


GOOD AFTERNOON

SOUPS

RANCH HOUSE SOUP, SALAD & POTATO BAR
kosher salt seasoned baked potatoes, organic greens and plenty of fixings
house made chili and soup
\$10.25

	cup	bowl
Kettle Soup of the Day ask your server about our daily creation	\$4.75	\$5.25
 John Colter Western Style Chili hearty chili served with cheddar cheese and crackers	\$4.75	\$8.15
Chicken Pozole mexican chili broth, shredded cabbage, white onion, mexican oregano with chicken and cilantro	\$4.75	\$5.25

ENTRÉE SALADS


includes fresh baked rolls and sweet butter
add grilled chicken for \$2.25 add wild caught salmon \$5.00

Ranch House Salad
organic mixed greens, cucumber, carrot,
radish, tomato, sprouts, feta cheese, croutons
and choice of dressing
\$6.00

Caesar Salad
hears of romaine, classic caesar dressing, multi
grain croutons, with parmesan cheese and
capers
\$8.00

Beef Taco Salad
taco shell filled with crispy lettuce, chipotle
ranch, seasoned ground beef, pinto beans,
queso fresco, guacamole, sour cream, green
onions and pico de gallo
\$10.75

Ice Berg Wedge
crispy ice berg lettuce, bacon bits, cherry
tomatoes, boiled egg, green onions with
chunky blue cheese dressing
\$9.15

 **Paintbrush Canyon Chopped Salad**
organic salad mix, BBQ chicken, corn, avocado, boiled egg, roasted chillies, tortilla croutons,
tomatoes, shredded jack cheese and chipotle-cilantro ranch dressing
\$11.15

Parties of 8 or more will automatically be charged 18% gratuity

Executive Chef - Vishwatej Nath




Appetite for Life - Sustainable Cuisine


We are committed to providing sustainable ingredients in all of our menu offerings.

BURGERS


Add blue cheese, bacon, onions, mushrooms, extra cheese or BBQ sauce to any burger for \$0.75

 **Grilled Vegetable "Burger"**
grilled squash, zucchini, roasted sweet pepper,
portabella mushroom on whole wheat bun with
green onion mayonnaise and smoked
mozzarella with your choice of side
\$9.00

Moran Buffalo Burger
1/3 pound naturally lean buffalo burger, choice
of cheese and your choice of side
\$10.00

 **Square G Ranch Burger**
all natural black angus 1/3 pound cheeseburger, choice of cheese, shaved lettuce, onion and tomato
with your choice of side
\$9.10

SANDWICHES

-  **Colter Bay Cowboy All Natural Prime Rib Sandwich** \$14.25
shaved prime rib, sautéed onion, sautéed mushrooms, sweet italian peppers, crispy onions,
provolone and swiss cheese on french roll
- Italian Herb Marinated Grilled Chicken Breast** \$9.50
avocado, havarti cheese, shredded lettuce and sliced tomato on an onion roll
- Deli Sub** \$10.15
deli-sliced all natural turkey, black forest ham, roast beef, shredded lettuce, swiss cheese,
provolone cheese, dijonaise and herb italian vinaigrette on a french roll
- Blackened Catfish Po' Boy** \$9.50
smoked green chili mayonnaise, shaved lettuce, tomato, pickle on a French roll with pickle
plank
- Bivouac Turkey Croissant** \$9.75
all natural smoked turkey breast, avocado, sliced tomato and swiss cheese on a toasted
house baked croissant with pesto mayonnaise

SIDES

French Fries, Macaroni Salad, Potato Salad, Coleslaw, Chips or Fruit Cup
\$2.50

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may
increase your risk for food borne illness, especially if you have certain medical conditions.
Please notify your server of any food allergies or dietary restrictions.**

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DESSERTS

Assorted Pies	\$5.50
À La Mode	\$6.00
NY Cheesecake	\$6.00
Ranch House Mud Pie	\$6.25
House made Ice Cream	single scoop \$3.00 ~ double scoop \$5.00
Ice Cream Sundae	\$6.00
house made ice cream, chocolate sauce, chopped nuts, whipped cream, maraschino cherry	
Chocolate Lava Cake	\$6.75

BEVERAGES

 Organic Regular & Decaffeinated Coffee	\$2.20
Hot Chocolate & Hot Tazo Tea	\$2.20
Milk	\$2.30
Iced Tea	\$2.20
Soft Drinks	\$2.25
Lemonade	\$2.25

BOTTLED BEERS

 Moose Drool, Grand Teton Au Naturelle Blonde Ale	\$4.50
Bud Light, Coors Light	\$4.00
Heineken, Becks N.A.	\$4.50
Snake River Brewery Pale Ale & Lager	\$4.50
 Fat Tire, Odells IPA, Stella Artois	\$4.50

WINE BY THE GLASS

Kendall Jackson, Vintner's Reserve, Chardonnay	\$7.50
Beringer White Zinfandel	\$5.75
Kendall Jackson, Sauvignon Blanc	\$7.50
Penfolds, Cabernet/Merlot	\$8.00/\$30
Red Diamond, Merlot	\$7.00/\$28
Ravenswood, Old Vine Zinfandel	\$9.75

FULL SERVICE BAR AVAILABLE

Top Shelf Huckleberry Margarita	\$8.75
fresh huckleberries blended with our classic margarita mix tops off your Ranch House Restaurant experience	
Ranch Hand Lemonade	\$7.00
Jack Daniels, triple sec and lemonade with a splash of 7-Up	
Mountain Mojito	\$7.50
muddled mint, lime, rum and sugar finished with soda water	

Executive Chef GTLC - Vishwatej Nath



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