

# Drakesbad

GUEST RANCH

SUNDAY

## First Course

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

## Second Course (a choice)

\*Roasted Rack of Lamb, Garlic Mashed Potatoes,  
Grilled Asparagus, Romesco Sauce

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

## Wine Pairing

Paraiso Pinot Noir  
Monterey | \$34

*Bright cherry & raspberry, followed by round tannins & a hint of cocoa*

## Dessert

Chef's Choice

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

# Drakesbad

## GUEST RANCH

MONDAY

### First Course

Chopped Romaine, Cherry Tomatoes,  
Bell Peppers, Red Onion, Hard Boiled Eggs,  
“Lassen Lava Dressing”

### Second Course (a choice)

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

Stir-fry vegetables with Tofu,  
Bamboo Rice, Lentils

### Wine Pairing

Les Moirets, Cotes Du Rhone  
France | \$32

*Bright fruit, soft strawberry & cherry, finishing clean & balanced*

### Dessert

Chef's Choice

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# Drakesbad

GUEST RANCH

TUESDAY

## First Course

Spring Mixed Lettuces, Cucumber, Cherry Tomatoes, Olives, Artichokes, Roasted Garlic Balsamic Vinaigrette

## Second Course (a choice)

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

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

## Wine Pairing

Van Ruiten, Old Vine Zinfandel  
Lodi | \$34

*Great upfront fruit, jammy with a touch of spice*

## Dessert

Chef's Choice

# Drakesbad

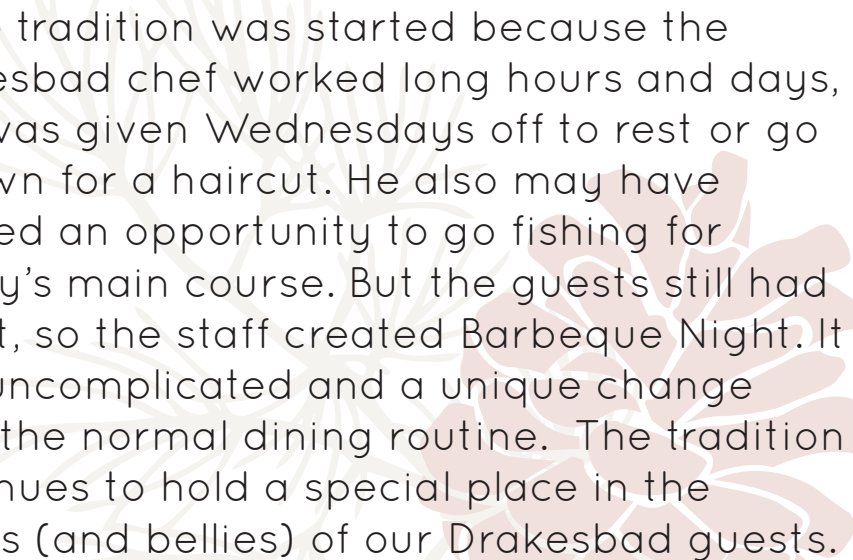
## GUEST RANCH

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.



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GUEST RANCH

THURSDAY

## First Course

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

## Second Course (a choice)

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

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

## Wine Pairing

Clos De Nouys, Vouvray  
France | \$32

*Clean & bright fruit, surrounded by honeysuckle & melon*

## Dessert

Chef's Choice

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increase your risk of food borne illness.*

# Drakesbad

GUEST RANCH

FRIDAY

## First Course

BLTA Salad

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

## Second Course (a choice)

\*Griddled Salmon, Wild Rice,  
California Blend Vegetables, Dill Sauce

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

## Wine Pairing

Sables d' Azur, Rose  
France | \$26

*Ripe strawberry and watermelon, outstanding acid in the finish*

## Dessert

Chef's Choice

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

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GUEST RANCH

SATURDAY

## First Course

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

## Second Course (a choice)

\*Herb Crusted Oven Roasted Angus Prime Rib,  
Fingerling Potatoes, Green Beans Almondine

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

## Wine Pairing

Robert Hall, Cabernet  
Paso Robles | \$30

*Big & bold fruit, with outstanding leather & coffee notes*

## Dessert

Chef's Choice

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

# KID'S MENU

1 Macaroni & Cheese

2 Baked Chicken Tenders

3 Turkey Corn Dogs



ALL DISHES SERVED  
WITH VEGGIES!!

