

"Our commitment to quality means we prioritize local sourcing for our meats and produce whenever possible. Enjoy antibiotic-free and sustainably grown options that support both your health and our community."

# JACKALOPE

## GRILL & BAR

### SHAREABLES

#### FIRESIDE NACHOS | \$22

Crispy tortilla chips generously layered with a house blend of melted cheeses, carne asada, black beans, diced tomatoes, jalapeños, tangy guacamole, cool sour cream, topped with zesty Pico De Gallo and served with a side of our specialty queso cheeses for dipping.

#### BRONCO WINGS & DRUMMIES | \$14

Beer-braised wings and drumsticks (7) with Bronco BBQ sauce, served with blue cheese dressing.

#### LOADED POTATO SKINS | \$11

Potato skins generously topped with savory chili, bacon, melted cheddar cheese and scallions.

#### ONION RINGS | \$13

Golden-fried buttermilk onion rings with a side of Chipotle ranch dipping sauce.

#### STREET TACOS | \$19

Carne Asada with guacamole, onions and cilantro, drizzled with poblano salsa.

### SALADS & SOUP

#### WATERMELON & BEET SALAD | \$22

Feta cheese, mixed greens, arugula, yellow grape tomatoes topped with mint vinaigrette.

#### CAESAR SALAD | \$19 | \$14 (Half)

Crisp romaine lettuce tossed in a tangy Caesar dressing, topped with shaved Parmesan cheese, garlic croutons, anchovies, and a sprinkle of black pepper.

#### GREEK BOWL | \$22 (Lg) | \$15 (Half)

Crisp lettuce, vine-ripened tomatoes, cucumbers, chickpeas, black-eyed peas, red onions, Kalamata olives, pearly barley, Feta cheese, oregano, peppers, parsley, and Mediterranean vinaigrette.

#### COBB SALAD | \$26

Roasted turkey, Applewood smoked bacon, avocado, Cheddar cheese, hard-boiled eggs, tomatoes, green onions, and Point Reyes Blue cheese crumbled dressing.

#### WEDGE SALAD | \$19 | \$14 (Half)

Applewood smoked bacon, roasted tomatoes, cilantro, pickled red onions, and crispy tortilla strips, dressed with Point Reyes Blue cheese crumbled dressing.

Add to any salad above - Chicken \$6 • Shrimp or Salmon \$11 • Tri-tip \$11

#### SOUP OF THE DAY | \$14



### WAGYU BURGERS

All burgers are served with Jackalope chips, sweet potato fries, or Bronco fries.

#### THE JACKALOPE RANCH BURGER | \$24

1/2lb. patty together with Smoked Gouda, Cheddar cheese, lettuce, onions, tomato and a savory garlic aioli sauce.

#### RODEO BURGER | \$26

1/2lb. patty with Pepper Jack cheese, crispy onion rings, bacon and a grilled Ortega pepper, topped with our Bronco BBQ sauce and served on a brioche bun.

#### DESERT PATTY MELT | \$24

A premium Wagyu patty, caramelized onions, smoked Gouda, Cheddar cheese and 1000 island dressing, served on grilled marble rye.

BURGER EXTRAS: HOUSE CHILI \$5 | AVOCADO \$4 | BACON \$7  
SUBSTITUTE WITH TURKEY BURGER \$4

### SANDWICHES

All sandwiches are served with Jackalope chips, sweet potato fries, or Bronco fries.

#### RANCH GRILLED CHICKEN | \$23

Chargrilled chicken breast topped with roasted tomato, caramelized onion, basil pesto, melted Jack cheese and crisp lettuce, all served on a grilled baguette.

#### NY STEAK SANDWICH | \$32

Chargrilled marinated NY steak, topped with sautéed mushrooms, onions and sharp Cheddar cheese, and complemented by a rich roasted pepper sauce, inside a freshly baked baguette.

#### SMOKED BBQ SLIDERS (3)

Generous portions of brisket, pulled pork or Wagyu beef, Bronco BBQ sauce, served on a Brioche Bun.

