

## WINES WE LOVE

For your enjoyment, we pour 6 ounces of wine in a 16 ounce wine glass.

### White

White, Conundrum, California	11 / 35
Sparkling, Mumm Brut "Prestige," Napa Valley	11
Champagne, Moët & Chandon, "Imperial," Champagne, France	65
Sauvignon Blanc, Oyster Bay, Marlborough, New Zealand	7 / 23
Sauvignon Blanc, Justin, Paso Robles	34
Pinot Grigio, Campagnola, Italy	6 / 20
Pinot Grigio, Santa Margherita, Alto Adige, Italy	12 / 39
Chardonnay, Sycamore Lane, California	6 / 20
Chardonnay, Kendall Jackson, "Vintner's Reserve," California	8 / 26
Chardonnay, La Crema, Sonoma Coast	11 / 35
Chardonnay, Stags' Leap, Napa Valley	12 / 38
Riesling, Schmitt Sohne "Kabinett," Mosel-Saar-Ruwer, Germany	8 / 26
White Zinfandel, Beringer, California	6 / 18

### Red

Red, Ménage à Trois, California	7 / 23
Pinot Noir, Kali Hart by Talbott, Monterey County	9 / 29
Pinot Noir, Bearboat, Russian River Valley	11 / 35
Pinot Noir, Orogeny, Sonoma County Green Valley	54
Tempranillo, Campo Viejo Crianza, Rioja, Spain	6 / 20
Shiraz, Jacob's Creek Reserve, South Australia	8 / 26
Petit Sirah, Daou, Paso Robles	49
Merlot, 14 Hands, Washington	7 / 23
Merlot, Sterling, "Vintner's Collection," Central Coast	8 / 26
Merlot, Markham, Napa Valley	35
Malbec, Sawbuck, Yolo County	6 / 20
Malbec, Laya Cake, Mendoza, Argentina	35
Cabernet Sauvignon, Ravenswood, "Vintner's Blend," California	6 / 20
Cabernet Sauvignon, Sterling, "Vintner's Collections," Central Coast	9 / 29
Cabernet Sauvignon, Joel Gott, California	10 / 33
Cabernet Sauvignon, Robert Mondavi, Napa Valley	12 / 40
Cabernet Sauvignon, Ferrari-Carano, Alexander Valley	40
Cabernet Sauvignon, Sequoia Grove, Napa Valley	60
Zinfandel, Baron Herzog Old Vine, Lodi	8 / 26
Zinfandel, Opolo Vineyards, Paso Robles	12 / 38

## NON-ALCOHOLIC BEVERAGES

Coca-Cola®, Diet Coke®, Barq's® Root Beer, Sprite®, Pibb Xtra®	2.95
Freshly Squeezed Lemonade Original, strawberry, raspberry, pomegranate	3.95
Iced Tea Regular, passion fruit or pomegranate-green	2.95
Real Fruit Smoothies Strawberry or raspberry	4.50
Drip Coffee or Hot Tea	2.95



Please visit us at [woodranch.com](http://woodranch.com).

**Wood Ranch Locations:** Agoura Hills • Anaheim Hills • Arcadia • Camarillo  
Cerritos • Chino Hills • Corona • Irvine (Irvine Spectrum) • Los Angeles (The Grove)  
Moorpark • Northridge • Rancho Santa Margarita • Valencia • Ventura

## HAND-CRAFTED COCKTAILS

We use only freshly-squeezed orange, grapefruit, lemon, and lime juices, and fresh berries.

<b>WR Margarita</b>	8 / 15
House specialty! Our signature recipe with freshly-squeezed lime and orange juices and Hornitos Plata tequila.	
<b>Cadillac Margarita</b>	9 / 17
Our signature recipe with freshly-squeezed lime and orange juices, Tres Agaves Anejo and Grand Marnier.	
<b>Super-Premium Margarita</b>	10 / 18
Our signature recipe with freshly-squeezed lime and orange juices, Patron Reposado and Cointreau.	
<b>Pink Paloma</b>	8
Milagro Reposado, fresh grapefruit juice, fresh lime juice.	
<b>Havana's Best Mojito/Vojito</b>	8
House rum or vodka, fresh lime juice, mint.	
<b>Classic Martini</b>	9
Always hand-shaken and chilled.	
<b>Strawberry-Basil Martini</b>	11
Grey Goose, fresh strawberries, basil leaves.	
<b>"Drop Dead Gorgeous" Martini</b>	11
Hendrick's gin, Chambord, fresh lemon juice.	
<b>Raspberry-Pomegranate Martini</b>	10
Cruzan Raspberry rum, fresh raspberries, pomegranate juice.	
<b>Berry Cosmo</b>	11
Ketel One, Cointreau, cranberry juice, fresh lime juice.	
<b>Luxury Lemon Drop</b>	11
Ketel One, fresh lemon juice.	
<b>Raspberry Ranch Lemonade</b>	8
Cruzan Raspberry rum, fresh lemonade, fresh raspberries.	

