



Online Orders can be pre made anytime. Pickup & Delivery will only be available Wednesday thru Sunday 4pm to 9pm

All Pick up & Delivery Orders can be made by telephone at (669) 267-3183 or online at [www.theheroranchkitchen.com](http://www.theheroranchkitchen.com)

## To All Our Valued Guests:

Your loyalty has always been the reason for our success and is now more important than ever. It is our hope that we can continue to bring you an enjoyable and familiar experience in the comfort of your own home, in these trying and uncertain times. As a community, we will band together and persevere through these most difficult days. It is my hope to host all of you again soon at Hero Ranch Kitchen in Saratoga.

Sincerely,

Angelo C Heropoulos | Owner  
Hero Ranch Kitchen

## SHARES

### BUTTERMILK FRIED CHICKEN POBLANO CORNBREAD SKILLET - \$20

Homemade poblano cornbread, buttermilk fried chicken breast, candied bacon, organic Hero Ranch Estate jalapeño honey butter, truffle hot sauce aioli drizzle

### 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

### STUFFED MUSHROOMS - \$15

Four porcini mushrooms, Italian sausage, cream cheese, chives, garlic, parmesan crusted

### TEMPURA GREEN BEANS - \$11

Blue Lake green beans, poblano aioli

## SALADS / SOUPS

### 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, freshly sliced apple sticks, house made lemon & pecan vinaigrette

### HERO WEDGE - \$14

Baby iceberg, blue cheese, avocado, candied bacon, cherry tomatoes, corn, sweet peppers, micro cilantro, avocado blue cheese dressing

### BUTTERMILK FRIED CHICKEN SLIDERS - \$14

Iceberg lettuce, tomato, dill pickle chips, horseradish aioli, brioche bun

### AUSTRALIAN GRASS FED LAMB CHOPS - \$20

Lemon vinaigrette, tzatziki, tomato cucumber relish

### COCONUT PRAWNS - \$18

Crispy crusted prawns, curry peanut & fresh ginger lime reduction, Fresno peppers, fresh mango, macadamia nuts, micro cilantro, green onion

### GRILLED OCTOPUS - \$20

Marinated & grilled Mediterranean octopus, mixed greens, fingerling potatoes, feta cheese, and kalamata olives

### AHI TOWER - \$20

Fresh finely chopped ahi, ginger garlic vinaigrette, fresh avocado relish, wonton chip wedges

### TRUFFLE FRITES - \$8

Kennebec potatoes, parmesan, chopped parsley

### RUSTIC CAESAR - \$14

Farm fresh romaine hearts, housemade parmesan chip, sun-dried tomatoes, garlic roasted anchovy

### HERO RANCH CORN CHOWDER & DRUNKEN TEQUILA PRAWNS \$14

Sweet white & yellow local corn, vidalia onion, mustard cress, Mexican Gulf prawns

## 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

### SKILLET BAKED LASAGNA - \$24

Italian sausage, pork, beef, veal, béchamel

### PAN SEARED HALIBUT - \$36

Potato mash, sautéed spinach, poached egg, black caviar, lemon beurre blanc

### PAN SEARED SKUNA BAY SALMON - \$36

Pan seared Skuna Bay salmon, topped with a shaved asparagus & fennel salad served on a bed of celery root puree

### SWEET N STICKY COUNTRY BABY BACK RIBS - \$28

Housemade Hero Ranch bbq sauce, vidalia onion rings, chipotle Napa cabbage slaw

### HERO RANCH BURGER - \$15

1/2 lb 100% Braveheart black angus, lettuce, tomato, bacon, cheese, mayo, brioche bun served with kennebec potato chips

### APRICOT GARLIC & GINGER GLAZED PORK CHOP - \$33

14oz bone-in, potato mash, bacon-infused brussel sprouts, tri-color sweet potato chips

### SEAFOOD GNOCCHI - \$28

Home-made gnocchi, fresh crab & gulf prawn, champagne tomato marscapone sauce

### GARLIC & LEMON ROASTED CHICKEN - \$26

Oven roasted airline chicken breast, oregano and lemon wedge potatoes

## FAMILY STYLE

### 1/2 PAN LASAGNA (4-6 SERVINGS) - \$65

Italian sausage, pork, beef, veal, béchamel

### 1/2 PAN ROASTED CHICKEN WITH LEMON WEDGE

#### POTATO WEDGES - \$65

Oven roasted airline chicken breast, oregano and lemon wedge potatoes

### 38 OZ TOMAHAWK (CHOICE OF 2 SIDES) - \$100

Mesquite grilled 38oz Tomahawk steak

### RACK OF SWEET & STICKY BABY BACK RIBS

#### (CHOICE OF 2 SIDES) - \$38

Housemade Hero Ranch bbq sauce

### 1/2 PAN 3 CHEESE MAC & CHEESE WITH ITALIAN SAUSAGE & ROASTED CORN - \$45

Manchego, Irish white cheddar, mozzarella, grilled Italian sausage and roasted corn