Pulled Pork | \$22 • Beef Brisket | \$24 • Wagyu Beef | \$26

### DESSERTS

Chocolate, Cheese or Carrot Cake .....\$14 | Old Fashion Shakes & Malts.....\$9  
Signature Sundaes .....\$14 | ChocoChip Cookie \$4 | Lemon Bars (2) \$8  
Pecan Pie.....\$9 | Chocolate Chip Gelato Sandwich.....\$10

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#### ★ PIT MASTER SMOKED BBQ PLATTER | \$64 ★

Assortment of smoked meats with infused flavors of our signature style rub 1/4 baby back ribs and 1/4 chicken, pulled pork, brisket, and hot link. Served with ranch beans, coleslaw, corn on the cob, cornbread, shishito peppers, and house pickles as sides.



### STOCKYARD RESERVE

USDA Prime Steaks hand-cut daily and aged for 28 days.



NEW YORK STEAK 12oz | \$52

FILET MIGNON 8oz | \$52

COWBOY RIBEYE 20oz | \$64

RIBEYE STEAK 15oz | \$59

Each steak entrée includes the daily fresh vegetable and a choice of potato.

#### SAUCE SELECTION | \$2

Mushroom, Whiskey Peppercorn, Herbed Butter, Bacon & Bleu.

### SURF & TURF

Add: Two (2) Large Shrimp \$10 | One (1) Scallop \$7

One (1) Lobster Tail \$27

### CHOP PLATTER | \$56

Featuring tender lamb and pork chops, expertly grilled. Accompanied by potatoes, charred onions, peppers, smoked garlic, zucchini, and asparagus.

### WRANGLERS

#### SMOKED BABY BACK RIBS

Tender and meaty ribs meticulously dry-rubbed and expertly smoked for 4 hours.

Half Rack 5 Bones | \$31 • Full Rack 10 Bones | \$45

Combinations: Chicken+Pork | \$35 • Brisket+Ribs | \$48

#### SMOKEHOUSE CHICKEN | \$29

A half bird brined and basted with our special Mojo Marinara, expertly smoked for 1 full hour.

#### BBQ SMOKED BEEF RIB | \$48

A big, succulent, meaty rib smoked for 5 hours and topped with our signature Bronco BBQ sauce.

#### BEER BRAISED PULLED PORK | \$29

Flavorful pulled pork, braised for 4 hours in Mexican Lager and our Bronco BBQ sauce, and smoked for a full 4 hours, resulting in a melt-in-your-mouth texture.

#### TEXAS PRIME BEEF BRISKET | \$39

Melt-in-your-mouth prime beef brisket, with our signature dry rub and 12-hour smoking process, results in a remarkable flavor.

All Wranglers come with ranch beans, coleslaw, corn on the cob & corn bread.

### JACKALOPE FAVORITES

#### ULTIMATE MAC AND CHEESE | \$27

A hearty serving of creamy, decadent macaroni and cheese topped with garlic breadcrumbs.

Add Pulled Pork \$7 • Beef Brisket \$9 • Lobster \$18

Served with a crispy house salad.

### SIDE SADDLES

Loaded or Veggie Potato ..\$12 | Baked Potato.....\$7 | Grilled Cauliflower.....\$10  
House Chili.....\$12 | Ranch Beans.....\$7 | Crispy House Salad.....\$7  
Garlic Mashed Potatoes.....\$8 | Mac and Cheese.....\$12 | Jackalope Chips.....\$7  
Bronco Fries.....\$8 | Grilled Asparagus.....\$12 | Coleslaw.....\$6

WATER WILL BE SERVED AT YOUR TABLE UPON REQUEST.

