

THE RANCH

L A S C O L I N A S

LUNCH

STARTERS

BLACK-EYED PEA HUMMUS Texas caviar / local herb infused olive oil / spent grain crackers	7.95
SEAFOOD CAMPECHANA lump crab / gulf shrimp / cilantro / lime / avocado / crisp corn chips	14.95
FRIED GREEN TOMATOES local beer battered / avocado green goddess / gremolata	8.95
BRANDING IRON ONION RINGS adobo ketchup / chipotle ranch	9.95
MINI ELK TACOS spicy elk picadillo / picoso cheese / grilled corn pico / cilantro crema / micro greens	10.95
QUESO BLANCO crisp corn chips / add spicy picadillo for a buck	7.95
CHEF'S "FAVORITE 4" queso blanco / branding iron onion rings / mini elk tacos / fried green tomatoes	22.95
LUMP CRAB DIP gulf crab / spinach / roasted mushrooms / grilled flatbread	17.95
CORNMEAL FRIED TEXAS GULF OYSTERS smoked chile butter / tomatillo pico de gallo / tangy remoulade / micro greens	13.95
TEXAS MEAT & CHEESE BOARD wild game sausages / local cheeses / house preserves / honeycomb / pickled veggies	20.95
LUMP CRAB CAKE cornbread romesco / doodle farms micro greens	16.95

GREENS & SOUPS

HOUSE SALAD grape tomatoes / spiced pecans / cucumbers / carrots / local goat cheese / Texas honey & herb vinaigrette	5.95
CAESAR SALAD hand-torn garlic croutons / shaved parmesan / ancho caesar dressing	5.95
BABY ICEBERG 'WEDGE' bleu cheese / carrots / grape tomatoes / red onion / chives / bacon / creamy bleu cheese dressing	5.95
RANCH CHICKEN COBB local greens / carrots / tomatoes / avocado / egg / aged white cheddar / bleu cheese / bacon / chives / Texas honey & herb vinaigrette / grilled or fried	12.95
SHRIMP & CRAB LOUIE tomatoes / asparagus / egg / avocado / cilantro / pickled onion / creole mustard-citrus vinaigrette	16.95
STEAK & GRAIN SALAD TX whiskey marinated butcher's cut / mixed ancient grains / kale / pickled blueberries / spiced pecans / persimmon / local ricotta salata / mandarin mojo vinaigrette	17.95
VENISON CHILI aged white cheddar / red onion / chives / buttered cornbread	7.50 / 12.50
SPICY TORTILLA SOUP roasted chicken / avocado / picoso cheese / crispy tortilla strips / micro cilantro	5.25 / 7.25
SOUP AND SALAD cup of spicy tortilla soup with house salad	9.95

HANDCRAFTED BURGERS & SANDWICHES

All of our sandwiches and burgers are served on house baked buns or locally sourced fresh baked bread and accompanied by hand-cut fries. Our burgers are ground in house daily using local wagyu chuck. Get the skinny and replace those fries with a petite house salad or fresh fruit.

DOUBLE DOUBLE CADILLAC BURGER cherrywood bacon / American cheese / mustard / mayo / iceberg / tomato / red onion / pickles / challah bun	12.95
GRILLED CHICKEN BLT brazos valley pepperjack / avocado relish / cherrywood bacon / pickled red onion / tomato / iceberg / roasted garlic aioli / toasted sourdough	12.95
A BAR N WAGYU BURGER white cheddar / tomato / red onion / pickles / iceberg / creole mustard / garlic aioli / smoky BBQ sauce / 'cowboy candy' / everything bun	14.95
TEXAS SMOKED WAGYU PASTRAMI black garlic havarti cheese / house kraut / thousand island / creole mustard / marble rye	14.95
BLACKENED SNAPPER TACOS hand pressed chipotle corn tortillas / avocado cream / napa slaw / poblano corn pico / queso fresco / micro cilantro	12.95

FLATBREADS

MARGHERITA cilantro pesto / fresh mozzarella / herbed goat cheese / herb marinated tomatoes / spiced pecans / parmesan	12.95
HOUSE SMOKED SAUSAGE & GOAT CHEESE fresno peppers / pickled red onions / charred tomato sauce / fresh mozzarella / arugula / parmesan	13.95
SMOKED MOZZARELLA & BACON cherrywood bacon / caramelized onion / tomato sauce / grape tomatoes / crispy kale / parmesan	14.50
TEXAS TWO STEP half order of your choice of flatbread + soup or house salad	13.00

DAILY PLATES

MONDAY Chile Marinated Pork Loin Sandwich	12.95	THURSDAY Shaved Prime Rib Sandwich	13.95
TUESDAY Chef's Local Selection	14.95	FRIDAY Texas Rosewood Ranch Wagyu Brisket Platter	18.95
WEDNESDAY Smoked Fried Chicken Picnic	17.95	SATURDAY Chicken Fried Chicken & Waffle	15.95

