

OYSTERS/STARTERS

CHILLED TOMALES BAY OYSTERS*

cocktail sauce, mignonette

BBQ OYSTERS

Rancho's famous sauce

BAKED GARLIC ASIAGO OYSTERS

half dozen **20** dozen **40**

CRISPY CALAMARI 19

cocktail sauce, caper aioli

CRAB CAKES 19

chili remoulade

FRESH GRILLED ARTICHOKE 13

citrus aioli

CHICKEN WINGS 14

spicy buffalo sauce, ranch dressing

NACHOS 13

pinto beans, salsa, guacamole, sour cream

TERIYAKI STEAK TIDBITS 19

on garlic bread with ranch

WARM SPINACH & ARTICHOKE DIP 13

tortilla chips & sourdough croustades

BAKED NICASIO VALLEY LOCARNO CHEESE 17

in puff pastry

NICASIO VALLEY DEVEILED EGGS 10

PARMESAN POLENTA BITES 13

marinara, ranch

ENTREES

GRILLED ANGUS RIBEYE STEAK 46

USDA prime, choice of sides

GRILLED ANGUS NEW YORK STRIP 38

garlic mashed potatoes & vegetables

CHICKEN FRIED STEAK 27

garlic mashed potatoes, vegetables

HOUSE SMOKED BABYBACK PORK RIBS 27

French fries & coleslaw

ROSEMARY BRAISED LAMB SHANK 27

garlic mashed potatoes

MEATLOAF 23

garlic mashed potatoes & vegetables

SHRIMP FAJITAS 28

pinto beans, rice, sour cream, guacamole, salsa, corn tortillas

MAX'S FREE RANGE CHICKEN POT PIE (no sides) 25

GRILLED SALMON 28

greens, polenta & mango salsa

ROASTED EGGPLANT PARMESAN (no sides) 22

BAKED PORTOBELLO RAVIOLI (no sides) 22



SOUPS/SALADS

CAESAR SALAD* 14

lemon anchovy dressing, croutons

WEDGE SALAD 14

Pt. Reyes Farmstead bleu cheese, tomatoes, red onion, bacon

SPINACH SALAD 14

bacon, feta cheese, kalamata olives, sundried tomatoes, balsamic vinaigrette

KALE SALAD 14

peanut cilantro dressing, red cabbage, carrots, sunflower seeds, dried cranberries

BUTTER LETTUCE SALAD 14

Italian dressing, blue cheese crumbles, apple, walnuts, dried cranberries

OPTIONAL ADD-ONS:

GRILLED STEAK 11, GRILLED SALMON 13,

GRILLED PRAWNS 13,

GRILLED CHICKEN 7, CALAMARI 13

CLAM CHOWDER 8

FRENCH ONION SOUP 8

HOUSE SPECIALTIES

RANCHO BURGER 17 + CHEESE 18

caramelized onions, French fries

THE BEYOND BURGER 18

plant-based burger, caramelized onions, French fries

HOUSE SMOKED BRISKET SANDWICH 20

French fries & coleslaw

RANCHO TURKEY CLUB 18

Dutch crunch roll, guacamole, bacon,

Swiss cheese, housemade potato chips

FRIED CHICKEN SANDWICH 18

Dutch crunch roll, coleslaw, pickle, French fries

SOUTHERN PULLED PORK SANDWICH 18

ciabatta, red onion, coleslaw, French fries

HOUSE BLT 18

sourdough bread, housemade potato chips

ADULT GRILLED CHEESE 18

Nicasio Valley Tomino cheese, apple chutney,

tomatoes, greens, caramelized onions

FISH TACOS 18

fried cod, chili aioli, cabbage, salsa, guacamole,

sour cream, cheese

FISH & CHIPS 21

fried cod, coleslaw, tartar sauce, French fries

POLISH KRAUT DOG 15

housemade potato chips, coleslaw

WATER SERVED BY REQUEST

A 3% surcharge allows us to provide the hospitality that you have always enjoyed. Thank you for your patronage.

