

JACKALOPE

Ranch

Thanksgiving Buffet

THURSDAY, NOVEMBER 28, 2024

\$85.00 ADULTS | \$35.00 KIDS

NO SHARING • NO TAKEOUT • 22% GRATUITY ADDED TO ALL MEALS

CHEESE SELECTIONS

IMPORTED AND LOCAL CHEESES

Including: La France Brie • Tillamook Cheddar • Emmental
Havarti Derby Sage • Humboldt Fog • Local Indio Medjool Dates
Apricot Jam • Blackberry Jalapeño Jam • Garlic • Herbs
Roasted Marcona Almonds • Grapes

SALADS

Roasted Tomatoes and Bocconcini Cheese, Red Onions,
Baby Kale, and Champagne Vinaigrette.

Harvest Butternut Squash, Granny Smith Apples, Cranberries,
Goat Cheese, Mixed Greens, and Agave Whiskey Vinaigrette.

Sweet Potato Medley, Green Onions, Corn,
Sliced Almonds, and Feta Cheese,
Cranberries, and Citrus Maple Glaze.

Mixed Berries and Spinach Salad, Blue Cheese,
Pickled Red Onions, and Balsamic Vinaigrette.

Seasonal Crudites Vegetables, Ranch Dressing, and Blue Cheese.

House Roasted Red and Yellow Beets, Mixed Greens, Red Onions,
Tomato Feta Cheese, and Champagne Vinaigrette.

Organic Mixed Greens with Assorted Dressings.

Waldorf Salad.

CARVING STATION

TRADITIONAL ROAST TURKEY

House-made Gravy, and Fresh Cranberry Sauce.

ROASTED PRIME RIB

Whisky Pepper Con Sauce, Fresh Horseradish Cream, and Au-jus.

STUFFED LEG OF LAMB

Spinach, Goat Cheese, Roasted Tomatoes, Garlic, Thyme,
Marjoram and Cranberries.

BERKSHIRE PORK HAM

Glazed with Pineapple Chutney.

CHARCUTERIE

Black Truffle Salami • Sopressata Capicola
Prosciutto • Dry Chorizo • Chorizo de Bilbao
Cornichons • Dijon and Red Wine Mustard
Mixed Olives • Pickled Mushrooms
Asparagus • Artichokes • Hearts of Palm

BAKERY

Olive Rosemary Batard Bread • Cranberry Pumpkin Seed Batard
House-made Corn Bread • Lavash Bread
French Bread • Gluten-Free Bread
Sourdough Boule, Nutella Pastry Bites, and Date Brioche Bread
*Accompanied with Vanilla Bean Butter, Apricot Chutney,
Blackberry Jam, Fig Jam.*

CHEF SIDES

Whipped Sweet Potatoes, Marshmallows and Pineapple Casserole.

Whipped Yukon Gold Potatoes with Sea Salt and European Butter.

3 Cheese Medley Mac-N-Cheese.

Green Beans Almondine.

Brussels Sprouts, Sautéed with Roasted Tomatoes,
Shallots, and Bacon.

Carrots A la Orange, Parsley, and Butter Maple Whisky Glaze.

Traditional Stuffing, Mirepoix Vegetables, and Sausage.

Cornbread Stuffing, Apricot, and Cranberries.

Medley of Winter Squash, Zucchini, Yellow Squash,
Butternut Squash with Feta and Parsley.

SEASHORE SEAFOOD

Fish Ceviche Tostada Chips.

Peel and Eat Shrimp, Lemon, and Cocktail Sauce.

Crab Claws, Lemon Remoulade.

Smoked Salmon, Caper, Onions, Boiled Eggs,
Cream Cheese, and Mini Bagels.

DESSERT SELECTION

Bourbon Pecan Pie • Fruit Tart • Mini Cheesecake • Pumpkin Pie • Cookie • Brownies • Tiramisu

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.

SPECIALTY COCKTAILS

PRICKLY PEAR MARGARITA | \$16

Tanteo Jalapeño 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 and agave, 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, with Fever-Tree sparkling pink grapefruit, grapefruit juice, and grapefruit wedge garnish.

LONESTAR OLD FASHIONED | \$20

Kurveball BBQ Whiskey, 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.

OUTLAW MARY | \$18

Titos, house bloody mix, and house garnie medley.

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.

MUSTANG MARGARITA | \$18

Lo Siento Blanco, orange liqueur, lime, agave. Spicy watermelon, peaches & cream, or strawberry.

RODEO MARTINI | \$15

Absolut vanilla, espresso liqueur, and an espresso shot.

PALOMA | \$17

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

CLASSIC COCKTAILS

COSMOPOLITAN | \$16

Absolut Citron, Cointreau, cranberry juice, lime juice, and sugar.

