

## LUNCH

### SOUP & SALAD

<b>Soup of the Day</b>	<b>\$10</b>
<b>Brandt Beef All Natural Bone Broth</b> <span style="color: red; font-weight: bold;">GF</span>	<b>\$8</b>
<b>Ranch 45 Steak Salad</b> <span style="color: red; font-weight: bold;">GF</span>	<b>\$15</b>
<small>Imperial Valley Ranch Dutch Steak, Iceberg Lettuce, Heirloom Tomatoes, Cucumber, Crispy Onions, House made Buttermilk Ranch</small>	
<b>Cobb Salad</b> <span style="color: red; font-weight: bold;">GF</span>	<b>\$14</b>
<small>Mary's Organic Chicken, Iceberg, Tomato, Egg, Blue Cheese</small>	
<b>Gem Lettuce Salad</b> <span style="color: red; font-weight: bold;">GF</span> <span style="color: red; font-weight: bold;">V</span>	<b>\$10</b>
<small>Baby Lettuce, Shaved Vegetables, Lemon, Olibaja Olive Oil</small>	

### BETWEEN THE BREAD *Comes with house made pickles*

<b>Brandt Burger</b>	<b>\$15</b>
<small>Butter Lettuce, Heirloom Tomato, Bermuda Onion, Brioche Bun, Fries</small>	
<small><i>Add Smoked Cheddar, Gruyere or Blue Cheese</i></small>	
	<small>\$1.50</small>
<b>Roast Beef Sandwich</b>	<b>\$13</b>
<small>Lettuce, Tomato, Red Onion, House made Mayonnaise, Shilo's Sourdough, Fries</small>	
<b>Corned Beef Reuben</b>	<b>\$14</b>
<small>House made Sauerkraut, Gruyere, 1000 Island, Toasted Marble Rye, Fries</small>	
<b>Smoked Tri Tip Sandwich</b>	<b>\$13</b>
<small>RVCA Sessions BBQ Sauce, Crispy Onions, Brioche Bun, Fries, Cole Slaw</small>	
<b>Brandt Beef Hot Dog</b>	<b>\$10</b>
<small>House made Sauerkraut, Sweet Onion, Fries</small>	

#### Add Ons

Beef Bacon \$4, Fried Egg \$1.50, Cheese \$1.50, Avocado \$2

#### Substitute

Lettuce Wrap \$1, Gluten Free Bun \$2

### RANCH HAND FAVORITES

<b>Carne Asada Burrito</b>	<b>\$12</b>
<small>Smoked Carne Asada, Shredded Cabbage, Roasted Tomato Salsa, Cilantro Lime Crema, Guacamole</small>	
<small><i>Can be made into two (2) tacos</i></small> <span style="color: red; font-weight: bold;">GF</span>	
<b>Shaved Ribeye Taco</b> <span style="color: red; font-weight: bold;">GF</span>	<b>\$15</b>
<small>Shaved Ribeye Taco, Pico de Gallo, Avocado, Grilled Corn Tortilla, Spanish Rice, Beans</small>	
<b>Dutch Steak &amp; Fries</b>	<b>\$17</b>
<small>Imperial Valley Ranch Dutch Steak, Fries, Chimichurri</small>	

### BUILD-A-PLATE

Select one protein, 2 sides and a sauce to build your plate

#### PROTEIN:

Dutch Steak	\$18
Prime Ribeye	\$20
Prime Tri Tip	\$18
Prime Smoked Carne Asada	\$18
Mary's Organic Chicken	\$16
Local Catch	\$20

#### SIDES:

Fries
Wild Rice
Quinoa
Mac & Cheese
Side Salad
Seasonal Veggies

#### SAUCE:

Demi Sauce
Ranch 45 Steak Sauce
Chimichurri

**The Ranch Way** GF **\$17**

Dutch Steak, Steamed Wild Rice, Seasonal Vegetables, Chimichurri

**Just Sides:** Choose 3 sides and a sauce **\$12**

### KID'S LUNCH

<b>Cheese Quesadilla</b>	<b>\$6</b>
<small>Jack &amp; Cheddar Cheese, Side Fruit</small>	
<b>Mini Corndog with Fries</b>	<b>\$8</b>
<b>Kid's Burger with Fries</b>	<b>\$10</b>

# Ranch 45

LOCAL PROVISIONS

## DRINKS

<b>Mightybooch Kombucha</b>	<b>\$4.50</b>
Raspberry Lemonade, Ginger Apple Turmeric, Spicy Ginger, California Citrus, Super Berry	
<b>Aqua Pana (250ml)</b>	<b>\$3</b>
<b>Pellegrino (250ml)</b>	<b>\$3</b>
<b>House Made Lemonade</b>	<b>\$3</b>
<b>Fresh Brewed Ice Tea</b>	<b>\$3</b>
<b>Tiffani Tea</b>	<b>\$3.50</b>
Blend of Green, Black, Mint and Chamomile, Sweetened with Avery Girl Dessert Flower Honey	

