

## S H A R E D B I T E S

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### VEGGIES

#### **fire roasted cauliflower** 11

olive pesto salad, caper & mustard oil, pickled onions

#### **roasted beets** 13

avocado mousse, burrata cheese, blanco oro, wild rocket pesto pepita seeds

#### **miso eggplant** 12

roasted japanese eggplant, miso glaze

#### **crudite & hummus** 12

seasonal chino farms vegetables, daily hummus

#### **classic caesar** 13

romaine lettuce, parmesan cheese, croutons  
chicken 6 shrimp 12 salmon 14

### SEA

#### **chilled jumbo white prawns** 18

horseradish chili sauce, avocado salad, fresh lemon, cilantro

#### **seared ahi & arugula** 24

shitake mushrooms, english cucumber, ginger shallot vinaigrette, toasted sesame seeds

#### **white fish tacos** 13

cabbage slaw, crema, radish, steamed corn tortilla

#### **lobster tacos** 18

shredded romaine, steamed corn tortilla, avocado, radish, guajillo pepper aioli

### ANIMAL

#### **brandt farm beef sliders** 14

“the sauce”, crispy onion béarnaise, bacon

#### **buffalo popcorn chicken bites** 13

blue cheese cabbage slaw, house made sweet & spicy chili glaze

#### **bacon wrapped dates** 11

point Reyes blue cheese stuffed dates, applewood smoked bacon, blood orange glaze

#### **skirt steak asada tacos** 16

queso fresco, citrus glaze, steamed corn tortilla

#### **french onion soup** 14

brioche crouton, gruyere, emmental

#### **RV chicken club sandwich** 18

grilled chicken breast, avocado, aioli, apple wood bacon, bibb lettuce, heirloom tomato, toasted thick challah bread, kennebec fries or house made chips

## W O O D F I R E D P I Z Z A S

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#### **margherita** 16

garden basil, tomatoes  
buffalo mozzarella, parmesan

#### **local organic vegetable** 18

mozzarella, zucchini, squash, mushrooms  
tomato baby peppers, roasted garlic

#### **sausage & pepperoni** 18

chive, mozzarella, chili flake

#### **the rancho burger** 18

brandt beef, crispy pancetta, shaved lettuce  
tomato, “the sauce”, house made pickle  
house kennebec fries, black truffle aioli

## S H A R E D B I T E S

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### VEGGIES

**gem lettuce wedge salad** 8  
buttermilk herb dressing,  
bacon, crumbled point reyes  
blue, shallot, tomato

**beets two ways  
“pickled & roasted”** 9  
gioia creamery burrata,  
avocado, schaner  
farms grapefruit

**stuffed mini  
sweet peppers** 7  
toasted quinoa, chopped  
veggies, goat cheese,  
marcona almond romesco

### SEA

**chilled jumbo  
baja prawns** 18  
avocado mousse, horseradish  
chili, petite cilantro

**baja california  
grilled fish tacos** 9  
corn tortilla, radish &  
cabbage slaw,  
mexican crema

**wood roasted  
scottish trout** 14  
chino farms vegetable  
succotash, celery &  
citrus relish

### ANIMAL

**american kobe  
beef sliders** 12  
applewood bacon,  
crispy fried onion,  
brioche, bearnaise

**candied garlic  
chicken wings** 11  
cilantro, sweet soy,  
pickled carrot

**prime steak  
asada tacos** 9  
cotija cheese, serrano citrus  
glaze, cilantro onion relish

## W O O D F I R E D F L A T B R E A D S

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**neapolitan margherita** 13  
tomato sauce, buffalo mozzarella, basil

**provençal vegetables** 13  
roasted garlic, garden herb ricotta cheese

**maine lobster** 26  
wild mushrooms, mt. tam cheese,  
garlic cream

**italian sausage & fra' mani salami** 16  
shiitake mushroom, tomato sauce, mozzarella

**house made pepperoni** 14  
peperonata, baby arugula, oregano

**lamb & artichoke** 17  
baby spinach, caramelized onions,  
parmesan cream, petite tomatoes

## C H E E S E S & C H A R C U T E R I E

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**artisanal domestic &  
imported cheeses** 19  
chef's handpicked, seasonally produced.  
imported & domestic cheeses,  
house dried grapes on vine, rancho valenica honey,  
candied nuts, house made bread and crackers

**mixed charcuterie board** 22  
chicken liver & port mousse,  
house cured salami & meats, butter olives,  
grain mustard, cornichons,  
house pickled veggies, grilled crostini

## R V L U N C H T R I O S

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**quiche lorraine** 14  
applewood smoked bacon, free range eggs,  
emmental cheese, caramelized onion

**tuscan panini** 16  
mortadella, salami, sopressata, provolone,  
olive salad, roasted garlic

**diestel farms turkey panini** 16  
squaw bread, avocado, bacon,  
tomato, havarti, lettuce, garlic aioli

**albacore tuna salad wrap** 16  
whole wheat tortilla, mesclun greens, avocado,  
vine ripe tomatoes, lemon herb aioli, jack cheese

## R U S T I C D I S H E S

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**grilled skirt steak & arugula salad** 17  
charred corn, point reyes blue cheese,  
edamame, sweet chili vinaigrette

**slow roasted top sirloin dip** 17  
roasted top sirloin, beef au jus, white cheddar,  
garlic aioli, caramelized onions

**gem lettuce caesar salad** 13  
garlic lime anchovy dressing,  
parmesan cheese crisp  
with jumbo prawns 18  
with organic chicken 16

**RV california cobb salad** 18  
hard boiled egg, avocado, smoked bacon,  
roasted chicken, peppercorn vinaigrette

**the rancho burger** 17  
house cured pancetta, “the sauce”, shaved  
lettuce, tomato, jalapeño pickle,  
kennebec fries, black truffle aioli

**house made turkey meatball sub** 17  
fresh pomodoro, oregano & thyme, provolone,  
soft hoagie bun, roasted garlic spread