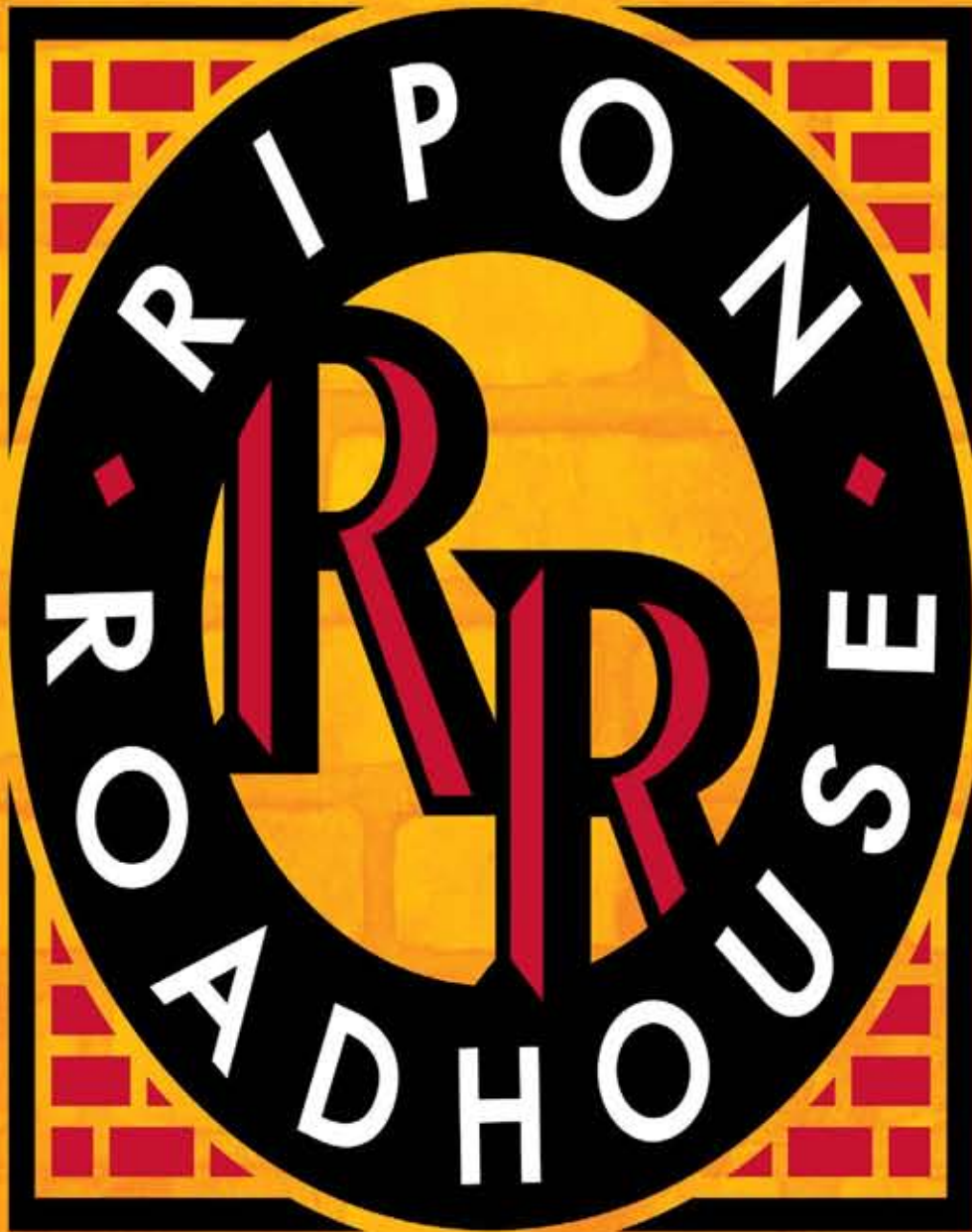


**Historic Building • Great Food
Wonderful People • Good Times**



~ Start Your Engines ~

Our Signature Starters Uniquely Prepared and Fresh to your Table



Roadhouse Garlic Fries

Basket of fresh skin on Idaho potatoes, quick fried and tossed in our intense chopped garlic, sea salt, ground pepper, and aromatic fresh parsley. \$5.99

New England Style Calamari

Lightly breaded calamari steak strips, quick fried, drizzled with our creamy roasted garlic aioli then topped with sliced sweet cherry peppers and banana peppers. \$9.99



Lil' Roadies

Check out our cute buns! (3) Certified Angus Beef patties or grilled chicken breast with sautéed onions, ketchup and a zesty pickle chip. Served with fries. \$8.99

Send your roadies to the chop shop to get them customized, bacon cheese style, Whiskey River BBQ style, Sweet Baby Ray's BBQ style, garlic mushroom Swiss, or Blue Ribbon Chili roadies your choice add \$1.50

