

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

Brussel 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 buffalo, sweet-hot, or BBQ sauce with ranch or bleu cheese dressing, served with carrots and celery sticks (GF) 14

Ranch House Potato Skins

Made in-house from fresh potatoes, topped with cheddar & jack cheese, scallions, bacon and served with sour cream on the side (GF) 11

Ranch House Nachos

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

Gluten-Free Chicken Tenders

8 gluten-free chicken tenders with our house-made potato chips and choice of Ranch or BBQ sauce (GF) 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

Sustainably farmed steelhead trout from the Columbia River, pan-seared with an herb-infused butter. Served with mashed potato & Sautéed vegetables. (GF) 24

Barbeque St. Louis Pork Ribs

Half rack, rubbed with spices, cooked low and slow and finished with BBQ sauce. Served with Mashed potato & sautéed vegetables (GF) 24

Barbeque Half Chicken

Rubbed with spices, cooked low and slow and finished with BBQ sauce. Served with Mashed potato & sautéed vegetables. Made fresh daily, available after 4pm. (GF) 24

Nana's Chicken Pot Pie

Chicken, green beans, carrots & peas in a cream base, served in a hot skillet with no crust, but instead topped with a flaky puff pastry 16

SALOON SALADS & SOUPS

Classic Wedge

Iceberg lettuce, bacon, tomatoes, bleu cheese crumbles & bleu cheese dressing (GF) 12

Roasted Beet and Goat Cheese Salad

Wedged roasted beets, tangy goat cheese, shaved almonds, apples & blood orange vinaigrette on spring mix greens (GF) 15
Add chicken for 5

Cobb Salad

Romaine lettuce, bacon, chicken, bleu cheese crumbles, tomatoes, hard-boiled eggs, avocado, bleu cheese, or ranch dressing (GF) 16

Caesar Salad 12

Add chicken for 5

Famous Saloon Chili

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

Soup du Jour

Always fresh - Cup 6/Bowl 9

RANCH HOUSE BURGERS

Proudly serving all-natural, grass-fed local beef. Our 1/3 lb burgers are served on a brioche bun with fresh lettuce, tomato, sweet red onion & choice of fries or chips (both cut from fresh potatoes in house).

Substitute gluten-free bun, sweet potato fries, house salad, or cup of soup for 3.

Saloon Burger

Cheddar, bacon, & garlic aioli* 18

Caballero

Guacamole, provolone, bacon, fire-roasted poblano chile, & chipotle aioli* 19

Red Rock

Pepper Jack, pickled jalapeños & chipotle aioli* 17

Bison Burger

Sautéed onions and chipotle aioli* 18

Veggie Burger

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

RANCH HOUSE SANDWICHES

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

Prime Rib French Dip

Prime rib slow-roasted and shaved in-house, on a ciabatta roll with provolone, topped with creamy horseradish sauce & caramelized onions. Served with a side of au jus 20

Grilled Chicken Sandwich

Diced 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
Add bacon or avocado for 3

V = vegan GF = gluten-free

*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.

Gratuity may be applied to groups of 6 or more