## DRAFT BEERS

Wood Ranch Honey Blonde	Fat Tire
Anderson Valley Boont Amber	Firestone Double Barrel Ale
Bayhawk Hefeweizen	Firestone Union Jack IPA
Blue Moon	Sam Adams Seasonal
Bud Light	Stella Artois
Coors Light	Manager's Selection

### Bottled Beers

Amstel Light • Budweiser • Corona • Guinness  
Heineken • Miller Lite • Newcastle  
O'Douls (non-alcoholic) • Redbridge (gluten-free)

### HERE'S THE FINE PRINT

Not all ingredients are listed. Please alert your server if you have any food allergies.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Ask about our gluten-free options.

For your convenience, an 18% gratuity is added for parties of 8 or more. Gratuities, however, are discretionary.

At Wood Ranch, we work as a team. Gratuities will be shared by our servers with hosts, busepersons, food runners & bartenders.

Braille & large-print menus available upon request.

Please ask about our Designated Driver program.

We accept cash and most major credit cards. Sorry, no checks or traveler's checks accepted.

## STARTERS & SMALL PLATES

Famous Shredded Onions ....	4.95/6.95	BBQ Tri Tip Sliders .....	9.95
Half & Half Shredded Onions + Fries .....	7.95	Pulled Pork Sliders .....	9.95
Spinach & Artichoke Dip .....	7.95/9.95	CAB® Cheeseburger Sliders .....	8.95
Fresh Salsa & Chips .....	4.95	Free-Range Turkey Sliders .....	8.95
Fresh Guacamole & Chips ....	7.95/9.95	Grilled Balsamic Shrimp .....	9.95
BBQ Chicken Potato Skins .....	7.95	Crispy Chicken Tenders .....	8.95
Killer Wings Buffalo or Fiery .....	8.95	All-American Baby Back Ribs .....	9.95

## SALADS

House-made dressings: Balsamic, Blue Cheese, Honey-Dijon, Ranch, Tangy Italian, Thousand Island, Champagne Vinaigrette (low cal)

<b>BBQ Chopped Salad</b> Lettuce mix, fresh white corn, black beans, tortilla strips, Monterey jack, scallions, tomatoes, cilantro, ranch dressing, BBQ sauce. w. BBQ Chicken Breast .....	11.95	w. WR Tri Tip .....	12.50
<b>Tri Tip Salad</b> Baby greens, romaine, gorgonzola crumbles, Tahitian Tomato & mint julep dressings .....			12.50
<b>Asian Chicken Salad</b> Chicken breast, lettuce mix, scallions, rice noodles, wontons, almonds, mandarin oranges, sesame dressing .....			10.95
<b>Grilled Vegetable Salad</b> Chopped asparagus, zucchini, squash, eggplant, red peppers, corn, feta crumbles, romaine, balsamic dressing .....	8.95 /		11.95
<b>Natalie's Salad</b> Baby greens, candied pecans, gorgonzola crumbles, avocado, cucumber, balsamic dressing .....	8.95 /		10.95
<b>Caesar Salad</b> Crisp romaine, rustic croutons, eggless Caesar dressing .....	4.95 /		7.95
<b>House Salad</b> Lettuce mix, fresh white corn, tomatoes, cucumbers, rustic croutons ..	4.95 /		7.95

Add: Grilled Chicken Breast 4.95 • Fresh Atlantic Salmon 5.95 • Grilled Balsamic Shrimp 4.95  
Pulled Pork 5.95 • WR Tri Tip 5.95 • Avocado 2.50 • Grilled Portobello 3.95

## AWARD-WINNING BARBECUE

Every day, we season & slow-roast our premium, Midwest meats, ribs, and all-natural, hormone-free chickens. We then grill & sauce them to order over a mesquite fire. Choose one Signature Side.

