

TRICK RYDER

RODEO HOUR

Tuesday - Saturday | 4 pm - 6 pm

FOOD

GRILLED ARTICHOKE  20
oregano, citrus aioli

CRISPY CALAMARI 20
crunch garlic chili aioli

OYSTERS ON THE HALF-SHELL 20
half-dozen, hibiscus mignonette

JUMBO SHRIMP COCKTAIL 28
cocktail sauce, dijonnaise

TUNA TARTARE 28
avocado, yuzu kosho, nori rice cracker

WINE

\$14

ROSE GOLD ROSE CÔTES DE PROVENCE
Provence, France

STAG’S LEAP WINE CELLARS “AVETA” SAUVIGNON BLANC
Napa Valley, California

SIDURI, CHARDONNAY
Willamette Valley, Oregon

BELLE GLOS PINOT NOIR, “BALADE”
Santa Lucia Highlands, California

CHÂTEAU LASSÈGUE, ST.-ÉMILION
Les Cadrans de Lassègue”, Grand Cru, Bordeaux, France

COCKTAILS

\$12

RANCH HOUSE RANCH WATER
casamigos blanco tequila | topo chico | fresh lime

UP ALL NIGHT
tito’s handmade vodka | kahlúa coffee liqueur | amaro
montenegro | fresh espresso

DOWN & OUT
woodford reserve bourbon | fresh lemon & pineapple | monin hot
honey | orange bitters | owen’s ginger beer | blood orange wheel