Skins

Roadhouse version of the tried and true piece of gastronomic Americana. Our double smoked bacon, gooey cheese blend, green onions slivers, cool sour cream, & molcajete style guacamole. \$8.99

Sweet Baby Ray's Style our double smoked bacon, gooey cheese blend, grilled chicken breast, green onion slivers, and Sweet Baby Ray's BBQ sauce. \$9.99

Shelley's Perfect Nachos

My girl loves her some nachos and these are just how she likes 'em. We layer beans, three cheese blend, our signature Chili Verde sauce, diced tomatoes, cilantro, sliced jalapenos, red onions, then topped with sour cream, guacamole, and fresh Pico de Gallo served with a basket of tortilla chips. \$7.99

Add your choice of grilled chicken or carne asada or our slow roasted shredded carnitas. \$9.99

Chips & Salsa

Basket of fresh tortilla chips served with our fresh Pico de Gallo. \$3.99

Beer Battered Onion Rings

Thick sliced sweet onion, dipped in fresh beer batter, served with Sweet Baby Ray's BBQ Sauce or Seven Herb Ranch. \$8.99

Hot Artichoke Spinach Dip

Home style slow cooked artichokes, spinach, bacon, and jalapenos blended together to make a creamy dip. Served with fresh tortilla chips. \$8.99

Rockin` Rib Tip Basket

Seeking a succulent new barbecue treat? Try a rib tip basket, full of tender AUSTIN BLUES rib tips, brushed with Sweet Baby Ray's BBQ sauce and served with fries. \$9.99



Our Soon To Be Legendary Wings

Toss our fried crispy wings with your choice of sauces Sweet Baby Ray's, Whiskey River, Soy Dijon, Frank's Red Hot, Triple Dog Dare You, or Teriyaki. \$8.99

Or we will save you some work try'em boneless

The Tickle for the Fried Pickle

Maria claimed this one. Quick fried beer battered pickle spears, a taste sensation, crispy and sassy. Served with your choice of what ever sauces you think will go good with it. \$5.99

~ Valley's Field of Greens ~

Honest to Goodness Ingredients So Fresh They Outta to Be Slapped

We will toss them in your choice of dressing or plate them with your favorite dressing on the side

Dressing Choices Seven Herb Ranch Chunky Blue Cheese 1000 Island Red Wine Italian
Creamy Caesar Light Tomato Basil Mom's Cabo Dressing

All Salads Served with our Warm Roasted Garlic and Asiago Cheese bread

Caesar

Succulent hearts of romaine lettuce, shaved parmesan cheese, golden garlic croutons tossed in creamy Caesar dressing. \$7.99

Up Grade your Caesar with grilled chicken breast \$2.00 or blackened tiger shrimp for \$3.00.

Ultimate COBB

Applewood smoked bacon, fresh avocado, marinated grilled chicken breast, diced tomatoes, tangy blue cheese crumbles, sliced egg, cucumber, slivered red onion and seasoned croutons, on a generous bed of our house greens. \$9.99



Chopped Asian Salad

Fresh crisp shredded green cabbage, with julienne carrots, succulent grilled chicken breast, crunchy peanuts, crispy noodles, cilantro, Mandarin oranges, spring onions, and juicy red peppers tossed in our Asian dressing. \$8.99

Or try it with our crispy glazed boneless nuggets

Pub Steak Salad

Seasoned Hoagie Steak served on a bed of fresh chopped romaine, and accompanied with fresh diced tomatoes, slivered red onions, blue cheese crumbles, julienne red peppers then finished off with crispy onion strings. \$10.99

Spinach Bacon Salad

Fresh Baby Spinach, slivered red onion, slice fresh mushrooms, three cheese blend, sliced egg, and bacon bits tossed in our warm poppy seed, bacon dressing. \$8.99

Add blackened shrimp or blackened salmon \$3.00

Chopped Med

Fresh chopped greens, Italian dry salami, marinated grilled chicken breast, juicy calamatta olives, diced tomatoes, shredded cheeses, slivered red onions, sprinkled with garden fresh basil and Italian parsley tossed in our robust Red Wine Italian dressing, and topped with shaved parmesan cheese. \$8.99

Southwest Fajita

Fresh chopped romaine, cilantro, diced tomato, black beans, grilled red peppers, and onion, topped with grilled chicken breast, carne asada or carnitas meat, drizzled with our signature Cabo dressing and surrounded by tortilla chips. \$8.99



Crispy BBQ Chicken Salad

Fresh chopped romaine, three cheese blend, green onion slivers, crispy onion strings, and topped with boneless chicken nuggets, covered with Sweet Baby Rays BBQ sauce. \$8.99

Or Try It Buffalo Style



Roadhouse Signature Items



~ Our Really Bodacious Burgers ~

Our certified Angus beef burgers are seasoned and grilled to perfection then served on your choice of classic Kaiser or ciabatta rolls, with lettuce, tomato, onion, and pickle on the side.

