



**Mon-Friday Open at 4:30 pm**  
**Sat & Sun Open at 4 pm**  
**Saloon Open Daily at 4 pm**

**8383 S 48th Street**  
**rustlersrooste.com**  
**(602) 431-6474**

### BEGINNIN'S

- FRIED ONION RINGS 12
- FRIED MUSHROOMS 12
- JUMBO POTATO SKINS 12
- SWEET POTATO FRIES 9
- JUMBO SHRIMP COCKTAIL 14 (GF)
- SOUTH MOUNTAIN NACHOS 12
- SOUTH MOUNTAIN NACHOS WITH BRISKET 18
- BUFFALO WINGS 16
- AUTHENTIC RATTLESNAKE & CACTUS FRIES

Market Price  
Based on Availability

Cookie says "You might not fancy Rattlesnake, cuz it ain't for everyone. So y'all remember if you TRY IT, you BUY IT." If y'all are brave enough to try it, git yourself an "I ate the Rattlesnake" t-shirt or plush diamondback snake for only an additional \$15 per item.

All entrees served with family-style house salad with our famous ranch dressing, authentic Indian Fry bread and cowboy beans

### NO BONES ABOUT IT PRIME RIB

- THE DEPUTY 8 OZ. 34 (GF)
- THE SHERIFF 12 OZ. 38 (GF)
- THE MARSHALL 16 OZ. 42 (GF)
- THE JUDGE 24 OZ. 46 (GF)

### BRISKET

- BRISKET 8 OZ. AND TWO JALAPEÑO & CHEDDAR SMOKED SAUSAGES 34 (GF)

### B.B.Q. PORK RIBS

- Smoked daily for 10 hours, low and slow. (GF)
- Half slab 31 Full slab 39

### BEEF RIBS

- 4 premium ribs... limited availability. 34 (GF)

### FISHIN' HOLE & BURGERS

- JUMBO SHRIMP FRIED OR SAUTÉED 24
- Served sautéed or breaded and deep-fried with rice pilaf and corn on the cob

### GRILLED SALMON 24

Purrry pink salmon grilled to perfection and topped with a honey dill butter, with rice pilaf and corn on the cob (GF)

### BIG BURGER\* 22

12 oz. Texas-sized, ground fresh here at RR with chipotle mayo, jalapeños, handmade fries and onion rings. Choice of jalapeño jack, American or Swiss cheese.

- Sautéed mushrooms 1 Jalapeño bacon 3

### BBQ BRISKET SANDWICH 22

Chopped brisket topped with jalapeño jack cheese. Served with handmade fries

### PRIME RIB DIP 22

RR's famous prime rib on a french roll, au jus, horseradish and fries

### PLANT-BASED IMPOSSIBLE BURGER 18

Topped with roasted green chili and jalapeño jack cheese. Served with fries and our award-winning "vegetarian-style" chili

### AGED STEAKS

- WRANGLER BONE-IN RIB EYE\* 48
- 20 oz. cut of genuine Angus beef (GF)

- RUSTLER'S CUT TOP SIRLOIN STEAK\* 36
- 10 oz. of certified USDA grade "prime" that most cowhands consider the finest tasting anywhere (GF)

- TENDERFOOT FILET\* 39
- Choice 8 oz. tenderloin. Try it Cajun style. (GF)

- NEW YORK STRIP\* 42
- 12 oz. genuine Angus beef. (GF)

*Cowboy Butter: Add a taste of the Wild West \$3*

### VAQUERO\* 34

Certified USDA prime sirloin, aka "the Coulotte" with two cheese enchiladas.

### COWBOY PLATTER

Beef brisket, jalapeño and cheddar smoked sausage, rotisserie chicken, barbequed pork ribs, crispy shrimp, seasonal fruit, ranch fries, cowboy beans and corn cobbettes.

Minimum of 2 cowpokes at 34 each cowpoke.

### CHICKEN FRIED STEAK 26

with mashed potatoes and corn on the cob.

