

# SISTERS & SALOON & RANCH GRILL

## SALOON STARTERS

### Saloon Cracklin's

Flash fried pork rinds lightly dusted in a chile-lime seasoning (GF) 4

### Garlic Bread

4 or 8 slices of garlicky goodness 4/7

### Crispy Brussel Sprouts 🍷

Sprouts halved, cooked to perfection, and drizzled with our house-made balsamic reduction (GF, V) 7

### Steak Bites

6 ounces of Double R Ranch Ribeye steak cut into 1 oz cubes, cooked in our house marinade, served with creamy horseradish and bleu cheese dressing\* 14

### Saloon Wings

6 wings tossed in a sweet-hot or BBQ sauce with house-made ranch or bleu cheese dressing (GF) 9

### Ranch House Potato Skins

Sour cream, cheese, scallions & bacon (GF) 7

### Ranch House Nachos

Jack & cheddar cheese, black beans, corn, tomato, salsa, guacamole, jalapeños & sour cream (GF) 10  
Add grilled chicken or steak 2

## SALOON SALADS

### Classic Wedge

Iceberg lettuce, bacon & bleu cheese dressing (GF) 8

### Roasted Beet and Goat Cheese Salad

Arugula spinach mix with wedged roasted beets, tangy goat cheese, shaved almonds, red delicious apple, & Blood Orange Vinaigrette (GF) 12

### Quinoa Black Bean Salad

Quinoa, black beans, red bell peppers, onion, jalapeños, Champagne vinaigrette on arcadia greens (GF, V) 10

### Caesar Salad

Choose between our house-made classic Caesar or Chipotle Caesar dressings, served with croutons\* 8  
Add grilled chicken or steelhead 4

### Saloon Cobb Salad

Romaine lettuce, bacon, grilled chicken, bleu cheese crumbles, tomatoes, hard boiled eggs, avocado, bleu cheese or ranch dressing (GF) 12

## FRESH SOUPS - cup or bowl

### Spicy Ranch Chili

Black beans, tomatoes, pasilla chiles, beef, onions, garlic & spices (GF) 4/6

### Soup du Jour

Always fresh, always good (GF) 4/6

## RANCH HOUSE BURGERS

Proudly serving sustainably produced, all natural grass fed beef raised in Sisters' pastures. Burgers are served on a brioche bun with fresh lettuce, tomato, sweet red onion & natural fries. Substitute gluten-free bun, sweet potato fries, house salad or cup of soup for 1

### Saloon Burger

Saloon butter, bacon, & garlic aioli\* 13

### Greenhorn Burger

Cheddar cheese & garlic aioli - let's keep it simple\* 12

### Caballero 🍷

Guacamole, provolone, bacon, fire roasted poblano chile, & chipotle aioli\* 14

### Red Rock

Pepper Jack, chipotle aioli, adobo, jalapeños\* 13

### Bison Burger

Sautéed onions and chipotle aioli\* 14

### House-made Veggie Burger

Fresh patty made of black beans, quinoa, red bell peppers, corn, jalapeños, green onions, egg and rice flour, served with fresh guacamole and garlic aioli 12

## RANCH HOUSE SANDWICHES

Sandwiches are served with fresh lettuce, tomato, sweet red onion & natural fries. Gluten-free bread available upon request. Substitute fries for sweet potato fries, house salad or cup of soup for 1

### Grilled Cheese

Sourdough, cheddar, provolone 8

### Grilled Chicken Breast

Guacamole, provolone, bacon, garlic aioli 12

### Smoked Turkey Sandwich 🍷

Smoked turkey breast, guacamole, provolone, garlic aioli 12

### Eat Your Veggies Sandwich

Whole grain bread loaded with marinated & grilled zucchini, yellow squash, guacamole & garlic aioli 8

## LOCALS' FAVORITES

### Prime Rib Sandwich

Slow roasted prime rib on a ciabatta roll with provolone, caramelized onions, horseradish sauce & au jus 18

### Saloon Tacos 🍷

Three crispy tacos with parmesan, cheddar, jack, seasoned beef, lettuce, salsa, & ranch beans (GF) 12

### Nana's Chicken Pot Pie

Served in a cast iron skillet with no crust, but instead topped with a puff pastry 12

### Uncle Mike's Traeger Smoked Ribs 🍷

Cooked low & slow, served with ranch beans, coleslaw & house BBQ sauce, half or whole rack (GF) 16/22

### Vegetarian Lasagna 🍷

Noodles layered with yellow squash, zucchini, cheese, marinara sauce & herbs. With garlic bread 14

### Stuffed Zucchini

Slow roasted zucchini stuffed with quinoa, onions, diced jalapeños, black beans and corn. Topped with oven roasted tomatoes and arugula (GF, V) 12

## RANCH HOUSE ENTREES

### 14oz Ribeye

Double R Ranch beef seared & roasted to order. Served with baked or mashed potato, seasonal vegetables & saloon butter (GF)\* 32

### 6oz Petite Filet

Double R Ranch beef seared & roasted to order. Served with baked or mashed potato, seasonal vegetables & saloon butter (GF)\* 26

### Boneless Ruby Trout

Pan seared Ruby Red Trout with a sweet butter, roasted tomato, & toasted almond sauce. Served with baked or mashed potato & seasonal vegetables (GF) 18

### Columbia River Steelhead 🍷

Pan seared filet of Columbia River Steelhead in a white wine caper cream sauce. Served with baked or mashed potato & seasonal vegetables (GF) 22

### Traeger Smoked 1/2 Chicken

Rubbed with spices and smoked two hours, then finished with our house-made BBQ sauce. Served with baked or mashed potato and seasonal vegetables (GF) 16

### Pork Schnitzel 🍷

Tender breaded pork loin topped with a dijon cream sauce and a cherry tomato chutney, served with mashed potato and seasonal vegetables 17

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\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition. Burgers and steaks are cooked to order.

