




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 chillies, 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
- BUTTERMILK FRIED CHICKEN SLIDERS - \$14**
Iceberg lettuce, tomato, dill pickle chips, horseradish aioli, brioche bun
- STUFFED MUSHROOMS - \$15**
Four Porcini Mushrooms, Italian Sausage, Cream Cheese, Chives, Garlic, Parmesan Crusted

- 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
- AHI TOWER - \$20**
Fresh finely chopped ahi, ginger garlic vinaigrette, fresh avocado relish, wonton chip wedges
- CRUNCHY MINI TACO TRIO - \$15**
- Finely sliced black wagyu carpaccio, 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

SALADS

- KALE & BROCCOLI SALAD - \$12**
Lemon & stone ground mustard dressing, fresh parmesan, soft boiled egg
- GRILLED OCTOPUS SALAD - \$20**
Marinated & Grilled Mediterranean Octopus, Mixed Greens, Fingerling Potatoes, Feta Cheese, and Kalamata Olives
- 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
- 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

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
- GRILLED WILD SALMON - \$36**
Pan Seared Salmon, topped with a Shaved Asparagus & Fennel Salad served on a bed of Celery Root Puree
- PAN SEARED SCALLOPS - \$32**
Four pan seared Diver Scallops, Celery Root Puree, Shallot Vinaigrette, Heirloom Cherry Tomatoes, Candied Bacon

- 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

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

COCKTAILS - \$12

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| BLOOM-ADE
Ketel One, jasmine tea, Lillet, luxardo, peach & orange blossom, citrus, soda | QUIET BARK
Brazilian rum, pineapple, mint, lime, green poblano, hop soda | PINK SLIPPER
Codigo Tequila, lavender, coriander, vermouth, citrus, rosé wine |
| BUCKLEIGH
Rittenhouse Rye, Benedictine, vermouth, apricot, bitters | WHISKEY SMASH
George Dickel, strawberry, rhubarb, ginger, lemon | RANCHARITA
Milagro Silver, carrot juice, passionfruit, lime, tajin rim |
| 1847
Eagle Rare Bourbon, Chartreuse, Applejack, cinnamon, bitters | SPRING CUP
Amaro Montenegro, blackberry, allspice, ginger beer, lemon | |

TO GO
Order Your Favorite Hero Ranch Kitchen Dishes & Wines To Go Online:
TheHeroRanchKitchen.com

GIFT CARDS
We are excited to now offer gift cards! Please ask your server for more details.

SPECIAL EVENTS
Plan your next special event at The Hero Ranch Kitchen! Ask our staff about our private dining opportunities.

HERO RANCH VARIETALS

- 2017 Sauvignon Blanc, Hero Ranch Estate, Almaden Valley \$8 | \$25
- 2016 Red Blend, Hero Ranch Estate, Almaden Valley \$9 | \$35
- 2016 Grenache, Coastview Vineyard, Monterey \$12 | \$40
- 2016 Syrah, Coastview Vineyard, Monterey \$14 | \$45

SPARKLING

- 2017 Conundrum Blanc, CA \$10 | \$25
- 2016 Conundrum Rosé, CA \$10 | \$25
- N/V Veuve Cliquot, Champagne \$65
- 2006 Dom Perignon, Champagne \$180

CHARDONNAY

- 2017 Rombauer, Napa Valley \$12 | \$40
- 2017 Far Niente, Napa Valley \$15 | \$60
- 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 Flowers, Sonoma Coast \$45
- 2016 Twomey, Russian River \$50
- 2016 Pahlmeyer "Jayson", Sonoma Coast \$60

MERLOT

- 2015 Duckhorn, Napa Valley \$50

CABERNET SAUVIGNON

- 2016 Austin Hope, Paso Robles \$14 | \$50
- 2014 Silver Oak, Alexander Valley \$20 | \$75
- 2016 Caymus, Napa Valley \$20 | \$100 1L
- 2016 Mount Veeder, Napa Valley \$40
- 2016 Quilt, Napa Valley \$40
- 2016 Venge "Silencieux", Napa Valley \$55
- 2014 Inglenook, Rutherford, Napa Valley \$60
- 2015 Duckhorn, Napa Valley \$65
- 2016 Nickel & Nickel "State Ranch", Napa Valley \$105
- 2013 Silver Oak, Napa Valley \$115
- 2015 Caymus "Special Selection", Napa Valley \$180
- 2015 Ridge "Monte Bello", Santa Cruz Mountains \$200
- 2013 Hundred Acre "Wraith", Napa Valley \$450

RED BLENDS

- 2016 Hero Ranch Estate, Almaden Valley \$9 | \$35
- 2014 Tuck Beckstoffer "Melée" Grenache \$35
- 2015 Justin "Isosceles", Paso Robles \$70
- 2014 Pahlmeyer, Napa Valley \$160
- 2015 Quintessa, Napa Valley \$180
- 2015 Joseph Phelps "Insignia", Napa Valley \$230
- 2001 Dominus, Napa Valley \$250
- 2014 Opus One, Napa \$325

ZINFANDEL

- 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