



CONTEMPORARY CALIFORNIA RANCH CUISINE

TAVERN MENU

APPETIZERS

STEAK SKEWERS 10

oak grilled steak tips, grilled garlic bread, cilantro chimichurri, salsa

GRILLED LINGUICA 10

oak grilled, cattaneo bros sausage

TUMBLEWEED SHRIMP 13

crispy pastry threads, lemon aioli

TRI-TIP NACHOS 13

shredded tri-tip, pinto beans, chile con queso, house corn tortilla chips, salsa

CHEESE BOARD 17

assorted cheeses, dried fruits, crostini, honey

MOUNTAIN OYSTERS 11

buttermilk battered calf fries, cocktail sauce

GRILLED ARTICHOKE 12

oak grilled, lemon aioli

SWEETBREADS 13

crispy, red oak grilled, salsa

CHILE CON QUESO 9

cheese, anaheim chile, tomato green onion, salsa house corn tortilla chips

ONION RINGS 9

blonde beer battered

CLASSICS

classics include choice of: tavern fries, market soup or house salad

FARMER BURGER 16

half-pound house ground beef, oak grilled, cheddar cheese, shredded lettuce, tomato, pickle, red onion, house burger sauce, brioche bun – add avocado, bacon or fried egg +2

CHILE BIRD SANDWICH 12

boneless oak grilled chicken breast, grilled garlic bread, Ortega chile, jack cheese – add avocado or bacon +2

TAVERN BURGER 16

chef's whim

STEAK SANDWICH 15

simply oak grilled steak and grilled garlic bread, our original recipe since opening in 1958!

COWBOY SIRLOIN 24

8 oz prime grade center cut top sirloin

SOUP + SALAD

FARMERS MARKET SOUP 7

chef's whim

HOUSE SALAD 7

mixed local blend, herb parmesan croutons