

SISTERS & SALOON

& RANCH GRILL

SALOON STARTERS

Saloon Cracklin’s

Flash fried pork rinds lightly dusted in a chile-lime seasoning (GF) 5

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 Top Sirloin, marinated overnight, charbroiled, served with creamy horseradish* 14

Saloon Wings

6 wings tossed in a sweet-hot or BBQ sauce with ranch or bleu cheese dressing (GF) 10

Ranch House Potato Skins

Sour cream, cheese, scallions & bacon (GF) 9

Ranch House Nachos

Jack & cheddar, black beans, corn, guacamole, pico de gallo, jalapeños & sour cream (GF) 12
Add chicken or pulled pork for 5

House Cut Chips

Fresh potatoes sliced thin, fried & seasoned (GF, V) 5

SALOON SALADS

Classic Wedge

Iceberg lettuce, bacon, tomatoes & 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) 13

Caesar Salad

Served with croutons 9
Add chicken for 5

Saloon Cobb Salad

Romaine lettuce, bacon, chicken, bleu cheese crumbles, tomatoes, hard boiled eggs, avocado, bleu cheese or ranch dressing (GF) 13

FRESH SOUPS - cup or bowl

Ranch Chili

Beef, pinto and black beans, tomatoes, bell peppers, poblano peppers, 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 & house cut chips or natural fries. Substitute gluten free bun, sweet potato fries, house salad or cup of soup for 2
Make it sloppy; add a scoop of chili for 2

Saloon Burger

Cheddar, bacon, & garlic aioli * 13

Caballero 🍴

Guacamole, provolone, bacon, fire roasted poblano chile, & chipotle aioli* 15

Red Rock

Pepper Jack, pickled jalapeños & chipotle aioli* 13

Bison Burger

Sautéed onions and chipotle aioli* 15

Veggie Burger

Made with black beans, brown rice, onion, corn, diced tomatoes, topped with pepper jack & garlic aioli* 13

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

Add sautéed onions or bleu cheese crumble for 3

6oz Petite Filet

Double R Ranch beef seared & roasted to order.

Served with baked or mashed potato, seasonal vegetables & saloon butter (GF)* 29

Add sautéed onions or bleu cheese crumble for 3

Pan Seared Steelhead 🍴

Pan seared steelhead trout with a sweet butter, roasted tomato & toasted almond sauce. Served with mashed potato & seasonal vegetables (GF) 22

House Smoked St. Louis Ribs 🍴

Cooked low & slow, served with a cup of saloon corn, coleslaw & BBQ sauce, half or whole rack (GF) 18/24

House Smoked 1/2 Chicken

Rubbed with spices and smoked two hours, then finished with BBQ sauce. Served with mashed potato and seasonal vegetables (GF) 18

Nana’s Chicken Pot Pie

Served in a cast iron skillet with no crust, but instead topped with a puff pastry 14

RANCH HOUSE SANDWICHES

Sandwiches are served with house cut chips or natural fries. Substitute gluten free bun, sweet potato fries, house salad or cup of soup for 2

Prime Rib French Dip

Slow roasted prime rib shaved on a ciabatta roll with provolone, caramelized onions, horseradish sauce & au jus 20

Chicken Sandwich

Chicken, bacon, guacamole, provolone, lettuce, tomato, onion & garlic aioli* on a brioche bun 14

Smoked Turkey Sandwich

Smoked turkey breast, guacamole, provolone, lettuce, tomato, onion & garlic aioli on organic nine-grain bread 13

Pulled Pork Sandwich

House smoked pulled pork shoulder, coleslaw & BBQ sauce on a brioche bun 14

Roasted Veggie Wrap

Seasoned, roasted & chilled zucchini, yellow squash, broccoli & red bell pepper, wrapped with lettuce, tomato, onion & a house-made avocado spread in a spinach tortilla (V) 13

Grilled Cheese Sandwich

Sourdough, cheddar, provolone 10

*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.

SKIP THE STRAW!

Straws are provided for kid’s cups and others upon request. Or, you can purchase your very own stainless steel straw, here for \$2.00, with a cleaning brush included!

SOFT DRINKS

- Sisters Coffee – Support your local coffee roaster 3
- Iced and Hot Teas 2
- Pepsi Products 2

BY THE GLASS

- Cock ‘n Bull Ginger Beer Bottle 3
- Strawberry Lemonade 3
- Rotating Kombucha on Tap 4
- Rotating Kombucha in a Can 4

ON DRAFT

- RPM IPA – Boneyard 6.5% abv/50ibu 5
- Gimme Mo IPA – Crux 6.2% abv/50 ibu 5
- Whooppy Whoop Wheat Ale – Wild Ride 5.5% abv/20 ibu 5
- Knotty Blonde – Three Creeks 4.0% abv/18 ibu 5
- Patio Pale Ale – Migration 5.8% abv/55 ibu 5
- Pilsner – Pfreim 4.9% abv/35 ibu 5
- Coors Light 4.2 abv/10 ibu 4
- Rotating Cider – 2 Towns (GF) 5
- Seasonal Craft Beer ask your server 5
- Rotating IPA ask your server 5
- Rotating Sour ask your server

BOTTLES

- Hefeweizen – Widmere 5
- Black Butte Porter – Deschutes 5
- Corona – Grupo Modelo S.A. de V.C. 4
- Bud – Anheuser Busch 4
- Bud Light – Anheuser Busch 4
- Amstel Light 5
- Stella Artois 5
- Coors Original 4
- Coors Light 4
- PBR 16 oz can 4
- Guinness 14 oz can 6
- Rotating Cider can 6
- Rotating Seltzer can 6
- White Claw ask your server for flavors 5
- Rotating Gluten Free Beer – Ground Breaker 9
- Heineken Nonalcoholic 4

SPECIALTY COCKTAILS

- Perfect Cadillac Margarita**
100% Agave Altos Reposado tequila, fresh-pressed OJ & lime juice, splash of Grand Gala 12
- Strawberry Margarita**
100% Agave Altos Reposado tequila, fresh-pressed OJ & lime juice, blended strawberries on the rocks 11
- Wild Blossom**
Wild Roots cucumber gin, fresh pressed lemon juice, St. Elder, topped with soda water and a lemon peel garnish 10
- The Hotel Old Fashioned**
Buffalo Trace whiskey muddled with Luxardo cherries and fresh orange, mixed with Angostura bitters 10
- Elmer the Mule**
Cascade Potato Vodka, Cock & Bull ginger beer, rotating Kombucha garnished with a lime 10
- 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 10
- Sisters Cosmopolitan**
Wild Roots Cranberry infused vodka, homemade simple syrup, fresh-pressed lime juice 10
- Rotating Sangria**
Crafted by Volcano Vineyards, a refreshing summer drink, served on ice with an orange slice 8

MERCHANDISE

- Pint Glass 5
- Wine Glass 8
- Growler 6
- Men’s T-Shirt 20
- Baseball T-Shirt 28
- Women’s V-Neck 20
- Women’s Tank-Top 20
- Child’s T-shirt 15
- 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. 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 109-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