

enumpagne, spanning wines			2000
House Champagne, Cava, or Sparkling Wine	8.99		36. ⁹⁹
Kenwood Yulupa Cuvèe Brut, Sonoma, California			57. ⁹⁹
Segura Viudas Brut Reserva Cava, Magnum 1.5L, Spain			198.99
Dom Perignon, Champagne, France			398.99
	Glass		Bottle
Whites	5 oz	8 oz	
Sycamore Lane, Chardonnay, California	8.99	12.99	36.99
Coppola "Diamond", Chardonnay, Monterey, California	10.99	15.99	44.99
Clos Du Bois, Chardonnay, North Coast, California	12.99	18.99	52.99
Bogle, Sauvignon Blanc, California	9.99	13.99	39.99
Sycamore Lane, Pinot Grigio, California	8.99	12.99	36.99
Montevina, Pinot Grigio, California	10.99	15.99	44.99
Chateau St Michelle, Riesling, Columbia Valley, Washington	10.99	15.99	44.99
Reds	5 oz	8 oz	
Sycamore Lane, Cabernet Sauvignon, California	8.99	12.99	36.99
Avalon, Cabernet Sauvignon, California	10.99	15.99	44.99
Irony, Cabernet Sauvignon, North Coast, California	12.99	18.99	52. ⁹⁹
Sycamore Lane, Merlot, California	8.99	12.99	36.99
Trinity Oaks, Merlot, California	10.99	15.99	44.99
Castle Rock, Pinot Noir, California	11.99	16.99	48.99
Gnarly Head, Zinfandel, Lodi, California	10.99	15.99	44.99
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Classic Bottled Budweiser **Bud Light** Coors Coors Light Miller Lite Pabst Blue Ribbon - (16oz can) Premium Bottled Corona Corona Light Heineken Michelob Ultra Stella Artois Wyder's Cider

Champagne/Sparkling Wines

Reg. Lg. Tower Classic Draft 9.49 **Bud Light** Coors Light

Glass

Bottle

Premium Draft Angry Orchard Blue Moon Dos Equis Firestone 805 Guinness Lagunitas IPA

For a list of our special local craft beers and drinks, please ask your server or check the chalkboard menu

7.99 10.49

Reg. Lg. Tower



Order your favorite beer or shot in one of our Saddle Ranch souvenir glasses and take the glass home with you! Ask your server for details.

BEVERAGES

Beverages with unlimited refills:	
Soda <i>Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew, Root Beer, Dr. Pepper</i>	3.50
Lemonade Regular, Pink Lemonade	3.50
Iced Tea Regular, Passion Fruit Coffee & Herbal Tea	3. ⁵⁰ 3. ⁹⁹

Juice Orange, Apple, Cranberry, 3.50 Pineapple, Grapefruit Milk Low Fat 3.50 4.25 **Sole** Sparkling Water 3.50 Bottled Water Flat Ginger Beer (non-alcoholic) 4.99 **Energy Drink** 5.50

15.49



Cakes and Toast

Pancake Combo

Two buttermilk pancakes, two eggs any style and your choice of two strips of three pepper bacon or grilled sausage patties Add fresh seasonal berries 2.9

Buttermilk Pancakes 13.99 Our original buttermilk pancakes, served with whipped cinnamon honey butter and warm maple syrup

Add fresh seasonal berries 2.99 Add sausage or three-pepper bacon 1.99

Classic Texas Toast

Thick-sliced, rich and fluffy egg bread dipped in a creamy vanilla egg batter, grilled golden brown and served with whipped cinnamon honey butter, warm maple syrup and a dusting of powdered Add fresh seasonal berries 2.99

Add sausage or three-pepper bacon 1.99

Fresh Fruit

Cup Platter Fresh Fruit 6.99 / 12.99 Seasonal fresh fruit. The perfect addition to any dish *Platter serves 2 or more

hollandaise sauce

served with ranch eggs any style

then smothered in chipotle

Breakfast Burrito® 15.49 Scrambled eggs, sausage, bacon, crispy hash browns, mixed cheese, red peppers and green onions, wrapped in a flour tortilla

Ranch Specialties

Served with

tater tots or hash browns

The Ranch Eggs Benedict

Poached eggs and Canadian bacon, served on a toasted English muffin,

with sour cream, guacamole and ranchero sauce on the side. Served with fresh fruit Classic Steak & Eggs 21.99 Seasoned and broiled to perfection,