## 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

## SIDES \$12

- MASHED POTATOES
- MEXICAN SHAVED CORN
- CORN BREAD

- 3 CHEESE MAC & CHEESE WITH ITALIAN SAUSAGE & ROASTED CORN
- ROASTED BRUSSELS WITH CANDIED BACON



## HERO RANCH VARIETALS (glass / bottle)

<b>2018 Sauvignon Blanc</b> , Hero Ranch Estate, Almaden Valley	<b>\$8 - \$25</b>
<b>2016 Red Blend</b> , Hero Ranch Estate, Almaden Valley	<b>\$9 - \$35</b>
<b>2018 Pinot Noir</b> , Santa Cruz Mountains	<b>\$10 - \$35</b>
<b>2016 Grenache</b> , Coastview Vineyard, Monterey	<b>- \$35</b>
<b>2016 Syrah</b> , Coastview Vineyard, Monterey	<b>- \$35</b>
<b>2014 Cabernet Sauvignon</b> , Hero Ranch Red Line Reserve, Napa Valley	<b>\$12 - \$40</b>

## SPARKLING (glass / bottle)

<b>N/V</b> J Vineyards "Cuvee 20"	<b>\$10 - \$30</b>
<b>2017</b> Conundrum Rosé, CA	<b>\$10 - \$25</b>
<b>N/V</b> Veuve Cliquot, Champagne	<b>- \$55</b>
<b>2006</b> Dom Pérignon, Champagne	<b>- \$150</b>

## CHARDONNAY

<b>2018</b> Rombauer, Napa Valley	<b>\$12 - \$40</b>
<b>2017</b> Flowers, Sonoma Coast	<b>\$12 - \$40</b>
<b>2018</b> Far Niente, Napa Valley	<b>\$15 - \$60</b>
<b>2017</b> Kosta Browne "One Sixteen", R.R.	<b>- \$70</b>

## SAUVIGNON BLANC

<b>2018</b> Hero Ranch Estate, Almaden	<b>\$8 - \$25</b>
<b>2018</b> Rombauer, Napa Valley	<b>\$10 - \$25</b>
<b>2018</b> Duckhorn, Napa Valley	<b>- \$30</b>

## PINOT NOIR (glass / bottle)

<b>2018</b> Hero Ranch, Santa Cruz Mountains	<b>\$10 - \$35</b>
<b>2018</b> Belle Glos "Las Alturas", SLH	<b>\$12 - \$40</b>
<b>2016</b> Goldeneye, Anderson Valley	<b>\$15 - \$50</b>
<b>2016</b> Martin Ray "Synthesis", Russian River	<b>- \$40</b>
<b>2017</b> Flowers, Sonoma Coast	<b>- \$45</b>
<b>2018</b> Three Sticks, "PFV", Sonoma Coast	<b>- \$50</b>
<b>2017</b> Kosta Browne, Russian River	<b>- \$100</b>

## CABERNET SAUVIGNON

<b>2014</b> Hero Ranch Red Line Reserve, Napa Valley	<b>\$12 - \$40</b>
<b>2018</b> Austin Hope, Paso Robles	<b>\$14 - \$50</b>
<b>2015</b> Silver Oak, Alexander Valley	<b>\$20 - \$75</b>
<b>2018</b> Caymus, Napa Valley	<b>\$20 - \$100</b>
<b>2017</b> Hess "Lion Tamer", Napa Valley	<b>- \$55</b>
<b>2016</b> Duckhorn, Napa Valley	<b>- \$65</b>
<b>2017</b> Nickel & Nickel "State Ranch", Napa Valley	<b>- \$105</b>
<b>2015</b> Paul Hobbs, Napa Valley	<b>- \$120</b>
<b>2015</b> Caymus "Special Selection", Napa Valley	<b>- \$150</b>
<b>2016</b> Ridge "Monte Bello", Santa Cruz Mountains	<b>- \$200</b>
<b>2017</b> Schrader "RBS", Beckstoffer To Kalon, Napa	<b>- \$400</b>
<b>2016</b> Hundred Acre "Kayli Morgan", Napa Valley	<b>- \$550</b>
<b>2016</b> Hundred Acre "Ark Vineyard", Napa Valley	<b>- \$550</b>

## RED BLENDS

<b>2016</b> Hero Ranch Estate, Almaden Valley	<b>\$9 - \$35</b>
<b>2018</b> The Prisoner, Napa Valley	<b>- \$45</b>
<b>2016</b> Justin "Isosceles", Paso Robles	<b>- \$70</b>
<b>2016</b> Quintessa, Napa Valley	<b>- \$180</b>
<b>2016</b> Peter Michael "Les Pavots", Knights Valley	<b>- \$220</b>
<b>2015</b> Joseph Phelps "Insignia", Napa Valley	<b>- \$230</b>

## MERLOT

<b>2016</b> Duckhorn, Napa Valley	<b>- \$50</b>
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## ZINFANDEL

<b>2017</b> Rombauer, Napa Valley	<b>- \$35</b>
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## DESSERT WINE (glass)

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

<b>N/V</b> Fonseca "Bin 27" Port	<b>\$10</b>
<b>2012</b> Dolce "Late Harvest"	<b>\$12</b>
<b>N/V</b> Taylor Fladgate 20 Year Tawny Port	<b>\$16</b>
<b>2016</b> Quinta Do Noval Port	<b>\$18</b>
<b>2017</b> Vineyard 29 Late Harvest Zinfandel	<b>\$25</b>



### TO GO

Order Your Favorite Hero Ranch Kitchen Dishes & Wines To Go Online: [TheHeroRanchKitchen.com](http://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.