

# Drakesbad

GUEST RANCH

SUNDAY

## First Course

\*Organic Chopped Romaine,  
Garlic Caesar Dressing, Red Onion, Croutons,  
Parmesan Cheese

## Second Course (a choice)

\*Roasted Rack of Lamb,  
Griddled Asparagus, Wheatberries &  
Peppercorn Pasta, Romesco Sauce

Roasted Acorn Squash  
Wild Mushrooms, Garlic & Quinoa Stuffing  
Garlic Cream Sauce, Grilled Asparagus

## Wine Pairing

Lincourt Vineyard Pinot Noir  
Santa Barbara 2013 | \$40

*Round berry flavors, supple mouth feel, long finish*

## Dessert

Blueberry Cheese Cake

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

# Drakesbad

## GUEST RANCH

MONDAY

### First Course

Goddess Salad, Chopped Romaine,  
Tomatoes, Cucumbers, Green Onion,  
Green Goddess Dressing

### Second Course (a choice)

\*White Marble Farms Pork Panchetta,  
Bacon Cheese Grits  
Kale, Apricot Fruit Glaze

Crispy Tofu, Ginger Garlic Glaze,  
Bamboo Rice, Lentils, Kale

### Wine Pairing

Saint Cosme, Cotes Du Rhone  
France 2013 | \$36

*Classic Cotes Du Rhone, blackberries and black pepper*

### Dessert

Pecan Pie

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# Drakesbad

GUEST RANCH

TUESDAY

## First Course

Organic Lettuces, Red Onion, Fennel,  
Honey Lavender Vinaigrette

## Second Course (a choice)

**Lasagna** | Bolognaise, Roasted Tomato Sauce,  
Wild Mushrooms, Roasted Garlic, Red Onion,  
Ricotta Cheese, Basil Pesto

**Vegetarian Lasagna** | Roasted Tomato Sauce,  
Bechamel Sauce, Wild Mushrooms.  
Roasted Garlic, Red Onion,  
Ricotta Cheese, Basil Pesto

## Wine Pairing

Aruma, Chateau Lafite Rothschild Malbec  
Argentina 2013 | \$32

*Intense flavors of plums & violets, silky tannins*

## Dessert

Flourless Chocolate Cake, Chocolate Sauce

# Drakesbad

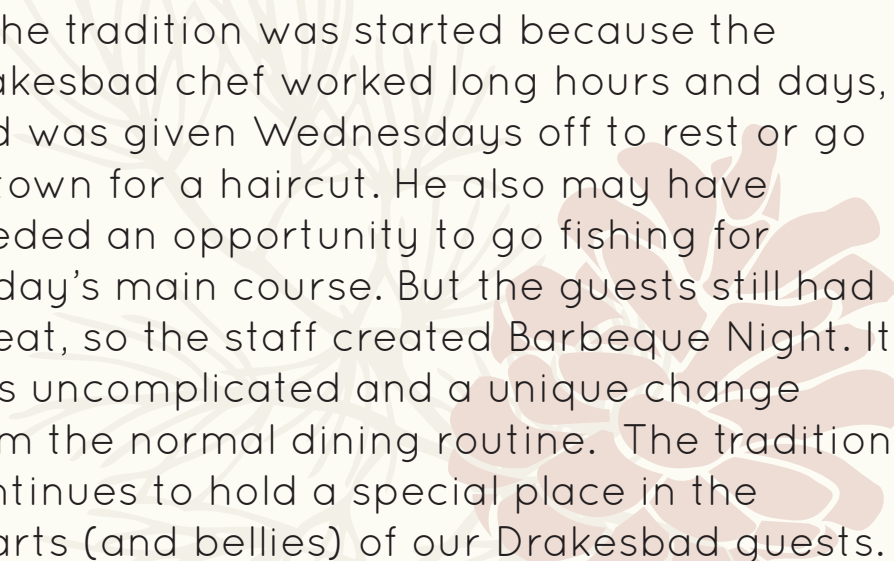
## GUEST RANCH

WEDNESDAY - BBQ

On Wednesday evenings you'll experience a long standing tradition at Drakesbad Guest Ranch - an old-fashioned outdoor barbeque.