THE DB MARMOT



# Drakesbad

## GUEST RANCH

### WINE LIST

#### Sparkling

**Veuve Du Vernay** \$6 (187ml) \$24 (750ml)  
France  
*Bright & zesty with hints of apple & pear*

**Bivio Prosecco** \$26  
Veneto, Italy  
*Fresh & dry, with a fruity & floral fragrance*

#### White

**Sables d' Azur Rosé** \$7 \$26  
France  
*Ripe strawberry & watermelon, outstanding acid on the finish*

**Ara Pathway Sauvignon Blanc** \$7 \$26  
New Zealand  
*Pronounced aromas of citrus zest, mandarin orange, and herbs*

**Bell Sauvignon Blanc** \$8 \$30  
Lake County  
*Citrus aromas of grapefruit, lemongrass, kiwi & green apple*

**Clos de Nouyes Vouvray** \$9 \$32  
France  
*Clean & bright fruit, surrounded by honeysuckle & melon*

**Carmenet Chardonnay** \$6 \$22  
Sonoma, Napa  
*Hints of apple, banana, & vanilla, finishes smooth with butterscotch and tropical fruit*

**Carlson Chardonnay** \$10 \$36  
Santa Barbara  
*Lively & rich with a touch of crisp apples & lime*

**Van Ruiten Pinot Grigio** \$7 \$26  
Lodi  
*Flavors of honeydew melon, fig, and citrus leading to a soft mid-palate finish with a lemony note*

**Lassen Peak Estate Pinot Gris** \$6 \$22  
Inwood Valley  
*Rich and full bodied, with luscious melon and pear flavors with a clean citrus finish*

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

# Drakesbad

## GUEST RANCH

### WINE LIST

#### Red

- Carmenet Pinot Noir** \$7 \$26  
Sonoma, Napa  
*Aromas abound with hints of strawberries and spice notes, ends enjoyably with raspberry and cedar flavors.*
- Paraiso Pinot Noir** \$8 \$34  
Monterey  
*Bright cherry & raspberry, followed by round tannins and a hint of cocoa*
- Van Ruiten Old Vine Zinfandel** \$8 \$34  
Lodi  
*Great upfront fruit, jammy with a touch of spice*
- Cotes du Rhone Les Moirets** \$32  
France  
*Bright fruit, soft strawberry & cherry, finishing clean & balanced*
- Robert Hall Cabernet Sauvignon** \$8 \$30  
Paso Robles  
*Big & bold, with outstanding leather & coffee notes*
- Carmenet Cabernet Sauvignon** \$7 \$26  
Sonoma, Napa  
*Bouquet of berries rounded out with spice & vanilla for a lingering finish*
- Rock Rabbit Merlot** \$7 \$26  
Paso Robles  
*Massive flavors of ripe plum, blackberry, and cherry fruit with a velvety finish*
- Muddy Boot Red Blend** \$6 \$22  
Lodi  
*Blend of Cab, Petite Sirah and Syrah, a fruitful pallet with a silky finish*
- Lassen Peak Redneck Red** \$5 \$18  
Shingletown  
*Blend of Cab, Merlot & Syrah, smooth & rich.*
- Lassen Peak Kay's Syrah Shiraz** \$7 \$26  
Inwood Valley  
*Big ripe flavors of blackberry, cherries, and currant, with just a hint of french oak spice and pepper on the long finish*

#### Dessert Wine

- Indian Peak "Donna's Dessert Wine"** \$7  
Manton  
*Rich and full bodied with a harmonious blend of black cherry and plum & a hint of brown sugar*

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

# Drakesbad

GUEST RANCH

BEER / BEVERAGES / ESPRESSO

## Beer

MICROBREWS \$5.50 (12oz)

Anchor Steam

Sierra Nevada Hop Hunter

Sierra Nevada Pale Ale

Sierra Nevada Torpedo

Sierra Nevada Stout

Drakes IPA

Drakes 1500 Pale

Great Basin Icky IPA

Deschutes Fresh Squeeze

Deschutes Black Butte Porter

MICROBREWS \$6.50 (22oz)

Lassen Ale Works Thompson Peak Pilsner

Lassen Ale Works Devil's Corral

Fall River Hexagenia

Fall River Kilty Scotch

Grolsch

## DRAFT BEER

Rotating variety of draft beer.

12oz \$5.50 and 22oz \$6.50

## Beverages

Pepsi| Diet Pepsi| Sierra Mist| Dr. Pepper

Diet Dr. Pepper | RC Cola| 7up| Diet 7up

Squirt| Sunkist| Root Beer| Diet Root Beer \$1.50

Bottled Water \$1.50

Lemonade \$1.50

Ice Tea \$1.50

## Espresso

Espresso \$3.00

Espresso Doppio \$3.50

Ristretto \$3.00

Lungo \$3.00

Café' Macchiato \$3.50

Café' Crème \$4.00

Cappuccino \$4.00

Latte ( Vanilla, Hazelnut, Caramel ) \$4.00

Café' Americano \$3.00

Mocha \$4.00

Cold Brew Espresso \$3.50

Coconut Cold Brew Espresso \$3.50

Caffe' Affogato \$4.50