### FROM THE HEN HOUSE

- ROTISSERIE CHICKEN 21 (GF)
- Rustler's Rooste famous BBQ Sauce on the side

### SIDES

- HOMESTYLE MASHED POTATOES WITH SAUSAGE COUNTRY GRAVY 5
- JUMBO BAKED POTATO WITH ALL THE FIXIN'S 6 (GF)
- CHEESY JALAPEÑO BACON MACARONI 8
- GRILLED ASPARAGUS 6 (GF)

### LI'L WRANGLERS

- KIDS CHICKEN FINGERS 8
- KIDS MAC & CHEESE 8
- KIDS CHEESEBURGER 9

### DESSERT

- ICE CREAM SUNDAE 7
- 9 LAYER CHOCOLATE CAKE 15
- BREAD PUDDING with vanilla sauce 8
- BIRTHDAY PACKAGE
- 9 Layer Cake, Cowboy Hat & Bandana 25

**KIDS CAN EAT FREE  
ALL YEAR LONG!**

Ask your trailhand for details.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Split plate/shared entree/side salad charge \$7

## 16 OZ DRAUGHT BEERS

PACIFICO 8  
MODELO NEGRA 8  
SHINER BOCK 8  
SHINER OFF ROAD IPA 8

## BOTTLED BEER

COORS LIGHT 6  
BUDWEISER & BUD LIGHT 6  
MILLER LITE 6  
CORONA PREMIER 7  
CORONA EXTRA 7  
CORONA SUNBREW 7  
SHINER PRICKLY PEAR 7  
MODELO ESPECIAL 7  
HEINEKEN 7  
CORONA NON-ALCOHOLIC 7  
GUINNESS DRAUGHT (CAN) 8  
ANGRY ORCHARD APPLE CIDER 7  
SIERRA NEVADA PALE ALE 7  
TOPO-CHICO STRAWBERRY  
GUAVA HARD SELTZER 8  
LONG DRINK (CAN) 8

## BEVERAGES

FOUNTAIN DRINKS 4.25  
BOTTLED ROOT BEER 3.50  
COFFEE, TEA AND MILK 4  
STRAWBERRY LEMONADE 4.50 (max. 2 refills)  
Free refills with coffee, tea and fountain drinks

## SPECIALTY COCKTAILS

**DOUBLE BARREL MARGARITA** 14  
RR's own hand selected Herradura Double Barrel Reposado, Grand Chevalier Orange Liqueur and Fresh Sweet & Sour

**THE ULTRA AÑEJO MARGARITA** 15  
Herradura Ultra Añejo, Grand Chevalier Orange Liqueur and Fresh Sweet & Sour

**WORLD'S GREATEST MARGARITA** 12  
El Jimador Silver with Agave Nectar and Fresh Sweet & Sour

**ULTIMATE MARGARITA** 12  
Herradura Silver, Fresh Sweet & Sour and floated with Grand Chevalier Orange Liqueur

**SPICY SILVERADO MARGARITA** 13  
Herradura Silver with Spicy Agave Nectar and Fresh Sweet & Sour.

**SOUTH MOUNTAIN SUNSET** 17  
Melon Liqueur layered with fruit juices flamed with Cruzan 151 Rum. Purchase the Mason Mug to take back to the ranch and the first drink is on the Trail Boss

**RUSTLER'S ROOSTE FLAVORED MARGARITAS**  
Arizona with Prickly Pear Juice 12  
Tombstone with Huckleberry Juice 12  
Mango Madness 12  
Strawberry Sensation 12  
Wild Watermelon 12  
Blood Orange 12

\*Frozen Add \$1



# The True and Authentic History of Rustler's Rooste

Long before there were fences here in the Valley, a few outlaws made a living by rustling cattle in the middle of the night and then selling them to local restaurants. The rustlers lived in an old wooden cabin high atop a butte in the foothills of the South Mountain, hidden from the prying eyes of ranchers and, more importantly, the sheriff.

As time went by, the gang tired of riding into town to sell what they rustled so they converted their cabin into a restaurant that the town folk soon took to calling the Rustler's Rooste. The menu included thick juicy steaks, savory BBQ ribs with all the fixin's and, for the more adventurous, rattlesnake. In no time at all their hideout became well known throughout

the Valley, drawing folks who soon discovered they really liked the spectacular views almost as much as the down-home cooking.

Today, The Rooste continues to be Arizona's legendary cowboy steakhouse. Upon arrival, guests are greeted by Horney, a genuine longhorn steer. Walk inside past the waterfall and to the infamous "Tin Slide". Lots of tenderfoots ask us why we have both a slide and stairs? Well, back in the Rooste's outlaw days when it was just a small cabin, the slide was part of a clever escape plan in case the Law or bounty hunters showed up. The rustlers could just open the trap door and slide down a big ol' piece of tin to their horses and make their getaway.