<b>WR Tri Tip</b> Served medium and up .....	13.95	<b>BBQ Half Chicken</b> .....	10.95
<b>All-American Baby Back Ribs</b> .....	Lite 14.95 / Full 18.95	<b>BBQ Chicken Breast</b> .....	10.95
<b>Beef Ribs</b> .....	13.95	<b>Roasted Free-Range Half Chicken</b> .....	12.95
<b>WR BBQ Combo</b> Any two 16.95   Any three 22.95   Any four 28.95 BBQ Chicken Breast • BBQ Half Chicken • Roasted Free-Range Half Chicken Baby Back Ribs • Beef Ribs • WR Tri Tip • Pulled Pork (meat only)		<b>Carolina Pulled Pork</b> w. Carolina Slaw .....	13.95

Add a Small House or Caesar Salad to BBQ Entrée 3.95

## AGED STEAKS & PREMIUM SEAFOOD

Steaks are hand-cut & seasoned, then grilled over oak. Choose one Signature Side.

<b>Prime Top Sirloin</b> 10 oz. U.S.D.A. Prime "baseball" cut. Lean .....	19.50
<b>Chophouse Filet</b> 8 oz. Certified Angus Beef®. Lean .....	25.95
<b>Kansas City Strip</b> 15 oz. Bone-in, Certified Angus Beef®. Medium marbling .....	26.95
<b>Ribeye</b> 15 oz. Certified Angus Beef®. The king of steaks! Heavy marbling .....	27.95

Our fresh fish may be prepared **1**-simply hardwood-grilled; **2**-skillet-blackened; or **3**-marinated & pan-seared in Jim Beam, brown sugar & soy sauce.

<b>Freshwater Idaho Rainbow Trout</b> (Boneless) .....	12.95
<b>Fresh Atlantic Salmon</b> .....	15.95
<b>Grilled Balsamic Shrimp</b> w. Long Grain White Rice .....	14.95

Add: Skillet-blackened upon request N/C • Small House or Caesar Salad to Steak or Seafood 1.95  
Grilled Balsamic Shrimp 4.95 • Sautéed Mushrooms w. Red Peppers & Onions 4.95

## SIGNATURE SIDES

Original Peanut Coleslaw .....	2.95	Steamed Broccoli .....	3.95
Skillet Baked Beans .....	2.95	Vegetarian Black Beans .....	2.95
Grilled Fresh White Corn .....	3.50	Long Grain White Rice .....	2.95
Smashed Sweet Potatoes .....	3.95	<i>The following sides + \$1.50 w. entrée:</i>	
Skin-On Fries .....	3.95	Steamed Fresh Asparagus .....	4.95
Mashed Potatoes .....	3.95	Sweet Potato Fries .....	4.95
Idaho Baked Potato .....	3.95	Loaded Baked Potato .....	4.95
Lauren's Favorite Mac & Cheese.....	4.50	Fiery Green Beans .....	4.95

## LUNCH COMBO 11.95

- 1 CHOOSE** a Slider (2 per order)  
BBQ Tri Tip, Western Tri Tip, Pulled Pork,  
CAB Cheeseburgers, Free-Range Turkey  
Mix two different sliders +1.95
- 2 CHOOSE** Soup or House/Caesar salad  
Natalie's or Grilled Vegetable salad +2.95
- 3 CHOOSE** one Signature Side

## SOUPS 4.95

MONDAY	Tri Tip-Mushroom or Vegetable
TUESDAY	Chicken Tortilla or Vegetable
WEDNESDAY	Tri Tip-Mushroom or Vegetable
THURSDAY	Tri Tip-Mushroom or Chicken Tortilla
FRIDAY	Clam Chowder or Chicken Tortilla
SATURDAY	Tri Tip-Mushroom or Vegetable
SUNDAY	Tri Tip-Mushroom or Chicken Tortilla

## BURGERS & SANDWICHES

Burgers topped w. lettuce, vine-ripened tomato, pickles & caramelized onions. Served on a toasted sesame-seed bun. Choose one Signature Side.

