

**SATURDAY AND SUNDAY BRUNCH
SERVED 11AM - 3PM**



RANCHO NICASIO BREAKFAST 18

TWO EGGS YOUR WAY, BACON OR SAUSAGE, COUNTRY POTATOES
& HOMEMADE BISCUIT

HANGTOWN FRY 20

SCRAMBLE WITH FRIED TOMALES BAY OYSTERS, BACON, CARAMELIZED
ONIONS, PARMESAN CHEESE, COUNTRY POTATOES & HOMEMADE BISCUIT

CREATE YOUR OWN SCRAMBLE 18

SERVED WITH COUNTRY POTATOES & HOMEMADE BISCUIT

PICK THREE:

HAM, BACON, SAUSAGE, AVACADO,
SUN DRIED TOMATOES, SPINACH,
MUSHROOMS, GARDEN TOMATOES,
CHEESE, GOAT CHEESE & RANCHERO SAUCE

CLASSIC BENEDICT * 18

ENGLISH MUFFIN, CANADIAN BACON, POACHED EGGS, HOLLANDAISE SAUCE
& COUNTRY POTATOES

FLORENTINE BENEDICT * 18

ENGLISH MUFFIN, POACHED EGGS, SAUTEED SPINACH, GARDEN TOMATOES,
HOLLANDAISE SAUCE & COUNTRY POTATOES

CRAB CAKE BENEDICT * 24

ENGLISH MUFFIN, DUNGENESS CRAB CAKES FRIED, POACHED EGGS,
HOLLANDAISE SAUCE & COUNTRY POTATOES

RANCHO'S HUEVOS RANCHEROS 18

TORTILLA, TWO EGGS, BLACK BEANS, CHEESE, SALSA,
GUACAMOLE & SOUR CREAM

A FAVORITE! CHICKEN FRIED STEAK & EGGS 24

TEXAS TOAST, EGGS YOUR WAY, COUNTRY GRAVY & COUNTRY POTATOES

ROADHOUSE MELT RANCHO BURGER 20

FRIED EGG, CARAMELIZED ONIONS, BACON, CHEDDAR CHEESE,
COUNTRY GRAVY & FRIES

SUPER BREAKFAST BURRITO 18

SCRAMBLED EGGS, BACON, HAM, PEPPERS, ONIONS, CHEESE, BLACK BEANS
& POTATOES

TOPPED WITH SOUR CREAM, SALSA AND GUACAMOLE

FARMHOUSE FRENCH TOAST 14

3 SLICES OF TEXAS TOAST SERVED WITH POWDERED SUGAR & SYRUP

SWEET STACK PANCAKES 14

SERVED WITH WHIPPED CREAM, BUTTER & SYRUP

BEVERAGES

ORANGE JUICE,
COFFEE &
ASSORTED TEAS 4
BLOODY MARY 10
MIMOSA 10

**SPECIALITY
DRINKS**

LATTE 6.50
MOCHA 6.50
CAPPUCCINO 6.50
ESPRESSO 6

*DECAF OR
REGULAR
*ICED OR HOT

SIDES

BACON 6
PORK SAUSAGE 6
AVOCADO TOAST 10
COUNTRY POTATOES 6
FRESH FRUIT BOWL 6
BISCUITS & GRAVY 8

BRUNCH ITEMS MADE WITH
NICASIO VALLEY FARMS PASTURE
RAISED ORGANIC EGGS
AND FRESH SEASONAL VEGETABLES
FROM OUR VERY OWN
RANCHO GARDEN

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)



OYSTERS & STARTERS

*HALF DOZEN 20 * DOZEN 40*

TOMALES BAY OYSTERS, ONE OF THREE WAYS

**BAKED GARLIC ASIAGO,
CHILLED* OR BBQ**

TERIYAKI STEAK TIDBITS 19

GARLIC BREAD & RANCH

GRILLED ARTICHOKE 14

CITRUS AIOLI

CRISPY CALAMARI 19

COCKTAIL SAUCE & CAPER AIOLI

CRAB CAKES 19

CHILI REMOULADE

WARM SPINACH & ARTICHOKE DIP 14

TORTILLA CHIPS & SOURDOUGH CROUSTADES

BAKED BRIE 18

MARIN CHEESE COMPANY, FRESH SOURDOUGH
& APRICOT JAM

CHICKEN WINGS 14

SPICY BUFFALO SAUCE, RANCH DRESSING

NACHOS 15

HOMEMADE CHIPS AND SALSA, BLACK BEANS,
GUACAMOLE & SOUR CREAM

NICASIO VALLEY DEVEILED EGGS 10

DUSTED WITH HICKORY SMOKED BACON

PARMESAN POLENTA BITS 13

MARINARA & RANCH ON THE SIDE

SALADS & SOUPS

CAESAR SALAD * 14

LEMON ANCHOVY DRESSING & HOMEMADE CROUTONS

THE WEDGE 14

PT. REYES FARMSTEAD BLEU CHEESE DRESSING,
TOMATOES, RED ONION & BACON

SPINACH SALAD 14

BALSAMIC VINAIGRETTE, BACON, FETA, KALAMATA OLIVES
& SUN DRIED TOMATOES

KALE SALAD 14

PEANUT CILANTRO DRESSING, RED CABBAGE, CARROTS,
DRIED CRANBERRIES & SUNFLOWER SEEDS

BUTTER LETTUCE SALAD 14

ITALIAN DRESSING, PT. REYES BLUE CHEESE, APPLE,
DRIED CRANBERRIES & WALNUTS

**ADD: GRILLED STEAK 12, SALMON 13, SHRIMP 13,
CHICKEN 8 & CALAMARI 13**

CLAM CHOWDER 8

FRENCH ONION SOUP 8

ENTREES

FLAT IRON STEAK 36

GRILLED PEPPERS, GARLIC, MUSHROOMS,
ONIONS, GARLIC FRIES & CREAMED SPINACH

ANGUS NEW YORK STRIP 38

CRISPY FRIED ONIONS, GARLIC
MASHED POTATOES & CREAMED SPINACH

CHICKEN FRIED STEAK 27

GARLIC MASHED POTATOES & SLAW

SMOKED BABYBACK PORK RIBS 27

SLAW & FRENCH FRIES

ROSEMARY BRAISED LAMB SHANK 27

POLENTA, TOMATOES, SHERRY & HERBS

THE TRIPLE MEAT-LOAF 24

TURKEY, PORK & BEEF.

