

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* 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, black beans, corn, salsa, guacamole, pico de gallo, jalapeños & sour cream (GF) 12
Add grilled chicken for 2 or steak for 4

SALOON SALADS

Classic Wedge

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

Roasted Beet and Goat Cheese Salad

Wedge roasted beets, tangy goat cheese, shaved almonds, red delicious apple & blood orange vinaigrette on spring mix greens (GF) 12

Quinoa Black Bean Salad

Quinoa, black beans, red bell peppers, onion, jalapeños, champagne vinaigrette on spring mix greens (GF, V) 10

Caesar Salad

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 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 or house salad for 1 or cup of soup for 2

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

Veggie Burger

Made with black beans, brown rice, onion, corn, diced tomatoes, topped with pepper jack 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 or house salad for 1, or cup of soup for 2

Grilled Cheese

Sourdough, cheddar, provolone 8

Grilled Chicken Breast

Guacamole, provolone, bacon, garlic aioli on a ciabatta roll 12

Smoked Turkey Sandwich ☞

Smoked turkey breast, guacamole, provolone, garlic aioli on organic nine-grain bread 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 & sour cream (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 BBQ beans, cole slaw & 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

South West Quinoa Veggie Bowl

Sautéed seasonal veggies, quinoa, spinach, corn, black beans, red onion, cilantro, pico de gallo, and sliced almonds, with an avocado crème fraîche (GF) 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 mashed potato & seasonal vegetables (GF) 18

Lemon Caper Steelhead ☞

Pan seared filet of steelhead in a white wine caper cream sauce. Served with mashed potato & seasonal vegetables (GF) 22

Traeger Smoked 1/2 Chicken

Rubbed with spices and smoked two hours, then finished with BBQ sauce. Served with mashed potato and seasonal vegetables (GF) 16

Apple Bourbon Pork Chop

Tender boneless pork loin, grilled and topped with a fresh apple, bourbon, bacon chutney. Served with mashed potatoes and seasonal vegetables 22

*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

Growler 6

Men’s T-Shirt 20

Women’s V-Neck 20

Women’s Tank-Top 20

Trucker Hat or Flat Bill Hat 25

Pullover Hoodies 35

Zip-Up Hoodies 45

White Coffee Mug 10

Hand-Thrown Black Mug 25

Insulated Stainless Water Bottle 35

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