For almost 4 decades we've been serving our guests savory faire on the lodge lawn - ***ribs, tri-tip, burgers, bratwurst, hotdogs and veggie burgers plus corn on the cob, coleslaw, mixed vegetables and baked potatoes.***  
***There's always dessert too!***

The tradition was started because the Drakesbad chef worked long hours and days, and was given Wednesdays off to rest or go to town for a haircut. He also may have needed an opportunity to go fishing for Friday's main course. But the guests still had to eat, so the staff created Barbeque Night. It was uncomplicated and a unique change from the normal dining routine. The tradition continues to hold a special place in the hearts (and bellies) of our Drakesbad guests.



# Drakesbad

GUEST RANCH

THURSDAY

## First Course

Spinach Salad, Roasted Apple Vinaigrette,  
Spicy Pecans, Granny Smith Apples,  
Blue Cheese Crumbles

## Second Course (a choice)

\*Chicken Picatta, Garlic Mashed Potatoes,  
Broccoli, White Wine, Garlic, Capers

Wild Mushroom Ravioli, Garlic Cream Sauce,  
Wild Mushrooms, Fennel,  
Parmesan Cheese

## Wine Pairing

Guy Saget Vouvray, Chenin Blanc  
France 2013 | \$33

*Honeysuckle, slight minerality, delicious!*

## Dessert

Carrot Cake, Sour Cream Frosting

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increase your risk of food borne illness.*

# Drakesbad

GUEST RANCH

FRIDAY

## First Course

BLTA Salad

Bacon, Lettuce, Avocado, Basil Pesto,  
Tomato Vinaigrette, Fresh Mozzarella, Toast

## Second Course (a choice)

\*Griddled Salmon, Prawn Risotto, English Peas,  
Roasted Baby Carrots, Asparagus, Vin Blanc

Eggplant Parmesan, Bread Crumbs,  
Roasted Tomato Sauce, Parmesan Cheese

## Wine Pairing

Les Vignes de Bila-Haut, Rose  
France 2014 | \$28

*Crushed red fruit, floral aromas, dry finish*

## Dessert

Salted Caramel Vanilla Crunch Cake

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increase your risk of food borne illness.*

# Drakesbad

GUEST RANCH

SATURDAY

## First Course

Wedge Salad

Iceberg Lettuce, Blue Cheese Dressing, Cherry Tomatoes, Crispy Bacon, Green Onions

## Second Course (a choice)

\*Herb Crusted Oven Roasted Angus Prime Rib,  
Oven Roasted Fingerling Potatoes, Asparagus,  
Jus & Beaver's Horseradish

Stuffed Tomatoes, Couscous, Zucchini,  
Parmesan Cheese, Creamy Polenta

## Wine Pairing

Roth Vineyards, Cabernet Sauvignon  
Alexander Valley 2011 | \$56.

*Red berries, currants, long silky finish*

## Dessert

Molten Chocolate Cake, Raspberry Sauce

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# KID'S MENU

1 Macaroni & Cheese

2 Baked Chicken Tenders

3 Turkey Corn Dogs



ALL DISHES SERVED  
WITH VEGGIES!!

THE DB MARMOT



## Aperitifs & Dessert Wine

**Osborne Fino Sherry** \$6  
*Dry and delicate, great before dinner*

**Broadbent 3 year Fine Rich Madeira** \$6  
*Concentrated and intense*

**Indian Peak Vineyards "Donna's Port"** \$7  
*Rich, blackberry & plum.*

**Chaucer's Raspberry Dessert Wine** \$7  
*bursting with raspberry flavor*

## Beer

MICROBREWS \$5.50

Anchor Steam | Sierra Nevada Pale Ale |  
Sierra Nevada Torpedo | Sierra Nevada Hop Hunter  
Sierra Nevada Summerfest (SEASONAL) | Samuel Adams  
Boston Lager | Samuel Adams Summer Ale (SEASONAL)  
Blue Moon | Blue Moon Summer Honey White Ale (SEASONAL)

MICROBREWS \$6.50 (22oz.)

