



Jackalope Ranch

**PROGRESSIVE SOUTHWEST
BBQ and STEAKS**

Our Family Signature
in Every Dish

80400 HWY 111
Indio, CA 92201
760.342.1999
www.thejackaloperanch.com



Dinner Selections

Small Cold Plates

Wild Mexican Shrimp Ceviche

Lemon, Lime, Tomatoes, Jalapeño,
Cucumbers 9.5

Tuna Poke

Sriracha Chile, Sake Soy, Sesame Oil
Granny Smith Apple, Avocado,
Micro Greens 9.5

Honey Lime Pepper Crusted Ahi

Blood Orange, Petite Greens, Jicama, Serrano
Chile Vinaigrette 12.5

Spicy Southwestern Hummus

Chipotle, Roasted Red Pepper, Sesame and
Lemon Chile Dusted Pita Crisps,
Extra Virgin Olive Oil 8.5

Fresh Guacamole

Made to Order with Hass Avocados,
Diced Red Onions, Lemon,
and Fresh Tortilla Chips 8.5

Small Hot Plates

Duck Confit Tacos

Fresh Mini Corn Tortillas, Shredded
Cabbage, Three Salsas: Green Tomatillo,
Avocado and Passion Fruit-Mango 9.5

Poblano and Jack Cheese Tamale

Served Over Black Bean Sauce,
Roasted Corn Salsa 8.5

Crab Relleno

Roasted Stuffed Poblano, Fresh Corn,
Carrot-Ginger Butter 9.5

Jumbo Lump Crab Cake

Served Over Sweet Corn, Cheddar, and
Jalapeño Grits with a
Chardonnay Lobster Sauce 12.5

Mexican White Prawns

Jackalope Spicy Seasoning,
Pan Seared Sweet Corn Cake,
Orange Chipotle Butter 9.5

Soups & Salads

Shrimp & Local Sweet Corn Chowder

Mini Sharp Cheddar Biscuits, Red
Onion Escabeche Garnish 8.5

Spicy Chicken Tortilla Soup

Crispy Tortilla Strips,
Queso Fresco 7.5

Avocado-Jicama Salad

Citrus Wedges, Butter Lettuce, Spicy
Peanuts, Cilantro-Chile Piquin Dressing 8

Jackalope Caesar Salad

Romaine Hearts, Chile Lime,
Tortilla Strips, Cotija Cheese 7

Iceberg Wedge Salad

Tomatoes, Cilantro Leaves, Chile Lime
Tortilla Strips, Red Onion Escabeche, Point
Reyes Blue Cheese-Green Chile Dressing 7



BBQ

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

Our Extra Meaty Baby Back Pork Ribs are Custom Butchered Exclusively for the Jackalope Ranch. Our Smoked Ribs, Pork Shoulder and Chicken are Brined and Rubbed with Our Proprietary House BBQ Dry Rubs



**Signature Extra Meaty Baby Back Pork Ribs 26.5
Half Order 19.5**

Half Chicken 19.5

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

Chipotle Ancho BBQ Sauce

Hotter. With the Smoky Heat of
Chipotle and Ancho Chiles

Prickly Pear BBQ Sauce

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

Family Style Sides

Agave Roasted Sweet Potato Puree 4.5

Signature Cole Slaw 4.5

Southwest Mac and Cheese 4.5

Yukon Gold Mashed Potatoes 4.5

Creamed Corn 6

Sweet Potato Fries 7.5

Huge Basket of Fries 6

Steamed Broccolini 6.5

Sautéed Spinach 6.5

Sautéed Wild Mushrooms 7



Entrees

Grilled Prime Pork Chop

Apple Cider & Spice Brined, Applewood
Smoked Bacon, Fingerling Potatoes, Creamed
Corn, Achiote-Orange Demi-Glace 27

Grilled Beef Filet Mignon

Corn-Cheddar-Jalapeno Grits, Carrot, Shallot,
Mushroom Port Wine Demi-Glace,
Broccoli 29.5

Australian Lamb Chops

Pomegranate Marinade, Spinach, Jack Cheese,
Currant and Pine Nut Relleno, Mint-Granny
Smith Apple Reduction, Micro-Greens
Garnish 29.5

Boneless Kobe Beef Short Ribs

All Natural, American Wagyu, Mashed
Yukon Gold Potatoes, Fresh Vegetables,
Pinot Noir, Cascabel Chile, Fig Reduction
29.5

Pan-Roasted Achiote Barramundi

Pearl Couscous, Roasted Corn Relish,
Poblano Cream 29

King Salmon

Pan-Seared, Grilled Baby Artichoke and Sun-
Dried Tomato Risotto, Sautéed Hen of the
Woods Mushrooms, Aged Balsamic Drizzle 28

Maple & Telicherry Pepper Glazed

NY Strip

Point Reyes Blue Cheese Crusted, Baby Green
and Yellow String Beans, Chorizo Sausage-
Potato Cake, Poblano Demi-Glace 29.5

Rotisserie Chicken

Warm Grilled Pineapple and Mango Spicy
Chutney, Sautéed Spinach and Crispy
Shoestring Sweet Potatoes 22.5

Simplicity

Filet Mignon or NY Strip

Sautéed Spinach, Roasted Fingerling
Potatoes, Merlot Hen of the Woods
Mushroom Sauce 29.5

Pan-Roasted Achiote

Barramundi or Salmon

Sun-dried Tomato Risotto, Sautéed
Broccoli 29

Friday, Saturday, & Sunday – All Night

Prime Rib Served with Mashed Potatoes, Fresh Vegetables, Au Jus and Horseradish

Petite Cut (10oz) 21.95

Standard Cut (14 oz) 25.95

The Jackalope Cut (18 oz) 29.95

Blue Plate Specials

ALL SERVED WITH CHOICE OF WEDGE OR CAESAR SALAD 21.95

Sunday – Thursday 4:30 PM – 6:00 PM

Friday & Saturday 4:30 PM – 5:30 PM

Chicken Fried New York Strip Steak

Pan Fried with Mashed Potatoes, Fresh Vegetables & Sausage Country Gravy

House Made Chicken Pot Pie

Flaky Crust, Savory Winter Vegetables, Carrots, Celery, Onion

Buttermilk Pan Fried Chicken with Mashed Potatoes, Fresh Vegetables & Gravy

BBQ Smoked Beef Brisket with Mashed Potatoes, & Fresh Vegetables

Blackened Catfish Fillet with Mashed Potatoes, & Fresh Vegetables

These meals are great values. Absolutely no split or shared plates allowed, please.

Separate checks will be accommodated on check split in equal parts only, please. Jackalope Ranch is pleased to honor guest requests for shared or split entrees for an additional charge of 6.00. Please refrain from cell phone use, all 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