15.49 **Huevos Rancheros** Eggs any style atop a savory cheese tamale, loaded with spiced beans, corn salsa, ranchero sauce, mixed cheese, sour cream and avocado

Sausage N' Biscuits 15.49 ed sausage natties and eggs any style, served on warm, freshly baked buttermilk biscuits, smothered in creamy bacon gravy and garnished with green onions

Chicken N' Biscuits® Fried chicken breast and eggs any style, served on warm, freshly baked buttermilk biscuits, smothered in creamy bacon gravy and garnished with green onion

Eggs & Omelettes

Served with tater tots or hash browns | Substitute a fresh fruit cup 3.99 | Make 'em egg whites 1.99

15.49

Farm Fresh Eggs to Order Large ranch eggs served any style, with your choice of three-pepper bacon or sausage patties Substitute - sliced ham or turkey 1.99

Veggie Egg White Omelette

Egg white omelette with tomatoes, red onions and sautéed mushrooms, topped with cheddar cheese and fresh avocado

Chicken Cilantro® **Omelette**

Grilled chicken, sautéed mushrooms, mixed cheese and fresh cilantro, topped with chipotle hollandaise

Ham, Bacon & Cheddar **Cheese Omelette**

Ranch eggs with black forest ham, tomatoes, red onions and bacon, topped with cheddar cheese and fresh avocado

Turkey, Swiss, Spinach & Tomato Omelette Ranch eggs with roasted turkey breast,

spinach, sautéed onions and tomato, topped with Swiss cheese Two warm buttermilk biscuits - 2.49

Toast (sourdough or wheat) - 2.99 I Two eggs - 5.99 D Crispy hash browns - 3.99 Guacamole - 3.99 E Three-pepper bacon - 3.99 S Sausage patties - 3.99



SPECIALTY DRINKS Saddle Ranch Specialty Drinks are served

in giant signature carafes for only 15.99! Make it "extra special" for an additional 4.99 or "premium" for an additional 6.99!

Ranch Punch

Vodka, Peach Schnapps, blue island pucker and lemonade Make it "extra special" with Tito's

Ranch Mai Tai

Coconut rum, light rum, orange juice, pineapple juice, dark rum and grenadine Make it "extra special" with Bacardi

Bull Fighter

Southern whiskey, sloe gin, melon liqueur and pineapple juice Make it "extra special" with Southern Comfort

Arizona Sunset

Pure gold tequila, orange juice, pineapple juice and grenadine Make it "premium" with Herradura

Spiked Honey Lemonade

Honey whiskey, Southern whiskey, Peach Schnapps, raspberry liqueur and lemonade with a splash of soda Make it "extra special" with Jack Daniel's Honey

Gold Rush

Saddle Ranch's own margarita with pure gold tequila Make it "premium" with Cuervo 1800

Enjoy these quality brands...
Grey Goose, Stoli, Hendricks, Don Julio Añejo, Jameson, Bulleit, Ketel One and Patron

Giant Cotton Candy Cocktail

Served in a giant martini glass rimmed with a thick layer of sweet, fluffy cotton candy and made with vodka, peach schnapps, orange juice, cranberry juice and pineapple juice

29.99

Make it "extra special" for an additional 6.99 or "premium" for an additional 9.99

And because we are so often asked... Yes, you can take one of our giant martini glasses home with you for 99.99 (drink not included)

<u> PSMART DRINKS</u>

Watermelon Fizz Bubbly champagne* with a splash of watermelon liqueur and a hint of basil

Cucumber Martini Chilled, cucumber-infused vodka with freshly squeezed lime juice, shaken and topped with a splash of soda

Skinny Mojito Light rum, muddled with fresh cut limes and refreshing mint leaves, lightly sweetened with agave

Not So Old Fashioned Smokey aged bourbon, served over ice, with a dash of bitters and agave, freshly muddled oranges and a cherry. A lighter twist on this classic cocktail

Skinny Margarita Smooth tequila, on the rocks, with freshly squeezed lime juice and organic blue agave. For an extra kick, "make it spicy" with fiery jalapeños

BOTTOMLESS MIMOSAS

* And * BLOODY MARYS EVERY DAY TILL 3PM

With purchase of meal

Ask your server for our list of different Mimosas & Bloody Marys

10.99

10.99

11.99

Served all day

Jalapeño Mac & Cheese 🕅 10.99 A blend of melted cheeses and fresh jalapeño, topped with parmesan, gorgonzola and seasoned bread crumbs, then baked to a golden brown

