

SISTERS & SALOON

& RANCH GRILL

SALOON STARTERS

Saloon Cracklin's

Flash fried pork rinds lightly dusted in a chile-lime seasoning (GF) 6

Crispy Brussel Sprouts

Sprouts halved, cooked to perfection, & drizzled with our house-made balsamic reduction (GF, V) 9

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, served with carrots and celery sticks (GF) 14

Ranch House Potato Skins

Cheese & bacon, topped with scallions, served with sour cream (GF) 10

Ranch House Nachos

Layered jack & cheddar, black beans, corn, jalapeños, baked & topped with pico de gallo, guacamole & sour cream (GF) 15
Add chicken or pulled pork for 5

SALOON SALADS

Classic Wedge

Iceberg lettuce, bacon, tomatoes, bleu cheese crumbles & bleu cheese dressing (GF) 11

Roasted Beet and Goat Cheese Salad

Wedged roasted beets, tangy goat cheese, shaved almonds, red delicious apple & blood orange vinaigrette on spring mix greens (GF) 14

Caesar Salad

Romaine, parmesan, and caesar dressing. Served with croutons 12 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) 15

FRESH SOUPS - cup or bowl

Famous Saloon Chili

Beef, pinto & black beans, tomatoes, bell peppers, poblano peppers, onions, garlic & spices, topped with green onions & cheddar cheese (GF) 6/9

Soup du Jour

Always fresh, always good 6/9

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 & choice of chips or fries (both cut fresh daily). Substitute gluten-free bun, sweet potato fries, house salad or cup of soup for 3
Make it sloppy; add a scoop of chili for 3

Saloon Burger

Cheddar, bacon, & garlic aioli* 16

Caballero

Guacamole, provolone, bacon, fire roasted poblano chile, & chipotle aioli* 17

Red Rock

Pepper Jack, pickled jalapeños & chipotle aioli* 16

Bison Burger

Sautéed onions and chipotle aioli* 17

Veggie Burger

Made with black beans, brown rice, onion, corn, diced tomatoes, topped with pepper jack & garlic aioli* 16

RANCH HOUSE ENTREES

14oz Ribeye

Double R Ranch beef* seared & roasted to order, topped with saloon butter. Served with mashed potato & sautéed vegetables (GF) 38
Add sautéed onions or bleu cheese crumble for 3

6oz Petite Filet

Double R Ranch beef* seared & roasted to order, topped with saloon butter. Served with mashed potato & sautéed vegetables (GF) 32
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 & sautéed vegetables (GF) 24

House Smoked St. Louis Ribs

Half rack, cooked low & slow, then finished with BBQ sauce. Served with a cup of corn & coleslaw (GF) 24

House Smoked 1/2 Chicken

Rubbed with spices and smoked two hours, then finished with BBQ sauce. Served with mashed potato and sautéed vegetables (GF) 24

Nana's Chicken Pot Pie

Corn, beans, carrots & peas in a cream base served in a cast iron skillet with no crust, but instead topped with a puff pastry 15

RANCH HOUSE SANDWICHES

Sandwiches are served with choice of chips or fries (both cut fresh daily). Substitute gluten-free bun, sweet potato fries, house salad or cup of soup for 3

Prime Rib French Dip

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

Chicken Sandwich

Chicken, bacon, guacamole, provolone, lettuce, tomato, onion & garlic aioli* on a brioche bun 17

Smoked Turkey Sandwich

Smoked turkey breast, guacamole, provolone, lettuce, tomato, onion & garlic aioli* on organic nine-grain bread 15

Pulled Pork Sandwich

House smoked pulled pork shoulder, topped with coleslaw & BBQ sauce on a brioche bun 16

Roasted Veggie Wrap

Seasoned, roasted & chilled zucchini, yellow squash, broccoli & red bell pepper, wrapped with lettuce, tomato, onion & guacamole in a spinach tortilla (V) 16

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.

Gratuuity may be applied to groups of 6 or more.

SOFT DRINKS

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

BY THE GLASS

- Cock ‘n Bull Ginger Beer Bottle 4
- Strawberry Lemonade 4
- Rotating Kombucha on Tap 6

ON DRAFT

- RPM IPA – Boneyard 6.5% abv/50ibu 6
- Gimme Mo IPA – Crux 6.2% abv/50 ibu 6
- Whooppy Whoop Wheat Ale – Wild Ride 5.5% abv/20 ibu 6
- Knotty Blonde – Three Creeks 4.0% abv/18 ibu 6
- Patio Pale Ale – Migration 5.8% abv/55 ibu 6
- Pilsner – Pfreim 4.9% abv/35 ibu 6
- Coors Light 4.2 abv/10 ibu 5
- Rotating IPA ask your server 6
- Rotating Red Beer ask your server 6
- Rotating Dark Beer ask your server 6
- Rotating Sour ask your server
- Rotating Cider – 2 Towns (GF) 6
- Rotating Sangria - Volcano Vineyards (GF) 10

BOTTLES

- Corona – Grupo Modelo S.A. de V.C. 5
- Bud – Anheuser Busch 5
- Bud Light – Anheuser Busch 5
- Coors Original 5
- Coors Light 5
- PBR 16 oz can 5
- Guinness 14 oz can 6
- Rotating Seltzer - Three Creeks 7
- White Claw - Ask your server 5
- Rotating Gluten Free Beer – Ground Breaker 7
- Nonalcoholic Beer 5

SPECIALTY COCKTAILS

- Perfect Cadillac Margarita
100% Agave Altos Reposado tequila, fresh OJ & lime juice, splash of Grand Gala 13
- Strawberry Margarita
100% Agave Altos Reposado tequila, fresh OJ & lime juice, blended strawberries on the rocks 12
- Wild Blossom
Wild Roots cucumber gin, fresh lemon juice, St. Elder liqueur, topped with soda water & a lemon peel garnish 12
- The Hotel Old Fashioned
Buffalo Trace whiskey muddled with Luxardo cherries & fresh orange, mixed with Angostura bitters 15
- Elmer the Mule
Cascade Potato Vodka, Cock & Bull ginger beer, fresh lime juice & rotating Kombucha, served on ice with a lime garnish 12

- Marionberry Lemon Drop Martini
Wild Roots Marionberry infused vodka, fresh lemon juice, triple sec & house-made simple syrup, served in a sugar-rimmed martini glass 13
- Sisters Cosmopolitan
Wild Roots Cranberry infused vodka, house-made simple syrup & fresh lime juice, served in a martini glass 12

WINE

- Pinot Gris - Sisters Saloon
Washington | 9 / 26
Dry, light bodied & delicate with a fruity finish
- Chardonnay - Chateau Ste. Michelle
Washington | 2015 | 10 / 30
A soft style with apple, citrus & oak nuances
- Brut - Segura Viudas
Spain | NV | 8 (187ml split)
Aromas of fruit & citrus with a balanced acidity
- Rosé - Fleurs de Prairie
France | 2018 | 11 / 33
Rich & opulent on the palate, this wine offers a nice balance & a fruity finish
- Red Blend - Sisters Saloon
Washington | 10 / 30
Full-bodied, rich & juicy, providing full flavor
- Cabernet Sauvignon - Robert Mondavi
California | 2015 | 12 / 36
Firm & full-bodied with notes of dark cherry, raspberry & toasted oak
- Pinot Noir - Mark West
California | 2017 | 12 / 36
Medium-bodied with notes of black cherry & plum with soft tannins

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 110-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