

Ranch 616

STARTERS

FROG LEGS 19

grilled or fried, garlic mashed potatoes, crunchy slaw, chipotle sauce, charred lemon

CALAMARI* 18

chipotle sauce, green goddess, charred lemon

CRISPY OYSTERS* 24

Texas gulf oysters, jalapeño remoulade, green goddess, charred lemon

THE DON COMBO* 26

crispy gulf oysters & calamari, jalapeño remoulade, green goddess, charred lemon

JUMBO LUMP CRAB CAKE* 24

pan-roasted, jalapeño remoulade, leafy greens, lemon vinaigrette

CAMARONES RELLENOS* 24

gulf shrimp, applewood smoked bacon, jalapeño, chipotle sauce, tomatillo crema, crispy cotija grits

THE MARIA 18 ^v

southern pimento cheese, black bean dip, avocado crema, corn tortilla chips, mixed farm vegetables

CRISPY GREEN BEANS & OKRA 14 ^v

fried, green goddess & chipotle sauce

TEXAS QUAIL KNOTS 21

hand-breaded Lockhart quail, Ranch seasoning, mild or Texas hot, buttermilk blue cheese dressing

TRUNGALE SHRIMP CEVICHE* 19

lime, tomato, red onion, serrano, cilantro, avocado, smoked sea salt corn chips

TORTILLA SOUP 13

pulled chicken, tomato, chile, onion, crispy tortilla, tomatillo crema, cotija, avocado

RANCH SLICE OF ICE 14 ^{GF}

iceberg wedge, applewood bacon, baby heirloom tomato, pickled red onion, smoked blue cheese crumbles, buttermilk blue cheese dressing

THE 616 CHOPPED SALAD 19 ^{GF}

blackened chicken, romaine, Texas caviar, baby heirloom tomato, English cucumber, applewood bacon, pickled red onion, candied pecans avocado, cotija, choice of lime cilantro vinaigrette or 616 ranch dressing

CHIPOTLE CAESAR 13

whole hearts of romaine, cotija croutons, chipotle caesar dressing*

ADD GRILLED SHRIMP +8 CHICKEN +8 STEAK +10 SALMON +10 TO ANY SALAD

QUESADILLA OF THE DAY 18

Ranch black beans, oaxaca cheese blend, tomatillo crema, pico de gallo **ASK YOUR SERVER ABOUT THE PROTEIN OF THE DAY!**

PATRON PLATTER 70

A PLATTER OF RANCH CLASSICS TO BE SERVED WITH THE INTENT TO SHARE!

fried oysters, fried calamari, crispy green beans and okra, camarones rellenos, sugar-cured semi boneless quail, ranch house sauces. serves 4-6

ENTREES

TOMAHAWK PORK CHOP 46^{GF}

achiote and Texas honey lime marinated, warm potato and corn elote, toreados, lime

RANCH RIBEYE* 60

16oz ribeye, hand cut garlic steak fries, chimichurri, toreados

BEEF TENDERLOIN* 49 ^{GF}

8oz, roasted garlic fingerlings, local vegetables, porcini butter

SOUTH TEXAS MIXED GRILL 49 ^{GF}

sugar-cured semi boneless quail, chile lime shrimp, venison sausage, wild boar cheddar sausage, blackened frog legs, fingerlings, local vegetables

CHICKEN FRIED STEAK 28

hand breaded and tenderized steakhouse round sirloin, Ranch seasoning, garlic mashed potatoes, local vegetables, black pepper buttermilk gravy

JALAPEÑO MAIZE TROUT* OR CHICKEN 24

corn tortilla crusted, cilantro, garlic, and jalapeño, Ranch rice, chipotle sauce, cabbage slaw, avocado crema

ED'S EL CAMINO TACOS* 21

choice of crispy fish or blackened shrimp tacos (3), cabbage slaw, chipotle sauce, Ranch rice, black beans, corn or flour tortillas

DIVORCED QUAIL 29

Kevin's sugar cured semi-boneless quail and one crispy fried semi-boneless quail on house ranchero and verde sauce, garlic mashed potatoes, local vegetables

SEARED SALMON* 32

couscous, tomato, red onion, jalapeno, lime verde vinaigrette, cotija, grilled asparagus

TEXAS RED SNAPPER* 44 ^{GF}

pan-roasted snapper, shrimp and smoked gouda grits, charred tomato, sautéed spinach

SIDES \$9

TODAY'S LOCAL VEGETABLES ^{V, GF}

LOADED MASHERS ^{GF}

SMOKED GOUDA GRITS ^{V, GF}

CRISPY BRUSSEL SPROUTS

WARM POTATO & CORN ELOTE ^{V, GF}