<b>Classic Burger</b> Certified Angus Beef® ground chuck .....	10.95
<b>Buckeye Burger</b> BBQ sauce, applewood-smoked bacon, Tillamook® cheddar .....	11.95
<b>Free-Range Turkey Burger</b> Mixed w. carrots, zucchini, onion, toasted honey wheat bun .....	10.95
<b>House-Made Vegan Burger</b> Lentils, bulgur, cashews, leeks, grilled corn, mushrooms, & more w. avocado on a toasted honey wheat bun (not vegan) .....	10.95
<b>America's Best BBQ Tri Tip Sandwich</b> Thinly sliced, caramelized BBQ sauce, toasted French baguette .....	12.50
<b>Western Tri Tip Sandwich</b> Monterey jack, sautéed onions & peppers, real au jus, toasted French baguette .....	12.50
<b>Santa Fe BBQ Chicken Sandwich</b> Mozzarella, lettuce, vine-ripened tomato, cilantro, chipotle ranch, toasted honey wheat bun ..	10.95
<b>Pulled Pork Sandwich</b> Topped with Carolina slaw, pickle chips, toasted sesame-seed bun .....	11.95
<b>Wood-Grilled Vegetable Sandwich</b> Wood-grilled eggplant, squash, red onion, portobello, red pepper, goat cheese, balsamic dressing, toasted honey wheat bun .....	10.95

Add: Small House or Caesar Salad to Burger or Sandwich 3.95  
Tillamook® Cheddar 1 • Monterey Jack 1 • Gorgonzola 1  
Applewood-Smoked Bacon 1 • Sautéed Mushrooms 1 • Avocado/Guac 2.50





### STARTERS & SMALL PLATES

Famous Shredded Onions ....	4.95/6.95	BBQ Tri Tip Sliders .....	9.95
Half & Half Shredded Onions + Fries .....	7.95	Pulled Pork Sliders .....	9.95
Spinach & Artichoke Dip .....	7.95/9.95	CAB® Cheeseburger Sliders .....	8.95
Fresh Salsa & Chips .....	4.95	Free-Range Turkey Sliders .....	8.95
Fresh Guacamole & Chips ....	7.95/9.95	Grilled Balsamic Shrimp .....	9.95
BBQ Chicken Potato Skins .....	7.95	Crispy Chicken Tenders .....	8.95
Killer Wings Buffalo or Fiery .....	8.95	All-American Baby Back Ribs .....	9.95

### SOUPS 4.95

MONDAY	Tri Tip-Mushroom or Vegetable
TUESDAY	Chicken Tortilla or Vegetable
WEDNESDAY	Tri Tip-Mushroom or Vegetable
THURSDAY	Tri Tip-Mushroom or Chicken Tortilla
FRIDAY	Clam Chowder or Chicken Tortilla
SATURDAY	Tri Tip-Mushroom or Vegetable
SUNDAY	Tri Tip-Mushroom or Chicken Tortilla

### SALADS

House-made dressings: Balsamic, Blue Cheese, Honey-Dijon, Ranch, Tangy Italian, Thousand Island, Champagne Vinaigrette (low cal)

**BBQ Chopped Salad** Lettuce mix, fresh white corn, black beans, tortilla strips, Monterey jack, scallions, tomatoes, cilantro, ranch dressing, BBQ sauce.

w. BBQ Chicken Breast .....	13.50
w. WR Tri Tip .....	13.95

**Tri Tip Salad** Baby greens, romaine, gorgonzola crumbles, Tahitian Tomato & mint julep dressings .....

13.95
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**Asian Chicken Salad** Chicken breast, lettuce mix, scallions, rice noodles, wontons, almonds, mandarin oranges, sesame dressing .....

12.95
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**Grilled Vegetable Salad** Chopped asparagus, zucchini, squash, eggplant, red peppers, corn, feta crumbles, romaine, balsamic dressing ..

8.95 / 11.95
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**Natalie's Salad** Baby greens, candied pecans, gorgonzola crumbles, avocado, cucumber, balsamic dressing .....

8.95 / 11.95
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**Caesar Salad** Crisp romaine, rustic croutons, eggless Caesar dressing .....

4.95 / 8.95
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**House Salad** Lettuce mix, fresh white corn, tomatoes, cucumbers, rustic croutons .....

4.95 / 8.95
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Add: Grilled Chicken Breast 4.95 • Fresh Atlantic Salmon 5.95 • Grilled Balsamic Shrimp 4.95  
Pulled Pork 5.95 • WR Tri Tip 5.95 • Avocado 2.50 • Grilled Portobello 3.95

### AWARD-WINNING BARBECUE

Every day, we season & slow-roast our premium, Midwest meats, ribs, and all-natural, hormone-free chickens. We then grill & sauce them to order over a mesquite fire. Choose two Signature Sides (except for Pulled Pork).

**WR Tri Tip** Served medium and up .....

17.95
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**All-American Baby Back Ribs** .....