## SMOOTHIES GF V

<b>Green Smoothie</b>	<b>\$10</b>
Spinach, Banana, Cucumber, Serrano, Ginger, Flax Seed	
<b>Blueberry Banana</b>	<b>\$10</b>
Almond Milk, Almond Butter, Chia Seeds	
<b>Chocolate Protein</b>	<b>\$10</b>
Banana, Nutella, Chocolate Protein	
<b>Mixed Berry</b>	<b>\$10</b>
Banana, Mixed Berries, Apple Juice	

## JUICE

<b>Evolution Cold Pressed Orange Juice</b>	<b>\$5</b>
<b>Evolution Cold Pressed Apple Juice</b>	<b>\$5</b>
<b>Evolution Cold Pressed Watermelon Juice</b>	<b>\$5</b>

## BEER

<b>St. Archer, Mexican Lager</b>	<b>\$6</b>
<b>Iron Fist, Renegade Blonde</b>	<b>\$7</b>
<b>Coronado Brewing, Orange Ave Wit</b>	<b>\$7.50</b>
<b>Ballast Point, Sculpin IPA</b>	<b>\$8</b>
<b>Lagunitas, Super Cluster IPA</b>	<b>\$7</b>

## WINES

	Glass / Bottle
<b>Rosé</b> <i>Calcada, Portugal</i>	<b>8 / 30</b>
<b>Rosé</b> <i>Miraval, Cotes de Provence</i>	<b>13 / 50</b>
<b>Pinot Grigio</b> <i>Collier Creek, Lodi</i>	<b>7 / 26</b>
<b>Chardonnay</b>	<b>14 / 54</b>
<i>Copain, Tous Ensemble, Sonoma Coast</i>	
<b>Gamay</b> <i>Le Premier Soir, Beaujolais</i>	<b>9 / 36</b>
<b>Pinot Noir</b> <i>Tantara, Santa Maria</i>	<b>12 / 42</b>
<b>Red Blend</b> <i>Squadra, Rosso, Sicily</i>	<b>7 / 26</b>
<b>Cabernet Franc</b>	<b>12 / 50</b>
<i>Tantara, Mateo Vineyard</i>	
<b>Cabernet Sauvignon</b>	<b>14 / 54</b>
<i>75 Wine Co., Napa Valley</i>	

## COFFEE

All Espresso is organically grown, fair trade.

<b>House Coffee (12 oz.)</b>	<b>\$2.50</b>
<b>Single Origin Pour Over (12 oz.)</b>	<b>MP</b>
<b>Americano (12 oz. with room)</b>	<b>\$2.75</b>
<b>Espresso (2 oz.)</b>	<b>\$2.25</b>
<b>Cappuccino (8 oz.)</b>	<b>\$3.75</b>
<b>Cortado (6 oz.)</b>	<b>\$3.75</b>
<b>Latte – Hot (12 oz.)</b>	<b>\$4.25</b>
<b>Latte – Iced (16 oz.)</b>	<b>\$4.75</b>
<b>Macchiato</b>	<b>\$4</b>
<b>Mocha</b>	<b>\$5.25</b>
<i>Organic Peruvian Chocolate (Iced + \$.50)</i>	
<b>Mexican Mocha (Iced + \$.50)</b>	<b>\$5.50</b>
<b>White Mocha (Iced + \$.50)</b>	<b>\$5.25</b>
<b>Hot Chocolate</b>	<b>\$4</b>
<b>Affogato</b>	<b>\$4</b>

## TEA

<b>Spiced Chai Latte</b>	<b>\$5.25</b>
<b>Matcha Latte</b>	<b>\$5.25</b>
<b>Earl Grey</b>	<b>\$3</b>
<b>Berry Blossom</b>	<b>\$3</b>
<b>Sencha</b>	<b>\$3</b>
<b>English Breakfast</b>	<b>\$3</b>
<b>Peach Blossom</b>	<b>\$3</b>
<b>Coconut Vanilla Cream</b>	<b>\$3</b>

*Syrups – Vanilla, Sugar Free Vanilla, \$0.50  
Caramel, Sugar Free Caramel,  
Hazelnut, Sugar Free Hazelnut,  
Seasonal*

*Almond, Soy, or Oat Milk \$1*

*We use Strauss Organic Milk.*

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.