



SHAREABLES

Housemade Sourdough Pretzel † \$9 (Thursday-Sunday)

Warm housemade sourdough pretzel served with a side of our aged cheddar and gruyere cheese sauce and beer mustard.

Shishito Queso Dip † \$12

Aged cheddar, gruyere cheese, shishito peppers & jalapeños, hand cut tortilla chips.

Chips and Guacamole \$12*

Local Avocado, shallots, **FP Farms** jalapeños and roma tomatoes, fresh lime served with hand cut crispy tortilla chips.

-Add housemade salsa \$4

FP Ranch Oak Smoked Chicken Wings *

Brined organic chicken wings smoked over **FP Ranch** white oak then fried to an optimal crisp.

Your choice of *salt and pepper rub* or *lemon pepper rub*.

6 Wings plus *one* house-made dipping sauce: \$10

12 Wings plus *two* house-made dipping sauces: \$18

24 Wings plus *four* house-made dipping sauces: \$34

House-made dipping sauces†:

- BBQ Sauce
- Buttermilk Ranch
- Chipotle Aioli
- Lemon Pepper Aioli
- Alabama White
- Buffalo Sauce

Add an extra sauce: \$1.50

MILKSHAKES

Single Origin Chocolate Milkshake † \$9

McConnell's vanilla bean ice cream, chocolate syrup made from Twenty-Four Blackbirds Öko-Caribe cocoa powder topped with whipped cream.

Local Strawberry Milkshake † \$9

McConnell's vanilla bean ice cream, strawberry syrup made from Farmers Market strawberries topped with whipped cream.

Vanilla Milkshake † \$9

McConnell's vanilla bean ice cream topped with whipped cream

SALADS

Side Salad † \$8.50

Finley Farms little gem lettuce, radish, carrot, cucumber, jicama tossed in our house buttermilk ranch.

Lemon Vin Arugula Salad \$7

Arugula topped with shaved parmesan cheese tossed in a lemon vinaigrette.

Garden Ranch Salad † \$14

Finley Farms little gem lettuce, radish, carrot, cucumber, jicama, sliced avocado tossed in our house buttermilk ranch.

Cobb Salad † \$18

Finley Farms little gem lettuce, ranch oak-smoked chicken, house-cured smoked bacon, hard boiled egg, Point Reyes blue cheese, tomato, avocado, tossed in a lemon vinaigrette.

Add smoked chicken to any salad: \$5

Add prosciutto to any salad: \$4

Add a wagyu beef patty to any salad: \$4

DESSERTS

New York Style Cheesecake † \$12

A slice of New York style cheesecake topped with a seasonal fruit compote.

Flourless Chocolate Cake † \$6

Housemade flourless chocolate cake served with whip cream and a chocolate drizzle.

Sourdough Bread Pudding † \$8

Housemade pain de mie baked in a brown sugar and cinnamon custard served with creme anglaise.

TW Rootbeer Float † \$9

McConnell's vanilla bean ice cream served with our house brewed Root beer.

Brown Butter Chocolate Chip Cookie † \$4

Housemade chocolate chip cookie cooked with brown butter finished with a pinch of sea salt.

Double Chocolate Chip Brownie † \$5

Housemade brownies cooked with brown butter and chocolate chips.



SMASHED WAGYU CHEESEBURGERS

We raise wagyu beef on the ranch in Santa Barbara County where our family has lived for four generations. Our double wagyu cheeseburgers are smashed with thinly-sliced onions Oklahoma-style.

Add an extra wagyu beef patty with cheese: \$4

Add two slices of ranch oak-smoked bacon: \$5

The Original Smashed Cheeseburger†* \$10.70

Two wagyu beef patties, with special sauce, and a side of house-made pickles.

Smoked BBQ Bacon Smashed Cheeseburger†* \$14.95

Two wagyu beef patties, with our housemade BBQ sauce, two slices of ranch oak-smoked bacon, crispy yellow onion strings and a side of house-made pickles.

Smash LT Cheeseburger†* \$11.95

Two wagyu beef patties, with special sauce, lettuce, tomato, and a side of house-made pickles.

Avocado Jalapeño Smashed Cheeseburger†* \$14.45

Two wagyu beef patties, with avocado, house-made pickled jalapeños, chipotle aioli, a drizzle of hot sauce, and a side of house-made pickles.

Peanut Butter & Jelly Smashed Cheeseburger†* \$11.45

Two wagyu beef patties, Peanut butter, grape jelly, and a side of house-made pickles.

Vegan Burger \$13.95

Black bean patty, vegan chipotle aioli, avocado, pickled onions, and cilantro, served on a vegan pretzel bun, with a side of house-pickled jalapeños.

Kids Smash Cheeseburger†* \$7.45

Single wagyu beef patty served with cheese.

BELGIAN-STYLE FRIES

Small Fries*

With choice of **ONE** house-made dipping sauce: **\$4.50**

Large Fries*

With choice of **TWO** house-made dipping sauces: **\$6.50**

House-made dipping sauces†:

- Ketchup
- Buttermilk Ranch
- Chipotle Aioli
- Lemon Pepper Aioli
- Buffalo Sauce
- BBQ Sauce
- Alabama White
- Vegan Chipotle
- Special Sauce

Add an extra sauce: \$1.50

RANCH OAK-FIRED SOURDOUGH PIZZAS

(Thursday-Monday Starting at 4pm)

Made with naturally-fermented dough, house-milled white wheat, and baked in our wood-burning oven with foraged red oak. Includes your choice of espelette garlic butter (espelette is a mild French pepper) or house-made buttermilk ranch.

Kids Cheese Pizza †\$15.00

House tomato sauce and dry mozzarella.

Four Cheese Pizza †\$22.00

House tomato sauce, Pecorino Romano, White cheddar, Gruyere and Parmesan finished with fresh basil.

Margherita Pizza †\$18.00

House tomato sauce, fresh and dry mozzarella, parmesan, topped with fresh basil and olive oil (VE).

Mushroom Medley Pizza †\$21.95

Roasted oyster mushrooms, maitake and portabella mushrooms, roasted poblanos, garlic oil, fresh and dry mozzarella, topped with fresh chives and crema (VE).

Garlic Mushroom Pizza †\$24.00

Fresh and dry mozzarella, gruyere and white cheddar cheese, shitake mushrooms, blue oyster mushrooms, fresh thyme topped with garlic confit, lemon ricotta and fresh basil.

Prosciutto Pizza †\$22.00

House tomato sauce, fresh and dry mozzarella, topped with prosciutto and arugula tossed in a house lemon vinaigrette.

Pepperoni Pizza †\$22.00

House tomato sauce, dry mozzarella, pepperoni topped with fresh grated parmesan.

Sweet Heat Pizza †\$23.00

House tomato sauce, pepperoni, pineapple, house-pickled jalapeños and dry mozzarella.

The Abe Froman †\$23.00

House tomato sauce and smoked sausage, Castelvatrano olives, calabrian chilis, fresh and dry mozzarella.