Lite 18.95 / Full 21.95
-------------------------

**Beef Ribs** .....

17.95
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**WR BBQ Combo** Any two 19.95 | Any three 25.95 | Any four 31.95  
BBQ Chicken Breast • BBQ Half Chicken • Roasted Free-Range Half Chicken  
Baby Back Ribs • Beef Ribs • WR Tri Tip • Pulled Pork (meat only)

**BBQ Half Chicken** .....

14.95
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**BBQ Chicken Breast** .....

15.95
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**Roasted Free-Range Half Chicken** .....

16.95
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**Carolina Pulled Pork** w. Carolina Slaw and one Signature Side .....

16.95
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Add a Small House or Caesar Salad to BBQ Entrée 3.95

### AGED STEAKS & PREMIUM SEAFOOD

Steaks are hand-cut & seasoned, then grilled over oak. Choose one Signature Side.

**Prime Top Sirloin** 10 oz. U.S.D.A. Prime "baseball" cut. Lean .....

19.50
-------

**Chophouse Filet** 8 oz. Certified Angus Beef®. Lean .....

25.95
-------

**Kansas City Strip** 15 oz. Bone-in, Certified Angus Beef®. Medium marbling .....

26.95
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**Ribeye** 15 oz. Certified Angus Beef®. The king of steaks! Heavy marbling .....

27.95
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**Freshwater Idaho Rainbow Trout** (Boneless) .....

15.95
-------

**Fresh Atlantic Salmon** .....

18.95
-------

**Grilled Balsamic Shrimp** w. Long Grain White Rice .....

16.95
-------

Add: Skillet-blackened upon request N/C • Small House or Caesar Salad to Steak or Seafood 1.95  
Grilled Balsamic Shrimp 4.95 • Sautéed Mushrooms w. Red Peppers & Onions 4.95

### BURGERS & SANDWICHES

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**Classic Burger** Certified Angus Beef® ground chuck .....

11.95
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**Buckeye Burger** BBQ sauce, applewood-smoked bacon, Tillamook® cheddar .....

12.95
-------

**Free-Range Turkey Burger** Mixed w. carrots, zucchini, onion, toasted honey wheat bun .....

11.95
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**House-Made Vegan Burger** Lentils, bulgur, cashews, leeks, grilled corn, mushrooms, & more w. avocado on a toasted honey wheat bun (not vegan) .....

11.95
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**America's Best BBQ Tri Tip Sandwich** Thinly sliced, caramelized BBQ sauce, toasted French baguette .....

13.95
-------

**Western Tri Tip Sandwich** Monterey jack, sautéed onions & peppers, real au jus, toasted French baguette .....

13.95
-------

**Santa Fe BBQ Chicken Sandwich** Mozzarella, lettuce, vine-ripened tomato, cilantro, chipotle ranch, toasted honey wheat bun ..

11.95
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**Pulled Pork Sandwich** Topped with Carolina slaw, pickle chips, toasted sesame-seed bun .....

12.95
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**Wood-Grilled Vegetable Sandwich** Wood-grilled eggplant, squash, red onion, portobello, red pepper, goat cheese, balsamic dressing, toasted honey wheat bun .....

11.95
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Add: Small House or Caesar Salad to Burger or Sandwich 3.95  
Tillamook® Cheddar 1 • Monterey Jack 1 • Gorgonzola 1  
Applewood-Smoked Bacon 1 • Sautéed Mushrooms 1 • Avocado/Guac 2.50

### SIGNATURE SIDES

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Smashed Sweet Potatoes .....	3.95	<i>The following sides + \$1.50 w. entrée:</i>	
Skin-On Fries .....	3.95	Steamed Fresh Asparagus .....	4.95
Mashed Potatoes .....	3.95	Sweet Potato Fries .....	4.95
Idaho Baked Potato .....	3.95	Loaded Baked Potato .....	4.95
Lauren's Favorite Mac & Cheese.....	4.50	Fiery Green Beans .....	4.95



**WOOD RANCH®**

## House-Made Desserts

**Warm Chocolate Cake** 6.95

Flourless Guittard chocolate cake, vanilla ice cream, whipped cream, hand-candied pecans.

**Mom's Deep-Dish Cobbler** 6.95

Peaches or Granny Smith apples, whole grains, brown sugar, cinnamon, vanilla ice cream.

**The Best Cheesecake** 6.95

Baked in-house with classic graham cracker crust.  
Served with raspberry sauce & fresh berries.

**Oreo® Cookie Crunch** 6.95

Vanilla ice cream hand-rolled in ground Oreo® cookies.  
Served with raspberry or hot-fudge sauce.