GARLIC MASHED POTATOES & VEGETABLES

GRILLED SALMON 28

MIXED GRAINS, GREENS & LEMON CAPER CHIMICHURRI SAUCE

BISON BURGER 25

BRIOCHE BUN, CARAMELIZED ONIONS,
BLUE CHEESE & FRENCH FRIES

MAX'S FREE RANGE CHICKEN POT PIE 25

ROASTED EGGPLANT PARMESAN 23

BAKED PORTOBELLO RAVIOLI 23

HOUSE SPECIALS

THE ICONIC RANCHO BURGER 18

CARAMELIZED ONION & FRENCH FRIES

THE BEYOND BURGER 18

PLANT BASED, CARAMELIZED ONION & FRENCH FRIES

HOUSE SMOKED BRISKET SANDWICH 20

SLAW & FRENCH FRIES

RANCHO TURKEY CLUB 18

DUTCH CRUNCH ROLL, BACON, SWISS
& HOMEMADE POTATO CHIPS

FRIED CHICKEN SANDWICH 18

DUTCH CRUNCH ROLL, SLAW & FRENCH FRIES

SOUTHERN PULLED PORK SANDO 18

CIABATTA ROLL, RED ONION, PICKLES, SLAW & FRENCH FRIES

HOUSE BLT 18

SOURDOUGH ROLL, HOMEMADE POTATO CHIPS

THE GROWN-UP GRILL CHEESE 18

NICASIO VALLEY TOMINO CHEESE, APPLE CHUTNEY, AVOCADO,
CARAMELIZED ONION & HOMEMADE POTATO CHIPS

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 16

SLAW & HOUSEMADE POTATO CHIPS

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& SUN DRIED TOMATOES

KALE SALAD 14
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DRIED CRANBERRIES & SUNFLOWER SEEDS

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GRILLED SALMON 28
MIXED GRAINS, GREENS & LEMON CAPER
CHIMICHURRI SAUCE

THE FISHERMAN'S PLATE 25
BEER BATTERED FISH AND CHIPS,
SLAW & FRENCH FRIES

MAX'S FREE RANGE CHICKEN POT PIE 25

ROASTED EGGPLANT PARMESAN 23

BAKED PORTOBELLO RAVIOLI 23

SIDES

MAC & CHEESE 8

STEAK FRIES 8

GARLIC FRIES 8

SWEET POTATO FRIES 8

CREAMED SPINACH 8

ROASTED BRUSSELS SPROUTS 8

WITH BACON CRUMBLES

IN BROWN BUTTER SAUCE

GARLIC BREAD & RANCH DRESSING 8

BORDENAVES BREAD & BUTTER 5

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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 SAUCE
WITH VANILLA ICE CREAM

COUNTRY STYLE APPLE & CRANBERRY COBBLER

TOPPED WITH CRISP STREUSEL & VANILLA ICE
CREAM

MOCHA ALMOND MUD PIE

*CONTAINS PEANUT & ALMONDS

WILDBERRY SORBET

CHURRO

VANILLA ICE CREAM, CARAMEL & WHIPPED CREAM

DIGESTIFS

FONSECA PORTO 10 YEAR AGED TAWNY 12

SANDEMAN FOUNDERS RESERVE PORT 9

FICKLIN TINTA PORT 9

B & B LIQUER 12

COURVOISIER VS 12

REMY MARTIN VSOP 14

HENESSEY 12

TAP BEERS

VELVET GLOW LAGER 8.75

SCRIMSHAW PILSNER 8.50

HENHOUSE HAZY IPA 9.00

PLINY THE ELDER DOUBLE IPA 9.50

BOTTLED/CAN BEERS

MODELO ESPECIAL 6

MODELO NEGRA 6

COORS LIGHT 5

RASPUTIN STOUT 8

FORT POIT KOLSCH KSA 6.50

NORTH COAST BERLINER WEISSE 8

NORTH RED SEAL ALE 7

DRAKE'S PALE ALE 6.50

ACME LAGER 6

ATHLETIC NON-ALCOHOLIC HAZY IPA 6.50

HEINEKEN ZERO 6

BOOCHCRAFT 8.50

JUNE SHINE HARD KOMBUCHA 8

GOLDEN STATE MIGHTY DRY CIDER 9

2 TOWNS "MADE MARION"

BLACKBERRY CIDER 8

WINE BY THE GLASS

WHITE WINES/ SPARKLING

MIONETTO PROSECCO 12

DOMAINE STE MICHELLE BRUT 10

MEZZACORONA PINOT GRIGIO 11

DELOACH CHARDONNAY 10

EDNA VALLEY CHARDONNAY 12

JOEL GOTT SAUVIGNON BLANC 13

HONIG SAUVIGNON BLANC 14

BIELER SABINE ROSÈ 12

RED WINES

DELOACH CABERNET 10

LOUIS MARTINI CABERNET 15

WILD THING ZINFANDEL 14

SEAN MINOR PINOT NOIR 14

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