted salsa verde, homemade corn tortillas, crema drizzle
- CRUNCHY MINI TACO TRIO - \$15**  
- Finely sliced black wagyu, vidalia onion relish, Irish white cheddar drizzle, chives  
- Pancetta wrapped prawns, Napa cabbage slaw, sriracha aioli, micro cilantro  
- Ahi poke, Napa cabbage slaw, garlic ginger vinaigrette

- THE RANCH GARDEN SALAD - \$12**   
A mix of our freshest greens, vine ripened tomatoes, cucumbers, shaved carrots, micro arugula, feta cheese crumbles
- HERO WEDGE - \$14**   
Baby iceberg, blue cheese, avocado, candied bacon, cherry tomatoes, corn, sweet peppers, micro cilantro, avocado blue cheese dressing
- SOUP SPECIAL OF THE DAY - \$10**  
Ask your server for our Freshly Made Daily Soup Special

## THE RANCH PLATTER \$200

SHARE PLATE FOR 4

**Tomahawk | Lamb Chops | Prawns**

38oz Tomahawk steak, 6 Mexican jumbo prawns, 4 Australian grass fed lamb chops, truffle frites, housemade onion rings

# ENTREES

- BLACK TRUFFLE FILET**  
- **BRAVEHEART BLACK ANGUS - \$38**  
- **SNAKE RIVER FARMS BLACK WAGYU - \$52**  
7oz , housemade truffle butter, fresh shaved black truffles, served with Irish white cheddar scalloped potatoes
- CHEF'S STEAK SPECIAL OF THE DAY - \$MP**
- SKILLET BAKED LASAGNA - \$24**  
Italian sausage, pork, beef, veal, béchamel
- PAN SEARED HALIBUT - \$36**  
Potato mash, sautéed spinach, poached egg
- KATSU ROASTED CELERY ROOT - \$18**   
Blue cheese, arugula, fennel fronds, smoked apples, marcona almonds, lemon truffle vinaigrette

- APRICOT GARLIC & GINGER GLAZED PORK CHOP - \$33**  
14oz bone-in, potato mash, bacon-infused brussel sprouts, tri-color sweet potato chips
- GARLIC & LEMON ROASTED CHICKEN - \$26**  
Oven roasted airline chicken breast, oregano and lemon wedge potatoes
- HERO RANCH BURGER - \$15**  
1/2 lb 100% Braveheart black angus, lettuce, tomato, bacon, cheese, brioche bun served with kennebec potato chips
- SWEET N STICKY COUNTRY BABY BACK RIBS - \$28**  
Housemade Hero Ranch bbq sauce, vidalia onion rings, chipotle Napa cabbage slaw
- ZOODLE BOLOGNESE - \$18**   
Freshly shredded zucchini & yellow squash zoodle, parmesan cheese, italian sausage and beef bolognese/vegan option available with garden marinara

# COCKTAILS - \$12

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| <p><b>WINTER CUP</b><br/>Pimms No1, Tanqueray, allspice, lemon, honey, ginger beer</p>                        | <p><b>QUIET BARK</b><br/>Brazilian rum, pineapple, mint, lime, green poblano, hop soda</p> | <p><b>PINK SLIPPER</b><br/>Codigo Tequila, lavender, coriander, vermouth, citrus, rosé wine</p> |
| <p><b>BLOOM-ADE</b><br/>Ketel One, jasmine tea, Lillet, luxardo, peach &amp; orange blossom, citrus, soda</p> | <p><b>WHISKEY SMASH</b><br/>George Dickel 8, rhubarb, blackberry, ginger, citrus</p>       | <p><b>RANCHARITA</b><br/>Milagro Silver, carrot juice, passionfruit, lime, tajin rim</p>        |
| <p><b>BUCKLEIGH</b><br/>Rittenhouse Rye, Benedictine, vermouth, apricot, bitters</p>                          | <p><b>GLASSHOUSE</b><br/>Pisco, aperitif wine, lemon, apricot, peach, egg white</p>        | <p><b>FANCY FREE</b><br/>Larceny bourbon, luxardo, duo of bitters</p>                           |
| <p><b>CLOVER CLUB</b><br/>Hendrick's, dry vermouth, raspberry, citrus, egg white</p>                          | <p><b>SAZERAC</b><br/>George Dickel Rye, sugar, absinthe, bitters</p>                      |   |