TEXAS PLATES

CHICKEN FRIED STEAK Texas wagyu beef / chive whipped potatoes / jalapeño sausage gravy / sautéed green & wax beans	15.95
CORNMEAL CRUSTED CATFISH caper-dill tartar sauce / hand-cut fries	12.95
GRILLED CHIPOTLE MEATLOAF chive whipped potatoes / sautéed green & wax beans / smoked tomato-poblano salsa	14.95
PAN SEARED GULF SNAPPER chile rubbed / orzo / roasted jalapeño chimichurri / spinach / pickled tomato / citrus / micro cilantro	19.95
CHICKEN OR STEAK FAJITAS grilled onions / roasted poblano peppers / mixed cheese / avocado relish / corn pico / corn tortillas	15.95 / 18.95
HERB ROASTED CHICKEN BREAST Texas goat cheese grits / seasonal vegetables / chicken jus	14.95
10 OZ TEXAS ANGUS FLAT IRON adobo lime butter / hand-cut fries / adobo ketchup	22.95
TX WHISKEY BBQ BABY BACK RIBS TX whiskey BBQ sauce / creamy cadi-mac'n chz / buttered cornbread	16.95
BLACKENED CATFISH & GULF SHRIMP sausage jambalaya / cilantro basmati rice	18.95

SIDES

BBQ ROASTED BRUSSELS SPROUTS W/SPICED PECANS	SAUTÉED GREEN & WAX BEANS	HAND-CUT FRENCH FRIES
ORZO WITH JALAPEÑO CHIMICHURRI & TOMATOES	TEXAS GOAT CHEESE GRITS	GRILLED ASPARAGUS
BUTTERMILK CHIVE WHIPPED POTATOES	CADI-MAC'N CHZ	SEASONAL VEGETABLES
WARM ROASTED MARBLE POTATO SALAD	ANCIENT GRAIN & KALE SALAD	CILANTRO BASMATI RICE

LOCAL SOURCING

ARNOLD BROS. FOREST PRODUCTS; IRVING, TX: Mesquite Wood KERRY HONEY FARMS; FORT WORTH, TX: Honey BRAZO'S VALLEY; WACO, TX: Cheeses CAMPBELL HOLMES FARM; NIXON, TX: Farm Birds PACHI PACHI FARMS, YANTIS, TX: Cheese PRO-HEALTH; CARROLLTON, TX: Potatoes WONDERFUL CITRUS; MISSION, TX: Grapefruits, Oranges TEXAS GOLD SHRIMP; BROWNSVILLE, TX: Shrimp THE SWEETHOUSE; ROWLETT, TX: Ice Cream ROSA FAMILY FARMS; LEONARD, TX: Goat Cheese A BAR N RANCH; CELINA, TX: Wagyu Beef EL MILAGRO; SAN MARCOS, TX: Tortillas CHEF MILTON'S SALT; DALLAS, TX: Pink Himalayan Sea Salt, Smoked Peppercorns BROKEN ARROW RANCH; INGRAM, TX: Wild Game Sausages VELDTHUIZEN CHEESE SHOP; DUBLIN, TX: Cheeses TASSIONE FARMS; STEPHENVILLE, TX: Herbs, Kale, Chard OAKHILL FARMS; POTEET, TX: Jalapeño Peppers LAMPMAN PECAN COMPANY; DE LEON, TX: Pecans TEXAS FARM PATCH; PLEASANTON, TX: Pickling Cucumbers J&B FARMS; HONDO, TX: Bi-Color Corn HOMESTEAD GRISTMILL; WACO, TX: Stone Ground Grits DOODLE FARMS LEGACY HALL; PLANO, TX: Micro Greens LUCKY LAYLA; PLANO, TX: Lucky Layla Butter TEXAS OLIVE RANCH; CARRIZO SPRINGS, TX: Olive Oils, Balsamic Vinegar MAHARD EGG FARM; PROSPER, TX: Eggs EILAND COFFEE; RICHARDSON, TX: Whole Bean Coffee GANDERMANN ACRES; WHARTON COUNTY, TX: Mustard Greens TENAZA ORGANICS; LOS FRESNOS, TX: Kale, Cauliflower DALLAS MOZZARELLA COMPANY; DALLAS, TX: Ricotta Salata VILLAGE FARMS; MARFA, TX: Campari Tomatoes, English Cucumbers FREDERICKSBURG PEACH COMPANY; SPICEWOOD, TX: Squash

All of our beef and fish items are cooked to order. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

LUNCH - 9/18