* served raw, consuming raw or undercooked food or eggs may increase your risk of food borne illness (state mandated statement)



SATURDAY/SUNDAY BRUNCH SERVED 11-3

RANCHO NICASIO BREAKFAST 17

two eggs your way, bacon or sausage, country potatoes, biscuit

NICASIO SCRAMBLE 17

sauteed spinach, sundried tomatoes, avocado, goat cheese, country potatoes, biscuit

HANGTOWN FRY 20

scramble with fried Tomales Bay oysters, bacon, caramelized onions, parmesan cheese, country potatoes, biscuit

BUILD YOUR OWN SCRAMBLE - served with potatoes & biscuit 17

Pick 3

ham, bacon, sausage, avocado, bell pepper, spinach, pinto beans, cheese, mushrooms, tomatoes, ranchero sauce

CLASSIC BENEDICT* 18

Canadian bacon, poached eggs, hollandaise, English muffin, potatoes

FLORENTINE BENEDICT* 18

sauteed spinach, tomato, poached eggs, hollandaise, English muffin, potatoes

CRAB CAKE BENEDICT* 22

fried Dungeness crab cakes, poached eggs, hollandaise, English muffin, potatoes

RANCHO'S HUEVOS RANCHEROS 18

two eggs, tortillas, pinto beans, cheese, salsa, guacamole, sour cream

CHICKEN FRIED STEAK & EGGS - A FAVORITE - 22

Texas toast, country gravy, country potatoes, eggs your way

ROADHOUSE MELT RANCHO BURGER 20

fried egg, caramelized onions, bacon, cheddar cheese, country gravy, French fries

SUPER BREAKFAST BURRITO 18

scrambled eggs, bacon, ham, peppers, onions, cheese, potatoes, and pinto beans, topped with sour cream, salsa, and guacamole

FRENCH TOAST 14

SIDES:

BACON 6 SAUSAGE 6

FRESH FRUIT BOWL 6 BISCUITS & GRAVY 6

ORANGE JUICE, COFFEE, ASSORTED TEAS 4

BLOODY MARY/MIMOSA 10

WATER SERVED BY REQUEST

BRUNCH ITEMS SERVED WITH NICASIO VALLEY FARMS PASTURE RAISED ORGANIC EGGS

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SIDES

8

COLESLAW

MAC & CHEESE

HOUSEMADE POTATO CHIPS

STEAK FRIES

SWEET POTATO FRIES

GARLIC FRIES

ROASTED VEGETABLES

ROASTED BRUSSELS SPROUTS

GARLIC MASHED POTATOES

CHIPS & SALSA

GARLIC BREAD

SPANISH RICE

PINTO BEANS

BORDENAVES BREAD (5)

GARLIC BREAD STICKS

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DESSERTS

8

VACHERIN

vanilla ice cream covered in meringue, whipped cream,
chocolate sauce, toasted almonds

NEW YORK STYLE CHEESECAKE

raspberry sauce

CRÈME BRÛLÉE

BREAD PUDDING

whiskey brown sugar sauce, crème anglaise

CHOCOLATE DECADENCE CAKE

double layer chocolate cake with vanilla ice cream

COUNTRY STYLE APPLE & CRANBERRY COBBLER

topped with crisp streusel and vanilla ice cream

MOCHA ALMOND MUD PIE

WILDBERRY SORBET

DIGESTIFS

FONSECA PORTO 10 YEAR AGED TAWNY 12

SANDEMAN FOUNDERS RESERVE PORT 9

FICKLIN TINTA PORT 9

B & B LIQUEUR 12

COURVOISIER VS 12

REMY MARTIN VSOP 14

HENESSEY 12

TAP/BOTTLED BEERS

TAP BEERS

SCRIMSHAW PILSNER 8.25

LAGUNITAS IPA 8.25

PLINY THE ELDER DOUBLE IPA 9.50

HENHOUSE HAZY 8.50

BOTTLE BEERS

MODELO ESPECIAL 6

MODELO NEGRA 6

COORS LIGHT 5

RASPUTIN STOUT 8

FORT POINT KOLSCH KSA 6.50

NORTH COAST BERLINER WEISSE 8

DRAKE'S PALE ALE 6.50

ACME LAGER 6

ATHLETIC NON-ALCOHOLIC HAZY IPA 6.50

BOOCHCRAFT 8.50

JUNE SHINE HARD KOMBUCHA 8

GOLDEN STATE MIGHTY DRY CIDER 9

2 TOWNS "MADE MARION"

BLACKBERRY CIDER 8

WINES BY THE GLASS

WHITE WINES/SPARKLING

DELOACH CHARDONNAY 10

EDNA VALLEY CHARDONNAY 12

HESS SAUVIGNON BLANC 11

HONIG SAUVIGNON BLANC 13

MEZZACORONA PINOT GRIGIO 10

JP CHENET BRUT 10

MIONETTO PROSECCO 12

BIELER SABINE ROSE 12

RED WINES

DELOACH CABERNET 10

LOUIS MARTINI CABERNET 14

WILD THING ZINFANDEL 12

SEAN MINOR PINOT NOIR 12