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES, AS ALLERGEN CONTAMINATION MAY HAPPEN IN OUR KITCHENS OR MARKET.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF CONTRACTING A FOOD-BORNE ILLNESS, PARTICULARLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

## WINE RESERVE LIST

### RED RESERVE/BOTTLE ONLY

Copaine Pinot Noir - Sonoma County, CA	\$95
Trefethen Dragon's Tooth - Napa, CA	\$75
DAOU Cabernet - Paso Robles, CA	\$75
Prisoner Zinfandel Blend - Napa, CA	\$90
Frank Family Cabernet - Napa, CA	\$100
Caravan Cabernet by Dariouh - Napa, CA	\$130
Orin Swift Machete Syrah - Napa, CA	\$130
Justin Isosceles Red Blend - Paso Robles, CA	\$135
Grgich Cabernet - Napa, CA	\$155
Heitz Cellars Cab - Napa, CA	\$170
Silver Oak Cabernet, Alexander Valley	\$185
Archery Summit Pinot Noir - Dundee Hills OR	\$180
Booker Vineyards Syrah - Paso Robles, CA	\$210
Caymus Cabernet - Napa, CA	\$185

### WHITE RESERVE/BOTTLE ONLY

DAOU Reserve Chard - Paso Robles, CA	\$90
Grgich Chardonnay - Napa, CA	\$70
Orin Swift Mannequin - Napa, CA	\$85
Grgich Fume Blanc - Napa, CA	\$70
Hartford Chenin Blanc, Santa Ynez Valley	\$70
Louis Latour Pouilly Fuisse 2020	\$70
Frank Family Chard - Napa, CA	\$65
Archery Summit Chardonnay	\$135
Far Niente Chardonnay - Napa, CA	\$145
Flowers Chardonnay - Sonoma Coast	\$75

### Champagne

Taittinger - Champagne, France	\$145
Nominé Renard Brut - Champagne, France	\$100
Moet Chandon Imperial Brut - France	\$165
Veuve Clicquot - Champagne, France	\$175

Get ready for the Grand Opening of Jackalope Market, where you can pick up all your favorite BBQ dishes, salads, sandwiches and game meats.

### TAKE A PIECE OF JACKALOPE HOME!

T-shirts, hoodies, hats, long sleeve shirts, whiskey bottles, and glassware.

## SPECIALTY COCKTAILS

### PRICKLY PEAR MARGARITA | \$16

Casamigas Jalapeño Spicy Tequila, triple sec, prickly pear syrup, agave, lime juice, and tajin.

### COWBOY COSMO | \$17

Kettle One Vodka, Cointreau, cranberry juice, and Roses lime juice.

### THE WILDFLOWER | \$18

Empress, St. Germain, lavender syrup, lemon juice, garnished with a lavender sprig.

### HABANERO BERRY BREEZE | \$16

Herradura Blanco, habanero, blackberries, triple sec, lime juice, tajin rimmed garnished with lime and blackberry.

### SUNSET SPRITZ | \$17

Aperol, Grey Goose Vodka, lime juice, topped with prosecco and an orange slice.

### WAGON WHEEL | \$16

Blood orange passion fruit vodka, agave, with Fever-Tree sparkling pink grapefruit, and grapefruit wedge garnish.

### LONESTAR OLD FASHIONED | \$20

Warbringer Mesquite Bourbon, Jack Daniels Bonded Rye, orange bitters, walnut bitters, maple syrup, orange peel and Luxardo cherry garnish.

### PRAIRIE PINEAPPLE DAIQUIRI | \$18

Plantation pineapple rum, Parlor Cay rum, lime and pineapple juice.

### THE JACKALOPE RANCH WATER | \$16

Tres Generaciones Blanco, Fever-Tree Club Soda sparkling mineral water, lime juice, tajin, chamoy garnish.

### RED SANGRIA | \$15

Stella Rosa smooth black berry brandy, triple sec, peach schnapps, Stella Rosa Black, pineapple juice, cranberry juice, with orange and pineapple garnish.

### WHITE SANGRIA | \$15

Stella Rosa pineapple chile wine and tropical passion brandy, triple sec, peach schnapps, pineapple juice, orange juice with orange and pineapple garnish.

