



DINNER MENU

PL = PIG LATIN ★ = STAFF FAVORITES
(V) = VEGETARIAN (VG) = VEGAN 🌶 = SPICY

SMALL PLATES



CHIPS & SALSA FLIGHT \$11

House-Made Tomatillo & Roja Salsas,
Queso Blanco, PL Refried Beans

GUACAMOLE (V) (VG) \$13

Avocado, Cilantro, Tomato, Red Onion,
Lime, Jalapeño, Salt-Dusted
Tortilla Chips

CHIPS & QUESO \$10

Queso Blanco, Mixed Bell Peppers,
Salt-Dusted Tortilla Chips

EMPANADAS \$12 ☆

Braised Beef, Idaho Potatoes,
House-Seasoning Mix, Aji Sauce

ELOTE RIBS* (V) \$10

Corn Ribs tossed with Salsa Macha,
PL Tajin, Sprinkle of Cotija & Cilantro

MINI CRAB CAKES \$28

Pan-Seared Premium Dungeness Crab,
Bell Pepper, Garlic, Cilantro, Sweet
Thai Chili Remoulade

CHINESE BBQ PORK \$18

Marinated & Sliced Pork Loin, Chinese
Hot Mustard, Ketchup, Sesame Seeds

CARIBBEAN CEVICHE* \$18 ☆

Rockfish, Shrimp, Bay Scallops,
Coconut Milk & Lime Marinade, Red Onion,
Bell Pepper, Cilantro, Mango, Dragon
Fruit, Kiwi

GRILLED SHRIMP SKEWERS \$16

Cilantro-Lime Butter

JERK CHICKEN ANTICUCHOS \$16 🌶🌶

Spicy, Authentic Jerk-Marinated Chicken
Thigh, Cucumber Salad

CHEESE QUESADILLA (V) \$10

Monterey Jack, White Cheddar &
Mozzarella, Pico de Gallo

ADD: Carne Asada \$8 | Bay Shrimp \$8 |
Jerk Chicken \$6

STREET TACOS



*3 Tacos Per Order. Proudly Served on Mi Rancho
Corn Tortillas w/ Pico de Gallo, Cilantro, &
Signature Hildebrandt Taco Sauce. Please no
Mix-and-Match.*

CARNE ASADA \$18

Grilled Royal Ranch Prime Skirt Steak

HALIBUT \$18

Lightly Beer Battered, Secret Sauce

CARNITAS \$14

Slow-Cooked Pork, Pickled Red Onion

AL PASTOR \$16

Anchiote Marinated Pork Shoulder,
Pineapple-Serrano Salsa, Pickled Red Onions

CHICHARRÓN \$16

Crispy Japanese Berkshire Pork Belly

PORTOBELLO MUSHROOM (V) (VG) \$10

Marinated & Sautéed Portobello Mushrooms

TACO PLATES



*2 Tacos Proudly Served on Signature Mi Rancho
Corn & Flour Blend Tortillas. Side of Spanish
Rice & Refried Beans Included.*

CARNE ASADA \$20

Grilled Royal Ranch Prime Skirt Steak,
Guacamole, Fried Onions

JERK CHICKEN \$18 🌶🌶

Jerk-Marinated Chicken, House Slaw,
Spicy Habanero-Thyme Mayo

CAMARONES \$22

Wild-Caught Mexican Shrimp, Cilantro-Lime
Sauce, House Slaw

SOUPS



ALBONDIGAS \$9

Beef & Pork Meatballs, Simmered Fresh
Vegetables, Aromatic Broth

CLAM CHOWDER \$8 (SERVED ON FRIDAYS ONLY)

New England-Style, Tender Clams,
Hearty Idaho Potatoes, Celery, Onion,
Thick-Cut Bacon

~ Our menu is crafted without seed oils. We use
only beef tallow, butter, & EVOO for superior taste.

TAPAS



MADUROS (V) \$10

Ripened Plantains, Brown Sugar &
PL Tajin, Habanero-Thyme Mayo

SHRIMP CEVICHE TOSTADAS \$12 ☆

Wild-Caught Mexican Shrimp, Mini
Tostadas, Lime, Cilantro, Tapatio

LOLLIPOP LAMB CHOPS \$35 ☆☆

Frenched Lamb Chop Marinated &
Grilled, Rosemary, Thyme, Garlic,
Olive Oil

SKIRT STEAK & CHIMICHURRI \$29 ☆☆

Grilled & Sliced Royal Ranch Prime
Skirt Steak, House Seasoning,
Fresh Parsley, Garlic & Cilantro
Chimichurri, Kiss of Crushed
Red Pepper

KOREAN KALBI SHORT RIBS \$24

Marinated Short Ribs, Garlic, Ginger
& Sesame, Side of Kimchi

AHI POKE* \$17

Fresh Ahi Tuna, Soy Sauce, Garlic,
Ginger, Sesame, Avocado, Wonton Chips

CHILE RELLENO \$20

Fresh Poblano Peppers, Melted Oaxacan
Cheese, Crushed Tortilla Chip Crust,
Tomatillo & Pepitas Sauce, Crema

SALADS



WEDGE SALAD \$18

Iceberg Lettuce, Cherry Tomatoes,
Bacon Crumbles, Ranch Dressing,
Rogue River Blue Cheese Crumble

BEEF & GOAT CHEESE (V) \$16

Arugula, Roasted Red & Yellow Beets,
Creamy Goat Cheese, Candied Pecans,
Raspberry-Walnut Vinaigrette

MIXED GREENS (V) (VG) \$12

Carrot, Tomato, Cucumber, Ranch or
Balsamic Vinaigrette

ADD: Prime Skirt Steak \$11 | Grilled Shrimp \$8

DINNER MENU



MAINS



*All Steaks are Cooked to Medium Rare, Unless
Otherwise Requested.*

ROYAL RANCH FLAT IRON STEAK \$52 ☆

(10 oz) Prime Cut; Served with
Mashed Potatoes & Asparagus

ROYAL RANCH RIBEYE STEAK \$58

(14 oz) Prime Cut w/
Mashed Potatoes & Asparagus

ROYAL RANCH TOMAHAWK STEAK \$132

(32 oz) Prime Cut
(Please allow 40 minutes for preparation)

GRILLED KING SALMON \$28

(6 oz) (Cooked Medium)
Topped w/ Mango Salsa. Served with
Mashed Potatoes & Asparagus

FISH & CHIPS \$26

Lightly Breaded Fresh Arctic Cod in
Beer Batter, Seasoned Fries, House-Made
Coleslaw, Tartar Sauce

PL BURGER \$22

Fresh Wagyu Tri-Tip & Brisket Patty,
Bacon Jam, Chipotle Aioli, Grilled
Jalapeños, American Cheese, Brioche Bun,
Truffle Fries

FULL BELLY BURGER \$22

Fresh Wagyu Tri-Tip & Brisket Patty, Sliced
Pork Belly, Grilled Onions, Dijonnaise,
Sunny Side Up Egg, Brioche Bun,
Truffle Fries

SIDES



MASHED POTATOES \$7

GRILLED ASPARAGUS \$7

PORTOBELLO MUSHROOMS \$8

SPANISH RICE \$5

PL REFRIED BEANS \$5

SEASONAL MIXED VEGETABLES \$7

TRUFFLE & HERB FRENCH FRIES \$9

DESSERTS



TRES LECHE \$10

Layered Milk Trio-Soaked Cake, Vanilla,
Whipped Cream

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE OUR RISK OF A FOOD BORNE ILLNESS.

*PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES BEFORE PLACING YOUR ORDER.

*ALLERGY WARNING: CONTAINS PEANUTS