Add crispy fried onion straws 1.99 Add three-pepper bacon 1.99 **Black Truffle** 14.99 Mac & Cheese

A blend of melted cheeses tossed with black truffles and topped with seasoned bread crumbs, then baked to a golden

Reg Colossal 18.99 / 39.99 Jumbo Shrimp

Cocktail Chilled jumbo shrimp cocktail served with horseradish cocktail sauce and all

The colossal serves 2 or more

Hummus Trio Sun-dried tomato hummus, jalapeño hummus, and traditional hummus served with fresh vegetables and pita bread for dipping

Bacon Brussels Sprouts Crispy Brussels sprouts seasoned with lemon, honey, sea salt and cracked pepper. Tossed with thick cut bacon

Sweet Potato Fries 🕏 A Southern favorite! Lightly fried and salted, served with marshmallow cream and dipping sauces

Regular fries available upon request Mini Cheeseburgers
Three Five Mini Cheeseburgers 13.99 / 16.99 Mini burgers, topped with tomatoes,

lettuce and cheddar cheese, and served with a mound of crispy fries **Three Five Add three-pepper bacon**1.99 / 2.99 Black bean patties available 1.00 / 1.50 **Mound of Nachos** 14.49

Warm tortilla chips topped with queso sauce, mixed cheese, spiced beans, pico de gallo, jalapeños, fresh cilantro and sour cream **♦Add: Guacamole** 1.95

Grilled or BBQ Chicken 4.99 Steak 7.9 Crispy Chicken Strips

12.49 Large strips of chicken breast, hand-breaded and fried, served with BBQ and honey mustard dipping sauces Make 'em Buffalo-style 1.99

Jumbo Buffalo Wings 13.99 Marinated, fried and tossed in Saddle Ranch's own Buffalo sauce Served with celery, carrots and blue cheese and ranch dressings

Creamy Spinach & 🔞 Artichoke Dip

Rich parmesan, spinach and artichoke dip, served in a warm sourdough bread bowl with fresh corn tortilla chips and pico de gallo

Chips & Guacamole

Platter of tortilla chips, fire-roasted salsa and fresh guacamole Sesame Glazed Edamame 7.99

Sautéed in sesame oil with garlic and ponzu 10.99 **Jumbo Soft Pretzels** Jumbo soft pretzels served with a tangy

mustard, cheese sauce, green chilies and red pepper flakes **Loaded Potato Skins**

Crispy potato skins, loaded with cheddar cheese, bacon and green onions. Served with sour cream

Kettle of Rings® Sweet yellow onions, beer-battered and fried, garnished with green onions and parmesan, served with a chipotle mayo

and a sweet and tangy dipping sauce Spicy Chicken Lettuce Wraps 13.99 fresh and flavorful blend of chicken, shiitake mushrooms, garlic, ginger and red bell peppers, topped with green onions, esame seeds and peanuts. Served with

fresh lettuce cups and a spicy ponzu sauce Cheese Quesadilla Mixed cheese and green chile quesadilla, garnished with pico de gallo, fresh cilantro,

sour cream and Cotija cheese

**Add: Guacamole 1.99 BBQ Chicken 4.99

BBQ Baby Back Ribs A half portion of our tender slow roasted ribs served either dry rubbed or smothered in our signature BBQ sauce,

served with crispy fries Monster Platter ® 27.99 This assortment of delicious Saddle Ranch

specialties features our Baby Back Ribs, Onion Rings, Mini Cheeseburgers, Crispy Chicken Strips and Sweet Potato Fries, served with a variety of sauces Serves 2 or more

"The Original" 🕄 Tortilla Soup

Steak 7.99

Cup Kettle* 6.99 / 12.99

18.99

Our chef's famous recipe, made with fresh vegetables and chicken, poured over rice and topped with crispy tortilla strips and green onions. Served with avocado and Cotija cheese

*Kettle serves 2 or more

The Ranch Chili Housemade chili

foodborne illness.

