

SHARES

BUTTERMILK FRIED CHICKEN POBLANO CORNBREAD SKILLET - \$20
Homemade poblano cornbread, buttermilk fried chicken breast, candied bacon, organic Hero Ranch Estate jalapeño honey butter, truffle hot sauce aioli drizzle

HERO RANCH ESTATE BRUSCHETTA (3) - \$16
Dodonis feta cheese & estate grown black figs // Buratta & toasted Oregon hazelnuts // Cracked black pepper, Hero Ranch Estate Golden Summer Honey

CRISPY SUSHI BITES (3) - \$16
Spicy Tuna & Avocado // Hamachi, Ginger & Avocado // Salmon & Sweet Soy Lemon Ponzu

CRAB CAKES - \$18
Wild Dungeness crab, housemade remoulade, Asian Napa cabbage slaw, chipotle aioli

HAMACHI CARPACCIO - \$20
Fresh ginger, avocado and garlic relish, Fresno chilies, sherry soy citrus vinaigrette

MEXICAN SHAVED CORN - \$8
Corn shaved off the cob, cilantro aioli, cotija, radish, serrano peppers, micro cilantro

LOADED JICAMA TACOS (3) - \$16
Freshly sliced jicama tortillas, cilantro aioli, pico de gallo, guacamole, fire roasted Hero Ranch garden salsa, micro cilantro, raddish, pickled Fresno pepper
● Your choice of: Ribeye | Grilled shrimp | Grilled lime chicken

STUFFED MUSHROOMS - \$15
Four porcini mushrooms, Italian sausage, cream cheese, chives, garlic, parmesan crusted

SALADS / SOUPS

HEIRLOOM BURRATA SALAD - \$14
Fresh heirloom tomatoes, walnut pesto, balsamic drizzle, black caviar

WHITE ASPARAGUS & CRISPY PROSCIUTTO SALAD - \$14
Locally sourced asparagus, prosciutto di parma, reggiano parmesan, Divinium Gran Reserve Balsamic

GRILLED PEACH SALAD - \$14
Grilled peaches, arugula, cherry tomatos, goat cheese, pecans, applewood bacon, honey dijon vinaigrette, balsamic drizzle

BEET SALAD - \$12
Tender red and gold beets, local almond crusted goat cheese, candied pecans, tender arugula, white balsamic vinaigrette

CARNITAS CUPS - \$12
Citrus infused carnitas, radish, crema, cotija, pico de gallo, guacamole, fresh lime, lettuce cup

TUNA TARTARE & AVOCADO ROLL - \$22
Fresh finely chopped ahi, wrapped in avocado, sriracha & wasabi aioli, crunchy topping

BUTTERMILK FRIED CHICKEN SLIDERS - \$14
Iceberg lettuce, tomato, dill pickle chips, horseradish aioli, brioche bun

AUSTRALIAN GRASS FED LAMB CHOPS - \$20
Lemon vinaigrette, tzatziki, tomato cucumber relish

CRISPY MANGO MEXICAN PRAWNS - \$18
Crispy crusted prawns, curry peanut & fresh ginger lime reduction, Fresno peppers, fresh mango, macadamia nuts, micro cilantro, green onion

GRILLED OCTOPUS - \$20
Marinated & grilled Mediterranean octopus, mixed greens, fingerling potatoes, feta cheese, and kalamata olives

AHI TOWER - \$20
Fresh finely chopped ahi, ginger garlic vinaigrette, fresh avocado relish, wonton chip wedges

JICAMA GUACAMOLE DUMPLINGS - \$12
Fresh jicama, homemade guacamole, corn nuts, radish, micro cilantro, chipotle aioli

TEMPURA GREEN BEANS - \$11
Blue Lake green beans, poblano aioli

TRUFFLE FRITES - \$8
Kennebec potatoes, parmesan, chopped parsley

BRUSSEL, BACON & PECAN SALAD - \$14
Roasted and shaved brussels, applewood bacon, candied pecans, freshly sliced apple sticks, house made lemon & pecan vinaigrette

HERO WEDGE - \$14
Baby iceberg, blue cheese, avocado, candied bacon, cherry tomatoes, corn, sweet peppers, micro cilantro, avocado blue cheese dressing

RUSTIC CAESAR - \$14
Farm fresh romaine hearts, housemade parmesan chip, sun-dried tomatoes, garlic roasted anchovy

HERO RANCH CORN CHOWDER & DRUNKEN TEQUILA PRAWNS \$14
Sweet white & yellow local corn, vidalia onion, mustard cress, Mexican Gulf prawns

ENTREES

BLACK TRUFFLE FILET
● **BRAVEHEART BLACK ANGUS - \$38**
● **SNAKE RIVER FARMS BLACK WAGYU - \$52**
7oz , housemade truffle butter, fresh shaved black truffles, served with Irish white cheddar scalloped potatoes

SKILLET BAKED LASAGNA - \$24
Italian sausage, pork, beef, veal, béchamel

PAN SEARED HALIBUT - \$36
Potato mash, sautéed spinach, poached egg, black caviar, lemon beurre blanc

GRILLED ORGANIC SALMON - \$36
Pan seared Skuna Bay salmon, topped with a shaved asparagus & fennel salad served on a bed of celery root puree

SWEET N STICKY COUNTRY BABY BACK RIBS - \$28
Housemade Hero Ranch bbq sauce, vidalia onion rings, chipotle Napa cabbage slaw

HERO RANCH BURGER - \$15
1/2 lb 100% Braveheart black angus, lettuce, tomato, bacon, cheese, mayo, brioche bun served with kennebec potato chips

