

RODEO HOUR AT TRICK RIDER

Tuesday - Saturday | 4 pm - 6 pm

FOOD

Grilled Artichoke \$20 *gf* ⑈
oregano, citrus aioli

Crispy Calamari \$20

crunchy garlic chili aioli

Oysters on the Half-Shell \$20 *gf*
half-dozen, hibiscus mignonette

Jumbo Shrimp Cocktail \$28 *gf*
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
titó's handmade vodka | kahlúa coffee liqueur | amaro montenegro | fresh espresso

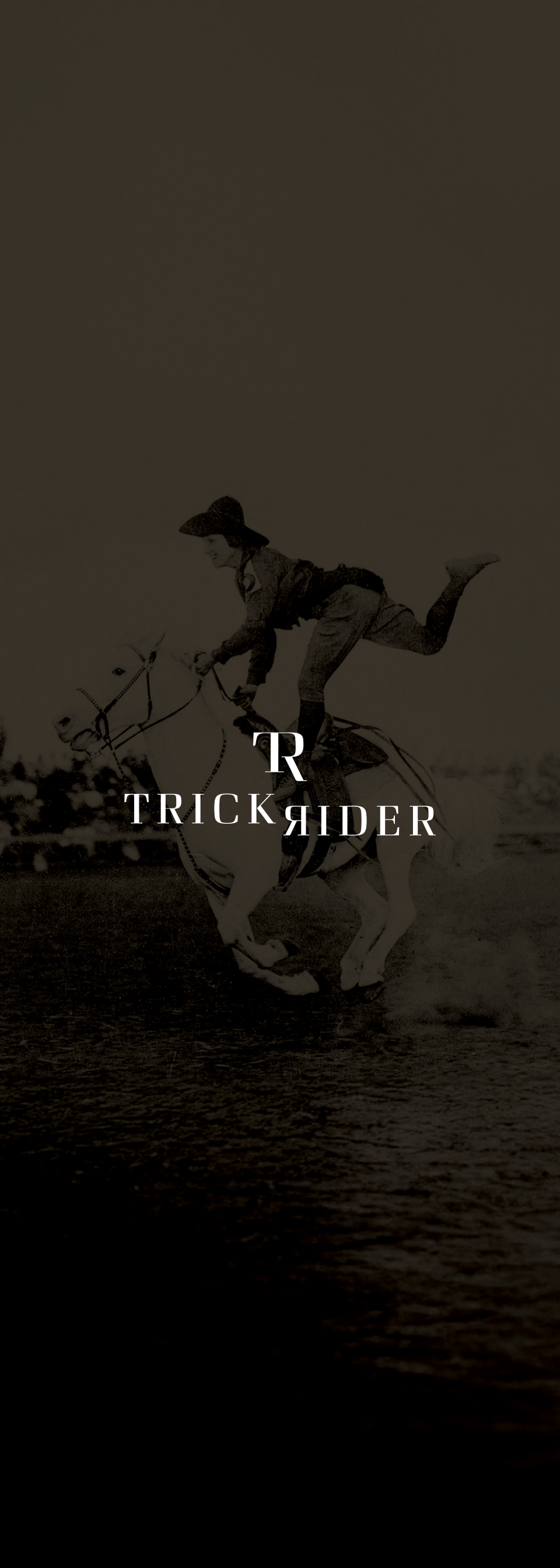
Down & Out
woodford reserve bourbon | fresh lemon & pineapple | monin hot honey | orange bitters | owen's ginger beer | blood orange wheel

gf gluten-friendly

⑈ vegetarian

vg vegan

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