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| <p><b>TO GO</b><br/>Order Your Favorite Hero Ranch Kitchen Dishes &amp; Wines To Go Online:<br/><b>TheHeroRanchKitchen.com</b></p> | <p><b>GIFT CARDS</b><br/>We are excited to now offer gift cards! Please ask your server for more details.</p> | <p><b>SPECIAL EVENTS</b><br/>Plan your next special event at The Hero Ranch Kitchen! Ask our staff about our private dining opportunities.</p> |
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## SPARKLING

- 2016 Conundrum Blanc, CA \$10 | \$25
- 2016 Conundrum Rosé, CA \$10 | \$25
- N/V Domaine Chandon "Etoile" \$35
- N/V Veuve Cliquot, Champagne \$65
- 2006 Dom Perignon, Champagne \$180

## ROSÉ

- 2017 Borne Rosé, Anderson Valley \$25

## CHARDONNAY

- 2017 Rombauer, Napa Valley \$12 | \$40
- 2017 Far Niente, Napa Valley \$15 | \$60
- 2015 Comartin Cellars, Santa Ynez Valley \$35
- 2016 Flowers, Sonoma Coast \$45

## SAUVIGNON BLANC

- 2017 Hero Ranch Estate, Almaden Valley \$8 | \$25
- 2017 Rombauer, Napa Valley \$10 | \$25
- 2017 Duckhorn, Napa Valley \$30
- 2017 Pahlmeyer "Jayson", Napa Valley \$35

## PINOT NOIR

- 2017 Belle Glos "Las Alturas", Santa Lucia Highlands \$12 | \$40
- 2016 Goldeneye, Anderson Valley \$15 | \$50
- 2016 Resonance, Willamette Valley \$40
- 2016 Comartin Cellars "R-Bar-R", Santa Cruz Mountains \$45
- 2016 Flowers, Sonoma Coast \$45
- 2016 Twomey, Russian River \$50
- 2015 Pahlmeyer "Jayson", Sonoma Coast \$60

## MERLOT

- 2015 Duckhorn, Napa Valley \$15 | \$50
- 2015 Rombauer, Napa Valley \$45
- 2014 Twomey "Soda Canyon Ranch", Napa Valley \$65

## CABERNET SAUVIGNON

- 2015 Mount Veeder, Napa Valley \$12 | \$40
- 2014 Silver Oak, Alexander Valley \$18 | \$75
- 2016 Caymus, Napa Valley \$20 | \$100 1L
- 2016 Quilt, Napa Valley \$40
- 2016 Austin Hope, Paso Robles \$50
- 2014 Jordan, Alexander Valley \$55
- 2016 Venge "Silencieux" \$55
- 2014 Inglenook, Rutherford, Napa Valley \$60
- 2015 Duckhorn, Napa Valley \$65
- 2016 Cakebread, Napa Valley \$80
- 2016 Nickel & Nickel "State Ranch", Napa Valley \$105
- 2013 Silver Oak, Napa Valley \$115
- 2015 Caymus "Special Selection", Napa Valley \$180
- 2015 Ridge "Montebello", Santa Cruz Mountains \$200
- 2013 Hundred Acre "Wraith", Napa Valley \$450

## RED BLENDS

- 2015 Hero Ranch Estate, Almaden Valley \$9 | \$35
- 2014 Porterhouse "Prime", Alexander Valley \$14 | \$45
- 2014 Tuck Beckstoffer "Melée" Grenache \$35
- 2015 Paraduxx, Napa Valley \$40
- 2015 Justin "Isosceles", Napa Valley \$70
- 2014 Pahlmeyer, Napa Valley \$160
- 2015 Quintessa, Napa Valley \$180
- 2001 Dominus, Napa Valley \$250
- 2014 Opus One, Napa \$325

## ZINFANDEL

- 2016 Birichino, Santa Cruz Mountains \$25
- 2016 Rombauer, Napa Valley \$35

## DESSERT

*\*All dessert wines are a 3oz pour*

- N/V Fonseca "Bin 27" Port \$10
- 2012 Dolce "Late Harvest", Napa Valley \$12
- N/V Taylor Fladgate 10 Year Tawny Port \$14
- 1987 Toro Albala Pedro Ximenez \$15

Vintages subject to change