Lassen Ale Works Devil's Corral Imperial Stout  
Lassen Ale Works Thompson Peak  
Fall River Widowmaker Double IPA  
Fall River Hexagenia IPA

Miller Genuine Draft | Corona | Coors | Coors Light \$4.50

## Beverages

Pepsi | Diet Pepsi | Sierra Mist \$1.50  
Fresh Lemonade \$1.50  
Aquafina Water (flat) \$1.50  
Brewed Coffee \$2  
Iced Tea \$2

# Drakesbad

## GUEST RANCH

WINE / BEER / BEVERAGES

## Sparkling

**Valdo Prosecco Brut DOC** \$8 \$32  
Valdobbiadene, Italy  
*Well balanced, slightly fruity, dry finish*

**Rack & Riddle, Brut** \$64  
North Coast  
*Citrus, pear and flora aromas with a hint of yeast*

**Canard-Duchene, Authentic Brut NV** \$64  
France  
*Blend of pinot noir & chardonnay, fresh & creamy*

## White

**Les Vignes de Bila-Haut Rose** \$7 \$28  
France 2014  
*Crushed red fruit, floral aromas, dry finish*

**Angels & Cowboys Rose** \$28  
Sonoma County 2014  
*Minerally, bright with hints of dried strawberries*

**Lenz Moser, Gruner Veltliner** \$7 \$30  
Austria 2013  
*Crisp & refreshing, low alcohol*

**Los Vascos, Sauvignon Blanc** \$7 \$28  
Chile 2014  
*Aromas of peaches, flavors of green apple & melon*

**Firestone, Sauvignon Blanc** \$7 \$27  
Santa Barbara, 2013  
*Passion fruit, citrus zest, dry finish*

**Guy Saget Vouvray, Chenin Blanc** \$8 \$33  
France 2013  
*Honeysuckle, slight minerality, delicious!*

**Butterfield Station Chardonnay** \$6 \$25  
California, 2014  
*Buttery toast, complex finish*

**Gen 5 Chardonnay** \$9 \$36  
Lodi California 2013  
*Tropical fruit, citrus, no oak*

**Chalk Hill, Chardonnay** \$46  
Sonoma Coast 2013  
*Flavors of apples & crème brulee*

## Red

**District 7 Pinot Noir** \$7 \$28  
Monterey 2012  
*Flavors of black cherry with a touch of vanilla & toast*

**Lincourt Vineyards, Pinot Noir** \$10 \$40  
Santa Barbara, 2013  
*Round berry flavors, supple mouth feel, long finish*

**Chalk Hill, Pinot Noir** \$52  
Sonoma County, 2013  
*Truffles, espresso, dried cherries & incense*

**Grayson Cellars, Lot 12 Zinfandel** \$7 \$28  
California 2013  
*Bramble fruits, full bodied flavors, elegant finish*

**Aruma, Chateau Lafite-Rothschild, Malbec** \$28  
Argentina 2013  
*Plums & violets, intense with a delicate finish*

**Saint Cosme, Cotes Du Rhone** \$36  
Rhône France, 2013  
*Classic Cotes Du Rhone, blackberries and black pepper*

**Les Vignes de Bila-Haut, Syrah** \$34  
France 2012  
*Dark fruit, spicy finish*

**Discoveries Vineyard, Cabernet Sauvignon** \$8 \$30  
California 2013  
*Cherries & black currants, hint of chocolate*

**Grayson Cellars, Lot 10 Cabernet Sauvignon** \$9 \$37  
California 2013  
*Rich nose of blackberries and black pepper, soft tannins*

**Roth Vineyards, Cabernet Sauvignon** \$56  
Alexander Valley, 2011  
*Red berries, currants, long silky finish*

**Lassen Peak Redneck Red** \$5 \$20  
Shingletown  
*Blend of Cab, Merlot & Syrah, smooth & rich.*

**\*\*There is a charge of \$10 per bottle for any wine brought to the dining room\*\***