🍷 = house favorite V = vegan GF = gluten free

Water served upon request.

## SOFT DRINKS

**Sisters Coffee – Support your local coffee roaster 3**

**Iced and Hot Teas 2**

**Pepsi Products 2**

**Cock ‘n Bull Ginger Beer Bottle 3**

**Strawberry Lemonade 3 (one free refill)**

**Superberry Kombucha on Tap 4**

## PINTS

**Fresh Squeezed IPA – Deschutes 6.4 abv/60 ibu 5**

**Breakside IPA – Breakside 6.3 abv/73 ibu 5**

**Marionberry Cider – 2 Town Ciderhouse 6.0 abv (GF) 5**

**RPM IPA – Boneyard 7.5 abv/75 ibu 5**

**Knotty Blonde – Three Creeks 4.0 abv/18 ibu 5**

**Crux Pilsner – Crux 5.0 abv/35 ibu 5**

**Red Ale – Oblivion 5.9 abv/38 ibu 5**

**Chocolate Porter – Three Creeks 6.2 abv/40 ibu 5**

**Coors Light 4.2 abv/10 ibu 3.50**

**Local Seasonal – ask your server 5**

## BOTTLES

**Hefeweizen - Widmere 4**

**Black Butte Porter – Deschutes 4**

**Corona – Grupo Modelo S.A. de V.C. 4**

**Pineapple Cider – Ace 5**

**Bud – Anheuser Busch 3**

**Bud Light – Anheuser Busch 3**

**Coors Original 3**

**Coors Light 3**

**PBR 16 oz can 3**

**Guinness 14 oz can 6**

**Kaliber Nonalcoholic 3**

**Seasonal Bottle – ask your server**

## SPECIALTY COCKTAILS

### Perfect Cadillac Margarita

100% Agave Hornitos tequila, fresh-pressed lime juice, fresh-pressed OJ, splash of Grand Marnier 11

### Strawberry Margarita

100% Agave Hornitos Tequila, fresh-pressed lime juice, fresh-pressed OJ, blended strawberries on the rocks 10

### Moroccan Coffee

151 lit on fire, caramelizing the sugar rim and setting cinnamon and nutmeg aflame. Bailey's and Kahlua added, topped with locally roasted Sisters Coffee and whipped cream 10

### The Hotel Old Fashioned

Buffalo Trace whiskey muddled with Luxardo cherries and fresh orange, mixed with Angostura bitters 9

### Elmer the Mule

Smirnoff vodka, Cock & Bull ginger beer, Superberry Kombucha garnished with a lime 9

### Marionberry Lemon Drop Martini

Wild Roots Marionberry infused vodka, fresh-pressed lemon juice, triple sec, homemade simple syrup, served in a sugar-rimmed martini glass 9

### Sisters Cosmopolitan

Wild Roots Cranberry infused vodka, homemade simple syrup, fresh-pressed lime juice 9

### POG Sangria

Passion fruit, Orange and Guava sangria by Volcano Vineyards. A refreshing summer drink, served on ice with an orange slice 7

## MERCHANDISE



**Pint Glass 5**

**White Coffee Mug 10**

**Hand-Thrown Black Mug 25**

**Men's T-Shirt 20**

**Women's Tank-Top 20**

**Women's V-Neck 20**

**Trucker Hat or Flat Bill Hat 25**

**Pullover Hoodies 35**

**Zip-Up Hoodies 45**

**Sisters is a small town and we like to support our neighbors. When you dine with us, you support many local businesses.** We are proud to be serving fresh veggies grown by **Seed to Table**, a local nonprofit focused on educating children and their families on the value of food. Our burgers are sourced from **Splitting Aces Beef** who believe the best tasting cows never eat a piece of grain, only the sweet grass of Central Oregon. We serve many beers crafted within 20 miles of this building, like Knotty Blonde by Sisters' own **Three Creeks Brewery**. Try one of our specialty cocktails that are made with fruit-infused liquors from **Cascade St. Distillery**.

This building was originally the historic Hotel Sisters, built in 1912 by John Dennis, a veteran of the Spanish American War. During it's history, the Hotel Sisters has functioned as a place of lodging, a drug store, antique shop, meeting center and restaurant. It remains one of the most photographed buildings in Central Oregon. Feel free to go upstairs to see the 105-year-old hotel rooms that now serve as dining rooms, a banquet room and a game room.

**For our live music schedule, catering info and more, visit us on the web at [sisterssaloon.net](http://sisterssaloon.net)**