Bread Bowl Kettle* 10.99 / 14.99

with steak, tomatoes, onions, jalapeño peppers and a variety of beans, topped with melted cheese and served with sour cream and green onions *Kettle serves 2 or more

Consuming raw or undercooked eggs, meats, poultry, seafood, or shellfish may increase your risk of

Disposable plates, cups and utensils available upon request

15.99

All steaks are served with fresh seasonal vegetables, your choice of a side and a basket of warm buttermilk biscuits and fresh jalapeño cornbread muffins

All steaks are seasoned and charbroiled to perfection Served with your choice of:

Cabernet demi-glaze, Béarnaise sauce or herb garlic butter Top your steak with truffle butter or blue cheese for 3.99 Wrap your steak with bacon 4.49

Filet Mignon®

34.99 This is the most tender and lean center cut of them all

New York Strip® With a full bodied texture slightly firmer than the rib-eye

♦ Add Jumbo Garlic Shrimp 10.99

The Classic Our classic cut, seasoned and

22.99 / 28.99 broiled just the way you like it!

Rib-eye 🖲

34.99 This well-marbled cut is known for its peak flavor

♦ PRIME RIB ♦

Rubbed with a signature smoked bacon seasoning, our prime rib is slow-roasted for hours and then quickly seared to form a flavorful crust. Carved and served with a horseradish cream sauce and cabernet au jus Served after 4pm

The Standard Cut

14oz - 34.99

The Chef's Cut

18oz - 44.99

The Butcher's Cut The Ultimate 24oz - 59.99 ®

BURGERS

Choice of beef, turkey or vegetarian patty and selection of one side dish All served on a toasted brioche bun. Make it with a pretzel bun - Add 1.00

BEEF patties are made using USDA Choice 100% ground chuck

TURKEY patties are perfectly seasoned 100% ground turkey

VEGETARIAN patties are Southwestern style black bean and brown rice patties mixed with peppers and onions

Patty, no soy, GMO or gluten. 30 grams of protein

Add 1.99

The "Original Burger" Served with lettuce, tomato, red onion, 1000 Island, pickles and your choice of cheese

Add three-pepper bacon - Add 1.99

Hollywood Burger 🖲 Topped with a balsamic, red onion and bacon reduction, crumbled gorgonzola and fresh spinach

Cajun Burger

Seared and blackened in Cajun spices, and served with chipotle mayo, pepper jack cheese, lettuce, tomatoes and red

BBQ Burger Smothered in BBQ sauce and topped with three-pepper bacon, cheddar cheese and onion rings



Seasoned Tater Tots Make it loaded - Add 2.99 or Top with chili & cheese - Add 4.99 • Make it loaded - Add 2.99 or Top with chili & cheese - Add 5.49

Fresh seasonal vegetables

Sautéed spinach **Grilled asparagus** Sweet potato fries

French fries Make 'em truffle fries - Add 1.99 One pound baked potato

(Served after 4pm)

Roasted garlic mashed potatoes

• Load them with three-pepper bacon, cheddar & jack cheeses, and chives - Add 2.99 Creamed corn (Lightly seasoned with bacon) Cilantro jasmin rice (prepared with chicken broth)



SALADS, SANDWICHES WRAPS & TACOS

Salads

Sandwiches & Wraps

white balsamic vinaigrette, Thai peanut and honey mustard

Mixed greens, fresh diced tomatoes, cucumbers, mixed cheese, shaved carrots, purple cabbage, and garlic cheese croutons with your choice of dressing

Dressings include buttermilk ranch, blue cheese, 1000 island,

Add chopped bacon 1.99
Caesar option also available upon request

Wedge Salad Crisp iceberg lettuce, blue cheese dressing, diced tomatoes, red onions, gorgonzola cheese and three pepper bacon. Finished with a balsamic reduction drizzle

Entrée Salads

♦ Add Grilled or BBQ Chicken 4.99 Add Salmon or Steak 7.9

Crisp romaine lettuce tossed with Caesar dressing, shaved parmesan cheese, fried capers and garlic croutons

Kale and Quinoa 🔞 Shaved black Tuscan kale, quinoa, orange and grapefruit segments, toasted pine nuts, grilled red onions, sun-dried tomatoes, crispy leeks and shaved parmesan, served with a honey mustard vinaigrette

Blue Cheese Apple Pecan

12.99 / 15.99

Crisp romaine lettuce, apples, candied pecans, roasted red bell peppers, gorgonzola cheese and dried cranberries, tossed in white balsamic vinaigrette

Thai Peanut Crunch

13.49 / 16.99

16.99

Crisp Romaine lettuce, pulled chicken breast, carrots, cucumbers, cilantro, and rice noodles, wonton strips, peanuts, edamame and sesame seeds, all tossed with Thai peanut dressing