MOSCOW MULE | \$14

Absolut Vodka, Fever Tree Ginger Beer, and lime.

BLOODY MARY | \$15

Absolut Vodka, house made Bloody Mary Mix, citrus, and olives.

OLD FASHIONED | \$16

Makers Mark, Angostura & Orange Bitters, sugar, cherry, and orange peel.

MANHATTAN | \$16

Sazerac Rye Whiskey, Sweet Vermouth, Angostura Bitters, and Cherry.

WHISKEY SOUR | \$16

Makers Mark, lemon, sugar, egg white, and cherry.

RUSTY NAIL | \$15

Dewars, and Drambuie.

ROB ROY | \$15

Dewars, Sweet Vermouth, and Bitters.

CHURCHILL | \$15

Dewars, Cointreau, Sweet Vermouth, and lime.

MARGARITA | \$14

Tres Generaciones blanco, orange liqueur, lime and agave..

PALOMA | \$15

Tres Generaciones blanco, grapefruit, lime, Fever Tree grapefruit soda.

TEQUILA SUNRISE | \$14

Tres Generaciones blanco, orange juice, and Grenadine.

MARTINI | \$15

Tanqueray, Dry Vermuth, stirred.

AVIATION | \$16

Empress, Maraschino Liqueur, Crème De Violette, and lemon.

NEGRONI | \$16

Tanqueray, Sweet Vermouth, Campari, and orange peel.

DARK AND STORMY | \$18

Diplomatico Dark Rum, Ginger Beer, and lime.

DAIQUIRI | \$15

Bacardi Silver, lime and Simple Syrup.

PIÑA COLADA | \$15

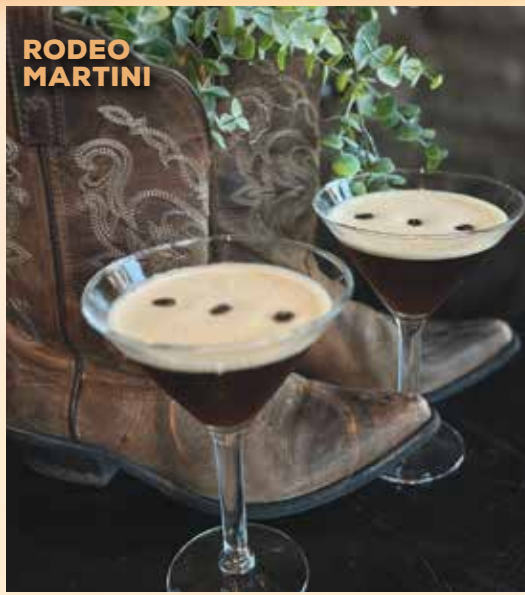
Malibu, pineapple, and cream of coconut.

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

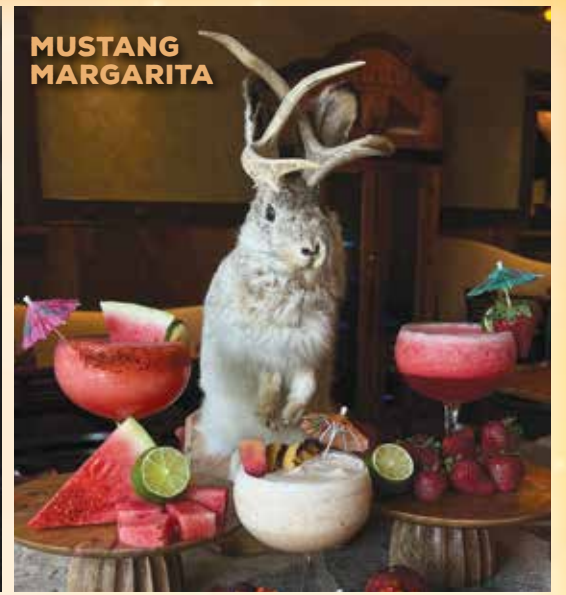


Visit us online @ jackaloperanch.com

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RODEO MARTINI



MUSTANG MARGARITA



SANGRIA



PIÑA COLADA



THE WILDFLOWER



COWBOY COSMO

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

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	\$7
Mocktails	\$9
N/A Wine.....	\$11

SODA FOUNTAIN

Jackalope Signature Sundaes	\$14
Ice Cream Soda Floats.....	\$8
Old Fashion Shakes & Malts.....	\$9

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.....	\$.75

COLD

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

SWEETS

Oreo Cookie Craze.....	\$18
Blackout Chocolate Cake	\$14
Boston Cream Pie	\$15
Carrot Cake	\$14
Crème Brûlée Cheesecake.....	\$14
Lemon Cake.....	\$18
Strawberry Cheesecake	\$14
Pecan Pie.....	\$9
Chocolate Chip Gelato Sandwich	\$10
Chocolate Chip Cookie	\$4