THE RANCH PLATTER \$200
SHARE PLATE FOR 4 // Tomahawk | Lamb Chops | Prawns
38oz Tomahawk steak, 6 Mexican jumbo prawns, 4 Australian grass fed lamb chops, truffle frites, housemade onion rings

COCKTAILS - \$12

BLOOM-ADE
Ketel One, jasmine tea, Lillet, luxardo, peach & orange blossom, citrus, soda

QUIET BARK
Brazilian rum, pineapple, mint, lime, green poblano, hop soda

PINK SLIPPER
Frida Kahlo Blanco, lavender, coriander, citrus, rosé

BUCKLEIGH
Rittenhouse Rye, Benedictine, vermouth, apricot, bitters

WHISKEY SMASH
Buffalo Trace, strawberry, rhubarb, ginger, lemon

RANCHARITA
Our house margarita with carrot juice, passionfruit & a tajin rim

1847
Eagle Rare Bourbon, Chartreuse, Amaro, Applejack, bitters

SPRING CUP
Amaro Montenegro, blackberry, allspice, ginger beer, lemon

RESERVE COCKTAILS - \$20

TOP SHELF OLD FASHIONED
Macallan 15 year, cacao nib, coffee bean, demerara sugar, bruleed orange

GOLD SAZERAC
Remy Martin XO, Pikesville Rye, toasted star anise, absinthe, bitters duo

ALCOHOL FREE - \$6

TROPICAL VIBES
Almond, grenadine, lime & pineapple, ginger beer

BUBBLE BATH
Lavender, coriander, lemon juice, sparkling water

HERO RANCH VARIETALS

- 2018 Sauvignon Blanc, Hero Ranch Estate, Almaden Valley \$8 | \$25
- 2016 Red Blend, Hero Ranch Estate, Almaden Valley \$9 | \$35
- 2017 Pinot Noir, Hero Ranch Estate, Santa Clara Valley \$10 | \$35
- 2016 Grenache, Coastview Vineyard, Monterey \$10 | \$35
- 2016 Syrah, Coastview Vineyard, Monterey \$10 | \$35
- 2014 Cabernet Sauvignon, Hero Ranch Red Line Reserve, Napa Valley \$12 | \$40

SPARKLING

- 2017 Conundrum Blanc, CA \$10 | \$25
- 2017 Conundrum Rosé, CA \$10 | \$25
- N/V Veuve Cliquot, Champagne \$65
- 2006 Dom Pérignon, Champagne \$150

ROSÉ

- 2018 LVE Rosé Provence, Côtes de Provence \$8 | \$25
- 2017 Comartin, Santa Ynez Valley \$32

CHARDONNAY

- 2018 Rombauer, Napa Valley \$12 | \$40
- 2016 Flowers, Sonoma Coast \$12 | \$40
- 2017 Far Niente, Napa Valley \$15 | \$60

SAUVIGNON BLANC

- 2018 Hero Ranch Estate, Almaden Valley \$8 | \$25
- 2017 Rombauer, Napa Valley \$10 | \$25
- 2018 Duckhorn, Napa Valley \$30

PINOT NOIR

- 2017 Hero Ranch Estate, Santa Clara Valley \$10 | \$35
- 2017 Belle Glos "Las Alturas", Santa Lucia Highlands \$12 | \$40
- 2016 Goldeneye, Anderson Valley \$15 | \$50
- 2017 Flowers, Sonoma Coast \$45
- 2017 Twomey, Russian River \$50
- 2016 Pahlmeyer "Jayson", Sonoma Coast \$60

CABERNET SAUVIGNON

- 2014 Hero Ranch Red Line Reserve, Napa Valley \$12 | \$40
- 2017 Austin Hope, Paso Robles \$14 | \$50
- 2014 Silver Oak, Alexander Valley \$20 | \$75
- 2017 Caymus, Napa Valley \$20 | \$100 1L
- 2014 Inglenook, Rutherford, Napa Valley \$60
- 2016 Duckhorn, Napa Valley \$65
- 2014 Keenan "Reserve", Napa Valley \$100
- 2016 Nickel & Nickel "State Ranch", Napa Valley \$105
- 2015 Caymus "Special Selection", Napa Valley \$150
- 2015 Ridge "Monte Bello", Santa Cruz Mountains \$200
- 2013 Hundred Acre "Wraith", Napa Valley \$450

RED BLENDS

- 2016 Hero Ranch Estate, Almaden Valley \$9 | \$35
- 2017 The Prisoner, Napa Valley \$45
- 2016 Justin "Isosceles", Paso Robles \$70
- 2015 Pahlmeyer, Napa Valley \$160
- 2015 Quintessa, Napa Valley \$180
- 2015 Joseph Phelps "Insignia", Napa Valley \$230
- 2014 Opus One, Napa \$325

MERLOT

- 2016 Duckhorn, Napa Valley \$50
- 2016 Emmolo, Napa Valley \$45

ZINFANDEL

- 2017 Rombauer, Napa Valley \$35

DESSERT

**All dessert wines are a 3oz pour*

- N/V Fonseca "Bin 27" Port \$10
- 2012 Dolce "Late Harvest", Napa Valley \$12
- N/V Taylor Fladgate 10 Year Tawny Port \$14
- 2015 Quinta Do Noval Port \$18

TO GO

Order Your Favorite Hero Ranch Kitchen Dishes & Wines To Go Online:
TheHeroRanchKitchen.com

GIFT CARDS

We are excited to now offer gift cards! Please ask your server for more details.

SPECIAL EVENTS

Plan your next special event at The Hero Ranch Kitchen! Ask our staff about our private dining opportunities.