Crisp romaine lettuce layered with smoked turkey, chopped bacon, black forest ham, tomatoes, avocado, gorgonzola cheese and olives, served with your choice of dressing

BBO Chicken 13.49 / 16.99 Chop ® Crisp romaine lettuce, roasted BBQ chicken.

avocado, tomato, spiced beans, scallions, corn salsa, cilantro, tortilla strips & ranch dressing, topped with fried onion straws and a drizzle of BBQ sauce $\,$

Grilled Salmon Salad Grilled salmon atop a bed of baby spinach and quinoa. Dressed with red onions, strawberries, pecans, asparagus and white balsamic vinaigrette dressing

All sandwiches & wraps are served with your choice of a side

BBQ Chicken Sandwich

Grilled marinated chicken breast with three-pepper bacon and cheddar cheese, topped with crisp lettuce, tomatoes and red onions on a toasted brioche bun

Slow-roasted, thinly sliced prime rib on a Ciabatta roll, served with Cabernet au jus and a creamy

horseradish sauce on the side **Classic BLT**

Three-pepper bacon, crisp lettuce, fresh tomato and basil aioli on grilled parmesan sourdough bread

Ranch Club® Thinly sliced smoked turkey, black forest ham and three-pepper bacon with Swiss and cheddar cheeses stacked high on toasted sourdough bread with fresh

lettuce, tomatoes and mayonnaise Steak Sandwich ®

Seasoned and broiled, topped with sautéed onions and mushrooms, served on a Ciabatta roll **Buffalo Chicken Sandwich**

Fried chicken breast, spicy Buffalo sauce, gorgonzola, lettuce, tomatoes and onions on a toasted brioche bun

15.49 **Smoked Sausage Sandwich** A smoked pork and beef sausage, grilled, and topped with bell pepper, onion and mushrooms seasoned with Cajun spices, all on a toasted pretzel roll with stoneground mustard

California Club Wrap® Grilled chicken, three-pepper bacon, avocado, tomatoes and spring mix lettuce with honey mustard sauce, wrapped in a flour tortilla

Southwestern Wrap Grilled chicken, romaine lettuce, spiced beans, red peppers, corn salsa and pepper jack cheese with chipotle mayo, wrapped in a flour tortilla

Tacos

All tacos are served with cilantro jasmine rice, spiced beans, sour cream, fire-roasted salsa and guacamole on the side

Two Veggie Tacos® Marinated cauliflower, roasted red peppers, grilled corn and pineapple, cilantro cream sauce and topped with pico de gallo

Two Chicken Tacos Spicy, marinated chicken, shredded lettuce, pico de gallo, mixed cheeses, fire-roasted salsa and chipotle

Two Steak Tacos Chimichurri-marinated steak, topped with pico de gallo and Cotija cheese. Served fire-roasted salsa on the side

Two Fish Tacos

Fresh salmon, lightly sautéed and served with chopped red cabbage, pico de gallo and chipotle

SIGNATURE SPECIALTIES Served all day Specialties are served with fresh seasonal vegetables, your choice of a side and a basket of warm buttermilk biscuits and fresh jalapeño cornbread muffins

Fresh Atlantic ® 21.99 / 26.99 Salmon

Marinated, center-cut filet, seasoned and pan-seared, and topped with an orange maple glaze

Half 15.99 / 18.99 **BBQ Chicken & Rice** Grilled pulled chicken breast, lightly basted in our tangy BBQ sauce, with cilantro jasmine rice and served with

BBQ Baby Back Ribs

21.99 / 27.99 Tender, slow-roasted ribs, served either dry-rubbed or smothered in our signature BBQ sauce

♦ ADD A SIDE OF RIBS TO ANY ENTREE 9.99

Citrus Herb Chicken

Marinated & grilled chicken breast, basted with lemon and herbs

COMBO PLATES Your choice of:

BBQ Chicken ◆ BBQ Ribs ◆ Tri-Tip ◆ Citrus Herb Chicken Dry Rubbed Ribs * Smoked Sausage*

Pick 2: 29.99 • Pick 3: 37.99

Fried Chicken Breast 🕄

seasonal vegetables•

Boneless chicken breast, hand-battered and lightly fried, and finished with a honey whiskey gravy