### RANCH SPRITZER | \$13

Classico Del conte Spritz, Luis Perdrier Sparkling wine, and orange garnish.

### LO SIENTO ESPRESSO MARTINI | \$16

Lo Siento Reposado, grind espresso liqueur, and espresso coffee.

### PALOMA | \$17

Lo Siento Blanco Tequila, lime juice, grapefruit juice with a splash of Fever-Tree grapefruit soda, and tajin.

## RANCH BEERS

### BOTTLES & CANS

Coors Lite/ Coors Banquet	\$7
Howdy Pilsner	\$7
Modelo Especial	\$7
Modelo Negra	\$7
Corona Xtra	\$8
Red Trolley, Karl Strauss	\$8
Even Par	\$9
Angry Orchard Cider	\$8
ACE Pineapple Cider	\$8
White Claw	\$8
Skyduster Westcoast IPA	\$9
Skyduster Super Dry Lager	\$8

### DRAFT

Jackalope Blonde	\$9
Michelob Ultra	\$7
Jackalope Lite Lager	\$9
Modelo Especial	\$9
Brewery X Battlesnake Pilsner	\$9
LQ Brewing Haboob Hazy IPA	\$9
Bud Light	\$7
Brewery X American IPA	\$9
Brewery X West Coast IPA	\$9
Stella Artois	\$9
Avery White Rascal	\$9

## ALCOHOL FREE

Heineken 0	\$9
Mocktails	\$7
N/A Wine	\$11

## BOTTLED WATER

Topo Chico	\$6
Aqua Pana	\$9
Pellegrino	\$9

## COFFEES & TEAS

### HOT

House Coffee	\$3.25
Espresso	\$2.75
Macchiato	\$3.25
Cappuccino	\$4.25
Cafe Latte	\$4.50
Mocha	\$4.50
Hot Teas	\$3.65
Extra Espresso Shot	\$7.75

### COLD

Ice Cream Sodas/Floats	\$7.00
Ice Cream Shakes/Malts	\$9.00
Iced cold brew	\$3.50
Iced Tea	\$3.65
Iced Mocha	\$4.95
Iced Cappuccino/Latte	\$3.95
Lemonade	\$3.75
Arnold Palmer	\$4.25

### Additional Coffee & Tea flavors \$1

Hazelnut, Salted Caramel, Lavender, and sugar-free Vanilla.  
Almond or Oat Milk \$.75 | Soft Drinks \$3.65

## GRAPES & BUBBLES

### Sparkling

Louis Perdrier Brut Split - France	\$14
La Marca Prosecco Split - Italy	\$14
Louis Perdrier Brut 750ml - France	(btl) \$34

### Sauvignon Blanc

The Champion (house) - Paso Robles, CA	\$12/\$42
Unshackled by Prisoner - Napa Valley, CA	\$18/\$54
Justin - Central Coast, CA	(btl) \$42
San Simeon - Paso Robles, CA	\$13/\$45
Whitehaven - New Zealand	\$15/\$48

### Cabernet Sauvignon

Maddalena - Paso Robles, CA	\$13/\$45
Bonanza by Caymus - CA	\$14/\$45
J. Lohr - Seven Oaks, Paso Robles, CA	\$15/\$48
Unshackled by Prisoner - Napa Valley, CA	\$16/\$54
Vina Robles - Paso Robles, CA	(btl) \$52

### Chardonnay

Maddalena (house)	\$12/\$45
J. Lohr Riverstone - Monterey, CA	\$13/\$49
Trefethen - Napa Valley, CA	\$15/\$54
Rombauer - Napa Valley, CA	\$20/\$75

### Pinot Grigio

Maddalena (house) - Monterey, CA	\$12/\$45
Guinigi - Italy	(btl) \$45
Ruffino's - Italy	\$13/\$49
A-Z, Oregon	\$14/\$52
San Simeon Viognier - Paso Robles, CA	(btl) \$42

