

Dinner Selections

Small Cold Plates

Tuna Poke \$9.50

Sriracha Chile, Sake Soy, Sesame Oil
Granny Smith Apple, Avocado, Micro Greens

Duet of Tuna & Salmon Tartare \$12.50

Tuna: Avocado, Cilantro, Jalapeño Lemon Sake Sauce
Salmon: Pickled Ginger, Shallot, Capers, Serrano Chile

Wild Mexican Shrimp Ceviche \$9.50

Lemon, Lime, Tomatoes, Jalapeño, Cucumbers

Fresh Guacamole \$8.50

Made to Order with Hass Avocados, Diced Red Onions,
Lemon, and Fresh Tortilla Chips

Soups & Salads

Spicy Chicken Tortilla Soup \$7.50

Crispy Tortilla Strips, Mexican Crema

Shrimp & Local Sweet Corn Chowder \$8.50

Sharp Cheddar Biscuits,
Red Onion Escabeche Garnish

Iceberg Wedge Salad \$7

Tomatoes, Cilantro Leaves, Chile Lime Tortilla Strips,
Red Onion Escabeche,
Point Reyes Blue Cheese-Green Chile Dressing

Jackalope Caesar Salad \$7

Romaine Hearts, Chile Lime, Tortilla Strips, Cotija Cheese

Avocado-Jicama Salad \$8

Citrus Wedges, Butter Lettuce,
Spicy Peanuts, Cilantro-Chile Piquin Dressing

BBQ

Smoked with Hickory, Almond, Apple and Oak Woods
Proprietary Rubs, Lightly Basted with BBQ Sauce

Signature Extra Meaty Baby Back Pork Ribs \$26.50 Half Order \$19

Half Chicken \$19

All White Meat Chicken—add \$2

Baby Back Ribs & Chicken \$25

All White Meat Chicken—add \$2

All Barbecue is Accompanied by
Our Signature Cole Slaw and Choice of One Side
No Substitutions Please

Agave Roasted Sweet Potato Puree
Heirloom Black Borracho Beans
Yukon Gold Mashed Potatoes
Southwest Mac and Cheese
Creamed Corn

Sauce Choices

Jackalope's Traditional BBQ Sauce

Tangy Sauce with Apple Cider Vinegar, Citrus,
Molasses and Black Pepper

Guava BBQ Sauce

Hotter. Sweetness of Guava with the
Smoky Heat of Chipotle

Prickly Pear BBQ Sauce

Hottest. Fresh Local Prickly Pear Cactus Puree and
Sweet Blazing Heat from Habaneros

Family Style Sides

Huge Basket of Fries \$6

Sweet Potato Fries \$7.50

Agave Roasted Sweet Potato Puree \$4.50

Signature Cole Slaw \$4.50

Southwest Mac and Cheese \$4.50

Yukon Gold Mashed Potatoes \$4.50

Steamed Broccoli \$6.50

Sautéed Spinach \$6.50

Sautéed Wild Mushrooms \$7

Creamed Corn \$6

Small Hot Plates

Duck Confit Tacos \$9.50

Fresh Mini Corn Tortillas, Shredded Cabbage
Three Salsas: Green Tomatillo, Avocado and Passion Fruit-Mango

Jumbo Lump Crab Cake \$12.50

Served Over Sweet Corn, Cheddar, and Jalapeño Grits
With a Chardonnay Lobster Sauce

Crab Relleno \$9.50

Fresh Corn, Carrot-Ginger Butter

Mexican White Prawns \$9.50

Jackalope Spicy Seasoning, Pan Seared
Sweet Corn Cake, Orange Chipotle Butter

Poblano and Jack Cheese Tamale \$8.50

Served Over Black Bean Sauce, Roasted Corn Salsa

Entrées

King Salmon \$28

Pan-Seared, Grilled Baby Artichoke and Sun-Dried Tomato Risotto,
Sautéed Hen of the Woods Mushrooms, Aged Balsamic Drizzle

Pan-Seared Seabass \$29

Spicy Crab Tapenade over Seasonal Squash Medley,
Roasted Tomato, Tequila, Lime Nopales Sauce

Rotisserie Chicken \$22.50

Warm Grilled Pineapple and Mango Spicy Chutney,
Sautéed Spinach and Crispy Shoestring Sweet Potatoes

Grilled Beef Filet Mignon \$29.50

Corn-Cheddar-Jalapeño Grits,
Carrot, Shallot, Mushroom Port Wine Demi-Glace, Broccolini

Grilled Prime Pork Chop \$27

Apple Cider & Spice Brined, Apple wood Smoked Bacon
Fingerling Potatoes, Creamed Corn
Achiote-Orange Demi-Glace

Maple & Telicherry Pepper Glazed NY Strip \$29.50

Point Reyes Blue Cheese Crusted, Baby Green and Yellow String Beans
Chorizo Sausage-Potato Cake
Poblano Demi-Glace

Australian Lamb Chops \$29.50

Pomegranate Marinade,
Spinach-Jack Cheese-Currant -Pine Nut Relleno,
Mint-Granny Smith Apple Reduction. Micro-Greens Garnish

Braised Beef Short Ribs \$27

Mashed Yukon Gold Potatoes, Fresh Vegetables,
Pinot Noir, Cascabel Chile, Fig Reduction

Simplicity

Filet Mignon or NY Strip \$29.50

Sautéed Spinach, Roasted Fingerling Potatoes,
Merlot Hen of the Woods Mushroom Sauce

Pan-Seared Seabass \$29

Sun-dried Tomato Risotto, Sautéed Broccolini

Blue Plate Specials

ALL SERVED WITH CHOICE OF WEDGE OR CAESAR SALAD \$21.95

Monday

Chicken Fried New York Strip Steak
Pan Fried with Mashed Potatoes, Broccoli & Sausage Country Gravy

Tuesday

Buttermilk Pan Fried Chicken
With Mashed Potatoes, Broccoli & Gravy

Wednesday

House Made Chicken Pot Pie
Flaky Crust, Savory Winter Vegetables, Carrots, Celery, Onion

Thursday

Traditional Meatloaf
Mashed Potatoes, Broccoli & Gravy.

Sunday

Prime Rib

Served with Mashed Potatoes, Broccoli, Au Jus and Horseradish

Petite Cut (10 oz) \$21.95

Standard Cut (14 oz) \$25.95

The Jackalope Cut (18 oz) \$29.95

Separate checks will be accommodated on checks split in equal parts only, please.

Jackalope Ranch is pleased to honor guest requests for shared or split entrees for an additional charge of \$6.
Please refrain from cell phone use, all tobacco smoking, tobacco chewing in our dining areas, saloon and patio.

Jackalopes are trained to devour these items.

We don't want to contact the sheriff and round up a posse.

Out of respect for our environment and the record California drought, ice water is served on request only.