

THE GRILLE

AT BRONZE BUFFALO RANCH

SHAREABLES

Esquites 7

roasted corn, smoked paprika
cotija, cilantro, lime

Spicy Tuna Poke Bowl 26

cucumber, avocado
pickled radish, sesame seeds

Beef Tartare Crostini 10

prime beef, dijon, capers
chive aioli, grilled sourdough

STARTERS

Watermelon & Feta Salad 10

fresh watermelon, feta, mint
honey-lime dressing

Farmers Market Salad 10

mixed greens, heirloom tomatoes, goat cheese
roasted beets, buttermilk dressing

Grilled Peach & Burrata Salad 14

charred peaches, burrata
arugula, balsamic reduction

OVER THE TOP

Chicken Breast 12

Salmon Filet 15

GRAB AND DASH

Birria Tacos 16

pickled red onion
cilantro-lime crema, corn tortillas

Pulled Pork Sandwich 17

slow cooked pulled pork, smoky BBQ
coleslaw, soft bun

Hot Dog 12

grilled sausage, caramelized onions
mustard, toasted bun, fries

BBQ Chicken Bacon Club 17

smoked bacon, lettuce, tomato
garlic aioli, toasted brioche

Buffalo Cauliflower Wrap 14

crispy cauliflower, buffalo sauce, lettuce
ranch dressing, whole wheat wrap

BBR Burger 22

lettuce, tomato, onion, cheddar
house-made pickles, fries

ENTREES

BBQ Chicken Thighs 22

marinated and grilled thighs
fries, coleslaw

Grilled Trout 28

lemon-basil pesto, couscous
grilled zucchini

Zucchini Noodles 18

fresh roasted tomatoes
basil pesto sauce

SIDES

Roasted Brussel Sprouts 7

French Fries 9

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SHAREABLES

Smoked Trout Rillettes 18

horseradish crème, pickled shallots
rye crisps

Elk Carpaccio 31

seared elk loin, mustard cream emulsion
arugula microgreens

Crispy Pork Belly 16

black garlic purée, pickled mustard seeds
apple gastrique

Spicy Tuna Stack 20

rice triangles, creamy avocado
eel sauce, tobiko

Charred Bone Marrow 19

smoked garlic oil, microgreens
fresh sourdough baguette

STARTERS

Charred Caesar 15

romaine hearts, Parmigiano-Reggiano shavings
house-made garlic croutons, boquerones

Summer Salad 14

heirloom cherry tomatoes, cucumber
pickled shallots, watermelon radish
microgreens, rotating vinaigrette

Warm Mushroom & Burrata Salad 17

local greens, arugula, pine nuts
truffle vinaigrette

OVER THE TOP

Chicken Breast 12

Salmon Filet 15

ENTREES

Grilled Bone-In Pork Chop 39

local pork, apple-sage jus, seasonal farm vegetables

Ora King Salmon 32

fennel beurre blanc, roasted sunchokes, pea shoots

72-Hour Bison Short Rib 46

smoked potato purée, seasonal root vegetables
bourbon demi-glace

American Wagyu Ribeye 65

bone-marrow butter, herb-roasted fingerling potatoes
charred broccolini

Half Chicken 29

pan-seared half chicken, chimichurri
herb-roasted fingerling potatoes

Carbonara 28

duck egg, crispy guanciale, Pecorino Romano

BBR Burger 22

lettuce, tomato, onion, house-made pickles, cheddar

SIDES

Smoked Potato Puree 9

Seasonal Veggies 7

Side Salad 8

French Fries 9

Charred Broccolini 10

**Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.*