Bayou Cajun Pasta

Penne pasta sauteed with blackened chicken breast, smoked sausage, asparagus, mushrooms, bell peppers and garlic, all tossed in a creamy Cajun sauce and topped with shredded Parmesan. Served with garlic bread **♦** Add jumbo garlic shrimp - Add 10.99

Slow-Roasted Tri-Tip

bourbon glaze

with crispy garlic toast

Perfectly seasoned, slow roasted tri-tip, thinly sliced and served on top of flash fried onion strings, drizzled with Saddle Ranch's own signature BBQ sauce

21.99 / 26.99

Extra Thick Pork Chop ® An extra thick frenched chop, broiled to perfection and topped with an apple

Jumbo Garlic Shrimp® Marinated, grilled shrimp, sautéed in a creamy garlic butter sauce, garnished with

shaved parmesan cheese and served

Share a side of our famous Jalapeño Mac & Cheese Serves 2-4 people

10.99

PIZZA

Thin and crispy with a garlic olive oil crust

Four Cheese®

Fresh mozzarella, Romano, shaved parmesan and herb ricotta

Spinach & Artichoke Fresh spinach and artichoke with a

creamy white sauce topped with sliced tomatoes and roasted garlic ♦ Smoked sausage is made with both pork and beef

O Prepared with chicken broth

★ Some of these items may be cooked to order. Consuming raw or undercooked eggs, meats, poultry, seafood, or shellfish may increase your risk of foodborne illness.

13.99 **Pepperoni** Mozzarella, spicy pepperoni, Romano and oregano

Truffle & Garlic® Truffle cheese, black truffle shavings, crispy garlic & Romano cheese. Finished with a truffle oil drizzle

Only available when adding to an entrée

😭 = A Saddle Ranch Chop House Signature Dish!

• This specialty does not include a choice of a side

Thick-sliced, rich and fluffy egg bread dipped

in a creamy vanilla egg batter, grilled golden

ALL DAY RANCH BRUNCH

Farm Fresh **Eggs to Order**

Large ranch eggs served any style, with crispy hash browns and your choice of three-pepper bacon or sausage patties

Substitute - sliced ham or turkey 1.99 Make 'em egg whites 1.99

Pancake Combo Two buttermilk pancakes, two eggs any

style and your choice of two strips of three-pepper bacon or grilled sausage patties Add fresh seasonal berries 2.99

Fresh Fruit

Seasonal fresh fruit. The perfect addition to any dish *Platter serves 2 or more

Classic Texas Toast

brown and served with whipped

Add fresh seasonal berries 2.99

cinnamon honey butter, warm maple

syrup and a dusting of powdered sugar

Add sausage or three-pepper bacon 1.99

DESSERTS

Served all day

All desserts serve at least two people

The Ultimate 🔞

Chocolate Cake A giant slice of moist chocolate cake layered to perfection with a rich chocolate fudge frosting, decadently wrapped in chocolate morsels

Add 2 scoops of vanilla ice cream 1.99

Half-Baked Chocolate Chip Cookie

A little slice of heaven! A freshly half-baked, soft and warm chocolate chip cookie, drizzled with chocolate sauce, and served with housemade whipped cream and vanilla bean

Add a peanut butter surprise for just 1.99 Make it S'mores style 1.5

Cinnamon Rum Raisin **Bread Pudding**

Brioche soaked in vanilla custard with rum raisins and a swirl of cinnamon, baked in a skillet and topped with a drizzle of caramel and Crème Anglaise. Served with vanilla bean ice cream and fresh berries

The Cotton **Candy Tower**

8.79

Not just your ordinary cotton candy! Our giant, signature sweet, soft and fluffy cotton candy is a delightful treat that will melt in your mouth

Candy Bar Ice Cream Pie ® A huge slice of our signature candy bar ice

cream pie. Chocolate cookie crust piled high with Snickers® bar chunk vanilla ice cream, drizzled with caramel and chocolate, and topped with crumbled pretzels, chocolate covered toffee and salted, roasted peanuts

Roast Your Own 🔞 S'mores Platter

Roast your own s'mores at one of our outdoor campfire pits. A large platter of marshmallows, graham crackers, chocolate bars, and caramel and chocolate sauces, with a sprinkling of powdered sugar

Make it deluxe for even more s'mores, sauces & fresh baked cookies add 4.50

The Cotton Candy Carnival

Our colossal Cotton Candy Tower, accompanied by freshly baked chocolate chip cookies, fresh strawberries and vanilla bean whipped cream