



## LIGHTER FARE

*Served w / One Small Side*

### THE RANCHER BURGER

Aged cheddar, vine ripe tomatoes, onion, leaf lettuce, pickles, mayo, mustard \$14

### TOMBSTONE BURGER

Signature house made beef patty, lettuce, tomatoes, hot banana peppers, Jalapeno Jack Cheese with chipotle mayo \$15

### MUSHROOM BURGER

Sautéed mushrooms and onions, lettuce, tomatoes, fresh thyme, melted brie, and garlic aioli \$14

*\*All burgers w/ Choice of Beef, Chicken, Veggie\**

### SAN JOSE CORNED BEEF SANDWICH

Thinly shaved corned beef, swiss cheese, dijon mustard on grilled marble rye \$14

### COUNTRY STEAK SANDWICH

6 oz sirloin steak, simple, rustic, on garlic ciabatta bun \$17

### PULLED PORK STACKER

House slaw, bourbon bbq sauce \$14

### SOUTHWESTERN WRAP *chicken or beef*

Sauteed onion, peppers, lettuce, tomatoes, cheese, chipotle mayo, wrapped in a flour tortilla \$14

### HICKORY SMOKED BRISKET BEEF DIP

Thinly sliced smoked brisket, piled high, and served with bourbon au jus \$14

### PACIFIC HALIBUT & CHIPS

Innis & Gunn beer battered halibut  
 One Piece \$16  
 Two Piece \$23  
 Three Piece \$30

## GREENS

**SALAD BAR (11:00a – 2:00p & 5:00p – 8:00p)**  
**All you can eat \$13**

COWBOY SALAD \$14  
 Tossed greens, egg, bacon, turkey and cheese. Served with grapefruit vinaigrette

CLASSIC CAESAR SALAD \$11  
 Add Chicken \$4  
 Add Prawns \$8

## MEAT

*Includes Warm Bread and Whipped Butter and Choice of Two Small Sides -or- Salad Bar for One*

### ALBERTA BEEF BRISKET

One Pound . . . . . \$28  
 Half Pound . . . . . \$20

### APPLEWOOD PULLED PORK

One Pound . . . . . \$24  
 Half Pound . . . . . \$16

### LOW & SLOW BBQ RIBS

Full Rack . . . . . \$24  
 Half Rack . . . . . \$16

### MAPLE SMOKED FRIED CHICKEN

Leg & Thigh . . . . . \$16  
 Extra Piece . . . . . \$6

### FARMER'S SAUSAGE

Two Links. . . . . \$16

**FULL MONTY**  
 The ultimate smoked share platter.  
 Beef Brisket, Pulled Pork, ½ Rack of Low and Slow Ribs, and ¼ Fried Chicken  
 With 4 Small Sides or 2 Salad Bar \$49

## SIDES

	SM	LG
CORNBREAD <i>sweet or jalapeno</i>	\$3	
STUFFED POTATO	\$4	
SOUP OF THE DAY <i>garlic toast</i>	\$4	\$7
BAKED BEANS	\$5	\$9
BRUSSEL SPROUTS	\$5	\$9
GARLIC FRIES	\$5	\$9
POTATO SALAD <i>w/bacon</i>	\$5	\$9
SWEET POTATO CHIPS	\$5	\$9
CHILI	\$6	\$11
MAC & CHEESE	\$6	\$11

GST Not Included

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# PICKIN'S

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*\*Buy One and Get the Second Half Price - After 9:00 PM\**

## BLACKENED BEEF BRISKET ENDS

Burnt ends full of meaty flavor \$13

## SWEET AND SALTY BACON BITES

Smoked sausage wrapped in bacon and drizzled with Maple Cajun glaze \$14

## CRISPY DRY RIBS

House made, tossed with coarse sea salt and extra garlic seasoning \$13

## DEEP FRIED PICKLES

Crispy battered dill pickles with dill mayo dipping sauce \$13

## RANCH NACHOS

Fresh homemade tortilla chips stacked with green onion, tomatoes, black olives, jalapenos and loaded with a blend of cheese. Served with Salsa & Sour Cream

Large \$22

Small \$16

Add Chicken or Beef \$4

## PANKO PRAWNS

Whole butterflied prawns hand dipped in authentic coarse Japanese crumb. Yum!

Eleven Prawns \$10

Sixteen Prawns \$15

## MAPLE SMOKED CHICKEN WINGS

Lightly smoked, great on their own or with: Hot | Honey Garlic | Salt & Pepper | Maple Cajun | Texas Bourbon | Carolina Mustard | Jack Daniels | Mango Chipotle

Eleven Wings \$10

Sixteen Wings \$15

## CRISPY CHICKEN TENDERS

Lightly breaded, deep fried golden, served with honey mustard or plum sauce \$12

## HERBED GARLIC PRAWNS

Ten prawns sauteed with herbed garlic butter & white wine with garlic toast \$13

## POUTINE

Classic Canadian Style \$13

Add Pulled Pork \$3

Add Smoked Brisket \$4

## VEGGIES & DIP

Assorted vegetable pieces served with ranch dipping sauce \$10

## CONEY FRIES / CHILI FRIES

The original "Dog & Suds" recipe \$11

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## DESSERTS

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## WARM COUNTRY PIE & ICE CREAM

Ranch sized slice of our weekly pie offering, with a scoop of vanilla ice cream \$6

Additional scoop of ice cream \$2

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