### Rose

Maddalena (house) - Paso Robles, CA	\$12/\$45
Ultimate Provence, France	\$16/\$48
Grgich - Napa, CA	\$18/\$50

### Ports

La Quinta Syrah Port - Paso Robles, CA	\$12
Grahms 6 Grapes Port	\$18
Fonseca Siroco White Port Dessert Wine	\$12
Taylor Fladgate - 20 Year Old Tawny Porto	\$18
Fonseca Port Bin No. 27 Reserve Porto	\$14

### Pinot Noir

A-Z, Oregon	\$13/\$39
Meiomi - Coastal, CA	\$14/\$42
San Simeon - Monterey, CA	(btl) \$39
Belle Glos - Russian River, CA	\$20/\$75

### Interesting Reds

Maddalena Merlot (house) - Paso Robles, CA	\$12/\$45
Opaque Zinfandel - Paso Robles, CA	(btl) \$39
Opaque Malbec - Paso Robles, CA	(btl) \$40
Llama Malbec - Argentina	\$13/\$39
Smokecreek The Chemist Blend - Napa	(btl) \$45
Stormwatch by San Simeon - Paso Robles, CA	\$84
Grgich Zinfandel - Napa, CA	\$17/\$61
Grgich Merlot - Napa, CA	\$19/\$70

### Interesting Whites

Fess Parker Riesling - Santa Barbara	\$12/\$38
Saracco Moscato D' Asti - Italy	\$12/\$38
Sauternes Chateau Jauga - Bordeaux FR	(btl) \$45
Reverdy Sancerre - France	(btl) \$56
Dolce Dessert Wine - Napa, CA	(btl) \$120

## SPIRITS

### RYE WHISKEY

Bulleit Rye	\$12
Woodford Rye Distiller's Select	\$13
Knob Creek Rye	\$15
Michter's Rye	\$17
Whistlepig Farmstock Rye	\$27

### CANADIAN WHISKEY

Canadian Club	\$12
Seagram's 7	\$12
Seagram's VO	\$12
Crown	\$12

### SCOTCH WHISKEY

Clan Macgregor (house)	\$11
Dewars	\$12
Chivas	\$12
Johnny Walker Black	\$16
Glenlivet 12	\$20
Laphroaig 10 year	\$20
Glenfiddich 12	\$23
Balvenie 12Yr Doublewood	\$25
Macallan 12Yr Double Cask	\$28
Oban 14Yr	\$30
Johnny Walker Blue	\$55
Compass Box - Vellichor	\$55
Macallan 18Yr	\$185
Dalmore 25Yr	\$450

### IRISH WHISKEY

Jameson	\$13
Tullamore	\$14
Redbreast	\$25

### JAPANESE WHISKEY

Suntory Toki	\$13
HIBIKI Suntory Whisky	\$25

### BOURBON

Evan Williams (house)	\$11
Jack Daniel's	\$12
Makers Mark	\$13
Buffalo Trace	\$13
Woodford	\$13
Bulleit	\$12
Knob Creek	\$14
Warbringer Southwest	\$17
Basil Hayden	\$17
Whistlepig Piggy Back	\$17
Angel's Envy Bourbon	\$19
High West	\$14
Horse Soldier Premium	\$24

### BRANDY / COGNAC

Christian Brothers VS Brandy	\$11
Courvoisier VS	\$13
Metaxa Brandy	\$15
Hennessy VS	\$22
Remy Martin 1738	\$30

DRINKING DISTILLED SPIRITS, BEER, COOLERS, WINE, AND OTHER ALCOHOLIC BEVERAGES MAY INCREASE CANCER RISK, AND DURING PREGNANCY, CAN CAUSE BIRTH DEFECTS.

Hosting a party or event?  
Let Jackalope Ranch cater for you!

Inquire about our exclusive menus and options.  
Call 760-345-2300 to speak with an  
Event Coordinator, or to make a reservation.

Visit us online  
@jackaloperanch.com