Served with your choice of seasoned fries, or Cajun chips, can be served topless or bottomless or wrapped in lettuce for the carb police.

Add cheese, bacon, or guac for .99 Go for garlic fries for .99

"Basic Burger"

Certified Angus Beef, and our homemade burger sauce.
\$7.99

Best Bacon Cheese Burger Ever

Certified Angus Beef, cheddar cheese, and three slices of our signature double smoked bacon. \$8.99

A.1. Angus Burger

Certified Angus Beef, cheddar cheese, crispy onion strings and our A.1. Aioli \$8.99

BluRami Burger

Certified Angus Beef, blue cheese crumbles, and thinly sliced New York style pastrami. \$9.99

Or Try It Bacon Blue Style

Blue Cheese Crumbles & Bacon. \$8.99

Blue Ribbon Chili Burger

Certified Angus Beef patty smothered in our gourmet Blue Ribbon chili, shredded cheese topped with chopped red onion. \$8.99



Ripon Roadhouse Burger

Certified Angus Beef, sautéed garlic mushrooms and onions, cheddar cheese, fried egg, and capped with a beer battered onion ring and our A.1. Aioli \$9.99

Take a "Guac on the Wild Side"

Certified Angus Beef, molcajete style guacamole, warm green Ortega chili, pepper jack cheese then drizzled with Cabo dressing. \$8.99



Garlic Mushroom Swiss Burger

Certified Angus Beef with a heaping mound of button mushrooms sautéed in our intense garlic sauce and topped with melted Swiss cheese. \$8.99

Sweet Baby Ray's BBQ Burger

Certified Angus Beef, cheddar cheese, and Sweet Baby Ray's BBQ sauce. \$8.99

~ We're on a Roll Now ~

All sandwiches and wraps are served with seasoned fries or Cajun chips

Add Garlic Fries or Onion Rings .99

BLT Wrap

A warm herb wrap, mayo, crisp shredded lettuce, red ripe tomato, and our signature double smoked bacon. \$7.99

Add Turkey for \$8.99

Chunky Dunk

Some places skinny dip we do the chunky dunk. Our French Dip is piled high with warm seasoned roast beef, smokey provolone cheese served inside a soft steak roll, with a cup of au jus for dunkin'. \$9.99

Pub Steak Sandwich

Well seasoned Hoagie Steak, sautéed onions and mushrooms, blue cheese crumbles, and green leaf lettuce with our A.1. Aioli. \$10.99

Pastrami

Thinly sliced New York style pastrami on a soft steak roll with mustard, pickle spears and provolone cheese. \$8.99

New England Philly

Soft steak roll with shaved Ribeye, sautéed onions and peppers, melted provolone cheese, topped with sliced sweet cherry and banana peppers. \$9.99



Chicken Ranch Ciabatta

Toasted ciabatta roll with grilled chicken breast, Seven Herb Ranch, provolone cheese, crisp shredded lettuce, red ripe tomatoes, slivered red onion and our double smoked bacon. \$8.99

Pulled BBQ Pork on a Bun

Slow roasted southern style pork shoulder shredded on a bun with grilled onions, coleslaw and Sweet Baby Ray's BBQ sauce. \$8.99

Grilled Southwest Club

Slow roasted hand carved warm turkey breast, mild Ortega Chile, Applewood smoked bacon, melted pepper jack cheese served on grilled sourdough with Sweet Baby Ray's BBQ Sauce. \$8.99



Meatloaf Sandwich

Soft warm steak roll, with mayo, ketchup and melted cheddar cheese. \$7.99



~ Dinner Time at the Roadhouse ~

All Entrees Served with Your Choice of Two Sides

Choose from

Loaded Mashed Potato
Coleslaw

Roadhouse Ranch Style Beans
Sautéed Green Beans with Bacon

French Fries
Sautéed Seasonal Vegetables



Corona Beer Battered Fish & Chips

Mahi Mahi hand dipped in Corona Beer batter quick fried and accompanied with fresh tartar sauce lemon wedges, and of course, the chips
2 piece \$11.99 3 piece \$13.99

Mom's Meatloaf

Homemade from mom's recipe a hearty meatloaf. \$9.99

Whiskey River Salmon

Atlantic salmon lightly seasoned and grilled then covered with our signature Whiskey River sauce. \$15.99



Baja Tilapia

Tilapia filets grilled with fresh herbs and spices then topped with handmade Pico De Gallo. Served with fresh lime wedges. \$11.99



BBQ Chicken Haystack

Two grilled chicken breasts served on top of a mound of crispy onion strings then topped with melted cheddar cheese then finished Sweet Baby Ray's BBQ sauce and green onion slivers. \$10.99

