Monday - Thursday:

Friday, Saturday & Sunday:

Orders Taken 1 pm - 7 pm | Order Pick-Ups 3:30 pm - 8 pm Orders Taken 1 pm - 8 pm | Order Pick-Ups 2:30 pm - 9 pm

We don't fire it until you order it! It does not get any FRESHER!

Call 760.342.1999 Order Online www.thejackaloperanch.com 80400 HIGHWAY 111, Indio

GOD KNOWS WE NEED THE SALOON

Jackalope Ranch Private Label Wine | By The Bottle
Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot
50% Off All Bottled Wine Carry-Out/Curbside Only - See Full Wine List - while they last!!!

Miller Light, Bud Light or Lemon Infused Palmia - Summer In a Can

Beck's Non Alcoholic

Negra Modelo, Amstel Light, Corona, Guinness White Claw Hard Spritzer - Lime or Cherry

ea. \$3 / 6 Pack \$18

ea. \$4 / 6 Pack \$22

Jackalope Ranch Famous Margarita Ready to Blend or Pour Over Ice - 100% Pure Blue Agave Plantino Tequila, Fresh Lime Juice Organic Agave Nectar, Orange Liqueur, Lime Wedges 1/2 gallon \$32 | gallon \$59

Voss Still or Sparkling Water

375ml \$4 | 800ml \$8

FAMILY COMBO MEALS

Our Authentic BBQ - It starts with the meat!

Our ribs are cut to specification - extra meaty from 100% pure-bred Kurobuta Pork - Japanese for Black Hog. Known for it's rich deep flavor, juicy texture and tenderness. (also known as Berkshire pork). Our spice blends and rubs are hand blended in house from premium salts, spices and herbs for each meat and dish. We make our sauces from scratch. They simmer for 24 hours. The meats are dry rubbed 24 hours before smoking with a blend of apple, almond, hickory wood and apple juice basting.

BABY BACK RIBS & PULLED PORK OR BRISKET 99

SERVES 6
Two Slabs of BBQ Baby Back Rib Racks
1.5 Pounds — Choice of: 16 Hour Smoked BBQ Pulled Pork or 14 Hour Smoked BBQ Chopped Beef Brisket
6 Potato Buns, Jackalope BBQ Sauce
Served with Signature Dried Fruit Slaw
Choice of 1 Additional Side
Butter Whipped Yukon Gold Potatoes, Garnet Yam Purée or Borracho Pork and Beans

BABY BACK RIBS & ROAST CHICKEN FEAST 99 SERVES 6

Two Slabs of BBQ Baby Back Rib Racks Whole Marinated and Seasoned Roast Chicken – 4 lbs. Jackalope BBQ Sauce Served with Signature Dried Fruit Slaw Choice of 1 Additional Side Butter Whipped Yukon Gold Potatoes, Garnet Yam Purée or Borracho Pork and Beans

SALADS

BLT WEDGE serves one 9 / serves two 16 Crisp Iceberg, Heirloom Tomatoes, Red Onion, Apple Wood Smoked Bacon Shaft's Blue Cheese Dressing and Crumbles - Aged in Sierra Nevada Gold Mines

DATES, GRAPES & GREENS serves one 9 / serves two 16 Organic Mixed Greens, Local Medjool Dates, Local Grapes, Apples Walnuts Shaft's Blue Cheese, White Balsamic Vinaigrette

CAESAR SALAD serves one 9 / serves two 16 Romaine Hearts, Caesar Dressing, Spicy Croutons, Shaved Parmesan Marinated Spanish White Anchovies

<u>SIGNATURE BBQ</u>

BBQ BABY BACK RIB RACK (12 bones) 29

Custom Cut, Extra Meaty, House Spice Rub, 4 Hour Smoked Served with Signature Dried Fruit Slaw Choice of Yukon Gold Whipped Potatoes, Garnet Yam Purée or Borracho Pork and Beans

BBQ HALF CHICKEN 24

Citrus, Garlic & Herb Roasted, Jackalope BBQ Sauce Served with Signature Dried Fruit Slaw Choice of Yukon Gold Whipped Potatoes, Garnet Yam Purée or Borracho Pork and Beans

- 3 COURSE <u>PRIME STEAK</u> DINNER -

Rare Cold Red Center Medium Hot Red to Pink Center Well No Pink

Medium Rare | Warm Red Center Medium Well | Hot Pink Center *Not Grilled, For the at Home Grill Master Includes Premium Seasoning Salts

Boneless Rib Eye 14 oz.

Cognac Madagascar Green Peppercorn Reduction steak for one \$60 | steak for two \$114 | steak for four \$189

INCLUDES:

CHOICE OF SALAD, SIDES AND CHEF'S CHOISE DESSERT

DATES, GRAPES & GREENS - Organic Mixed Greens, Local Medjool Dates, Local Grapes, Apples Walnuts, Shaft's Blue Cheese, White Balsamic Vinaigrette CAESAR - Romaine Hearts, Caesar Dressing, Spicy Croutons, Shaved Parmesan Marinated Spanish White Anchovies

BLT WEDGE Crisp Iceberg, Heirloom Tomatoes, Red Onion, Apple Wood Smoked Bacon Shaft's Blue Cheese Dressing and Crumbles - Aged in Sierra Nevada Gold Mines

Whipped Potatoes, Garnet Yam Purée, Honey Glazed Carrots, Sautéed Green Beans

Chef's Choice Dessert

BBQ COMBO 29

Served with Signature Dried Fruit Slaw CHOICE OF 2 MEATS BBQ Baby Back Ribs–6 bone half rack (add an additional 1/2 rack + \$13) 1/4 Roasted Chicken (add an additional 1/4 chicken + \$6) 14 hour Slow Smoked BBQ Chopped Beef Brisket 16 Hour Slow Smoked Pulled Pork CHOICE OF ONE ADDITIONAL SIDE Yukon Gold Whipped Potatoes, Garnet Yam Purée or Borracho Pork and Beans or

STARTERS & SIDES

16 oz - Serves 4-6	
Baked Borracho Pork & Beans	\$12
Sautéed Brussels Sprouts	\$12
Sautéed Green Beans	\$12
Garnet Yam Puréed	\$12
Signature Dried Fruit Cole Slaw	\$12
Signature Spicy Mac -N- Cheese	\$14
Jackalope Ranch House Made BBQ Sauce 12 oz bottle	\$15
Prickly Pear Habanero, Traditional or Chipotle	

\$5

Two Jumbo Oatmeal Raisin & Walnut Cookies