Soy Ginger Mustard Chicken

Two marinated chicken breast grilled to perfection then slathered with our signature Soy Ginger Mustard Glaze. \$10.99

Chicken Caprese

A fresh Italian classic of marinated chicken breast with melted provolone cheese topped with fresh tomatoes, fresh basil, garlic, and olive oil. \$11.99

Chicken Fried Steak

Certified Angus Beef cutlets dredged in savory seasoned flour, fried to golden brown then topped with creamy peppered gravy. \$13.99



Austin Blues Ribs

These southern style extra-saucy, extra-sassy racks of pork ribs slathered in Sweet Baby Ray's BBQ Sauce. \$23.99

Or Try them with our Asian inspired Sweet Thai Chili sauce topped with chopped peanuts, green onions, and cilantro

Whiskey River Pork Chop

More than half a pound Pork Chop grilled to perfection then finished with our signature Whiskey River glaze. \$11.99

16oz Ribeye Steak

A full pound of Certified Angus Beef Ribeye hand rubbed with our steak seasoning, grilled to your desire then topped with our very own savory herb compound butter. \$26.99



12oz New York Steak

Three quarters of a pound of Certified Angus Beef New York Strip hand rubbed with our steak seasoning, grilled to your desire then topped with our very own savory herb compound butter. \$19.99



Or Go Roadhouse Style

Covered, smothered, and bothered, we serve your steak on a bed of sautéed mushrooms and onions then top your steak with our melting blue cheese crumbles, bacon, and green onion crust. \$24.99

The Roadhouse Flat Iron Steak

More than a half pound of Certified Angus Beef Flat Iron steak hand rubbed with our steak seasoning, grilled to your desire then topped with, our very own saucy herb compound butter \$18.99

or try it Garlic Mushroom Swiss Style

Add \$3.99



~ Here Comes the Taco Truck ~

Tacos Served with Chips and Salsa

Fish Tacos

Fresh Mahi Mahi hand dipped in Corona Beer Batter quick fried and wrapped in warm tortillas with fresh shredded cabbage, green onions, cilantro, and tomatoes, topped with secret mayonnaise sauce.

Served with fresh lime wedges and handmade Pico De Gallo. \$9.99



Meat Market Carne Asada

Grilled Carne Asada fresh from the Ripon meat market down the street, topped with three melted cheeses, onions, and cilantro. Served with fresh lime wedges and handmade Pico De Gallo. \$9.99

Carnitas Tacos

Slow roasted shredded tender pork spiced up with Chile Verde sauce, fresh onions, three cheese blend, and cilantro. Served with fresh lime wedges and handmade Pico De Gallo. \$9.99

~ Soups ~

Our soups are all handmade from the freshest ingredients available please take a look below for the soup of the day

Chili

Served with cornbread

Small Bowl \$4.99

Large Bowl \$6.99

Soup of the Day

Sunday - Thursday

Friday and Saturday

French Onion Soup

Clam Chowder

Cup \$3.99

Bowl \$5.99

~ Sides ~

Add any of our roadhouse signature side for a \$1.99

Choose from the following sides

Roadhouse Ranch Beans

Loaded Mashed Potatoes

French Fries

Coleslaw

Sautéed Seasonal Vegetables

Sautéed Green Beans with Bacon

Roadhouse Green

Hearty romaine blend with diced tomato, cucumber, red onion, shredded cheese, and croutons. \$2.99



~ Kids ~

Kids Items Served with Fries

Ty's Sliders

Ty's version of the legendary sliders, with ketchup and pickle. \$5.99
Or with grilled chicken

Abby's Gooey Grilled Cheese

Grilled sourdough lots of gooey American cheese. \$5.99

Brookes Clucker Dunkers

Crispy chicken strips or grilled chicken breast served with your choice of Seven Herb Ranch, or Sweet Baby Ray's BBQ. \$5.99

Creamy Macaroni & Cheese

The cheesiest and creamiest Mac & Cheese ever. \$5.99

~ Desserts ~

Banana's Foster Cheesecake

Our legendary concoction of fresh banana's, brown sugar, and dark rum caramelized within our original cheesecake batter. \$6.99

Roadhouse Rockslide Brownie

Tumbling chunks of brownie, piled with caramel upon caramel and toasted pecans on a platform of surprisingly light textured brownie. \$5.99



Roadhouse Cobbler

Our own twist on the classic cobbler, please ask your server for todays cobbler. \$5.99

Deep Fried Bread Pudding Bites

Classic bread pudding bites fried to a golden brown served with a homemade cinnamon rum dipping sauce \$6.99

Ice Cream Sundae

2 Scoops of Vanilla Ice Cream, chocolate sauce, whipped cream and a cherry. \$3.99

**Add Scoop of Ice Cream
to all Desserts .75**

