



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

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



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

MINI CRAB CAKES \$28

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

CARIBBEAN CEVICHE* \$18 ★

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

GRILLED SHRIMP SKEWERS \$16

Wild Caught Argentinian Red Shrimp, 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

CRISPY BURRITO

Chicken \$9 | Bean \$8

Served with Salsa Roja & Salsa Verde

SOUP



CHICKEN TORTILLA \$12

Savory Broth, Avocado, Pulled Chicken, Tortilla Strips, Melted Oaxacan Cheese, Cilantro, Sour Cream

TACO PLATES



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

PRIME SKIRT STEAK \$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 Argentinian Red Shrimp, Cilantro-Lime Sauce, House Slaw

STREET TACOS



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

PRIME SKIRT STEAK \$18

Grilled Royal Ranch Prime Skirt Steak

HALIBUT \$18 ★

Lightly Beer Battered, Secret Sauce

CARNITAS \$14

Slow-Cooked Pork, Pickled Red Onion

CHICHARRÓN \$18

Crispy Japanese Berkshire Pork Belly, Guacamole, Salsa Verde

PORTOBELLO MUSHROOM (V) (VG) \$10

Marinated & Sautéed Portobello Mushrooms

SALADS



WEDGE SALAD \$18

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

BEET & GOAT CHEESE (V) \$16

Arugula, Roasted 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

TAPAS



MADUROS (V) \$10

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

SHRIMP 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

CHIMICHURRI PRIME SKIRT STEAK \$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

AGUACHILE \$18 🌶

Wild Caught Argentinian Red Shrimp, Chile Verde Sauce, Cucumber, Avocado, Microgreens

AHI POKE* \$18

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

MAINS

Where's the Beef (From)?

Scan here to learn more:



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

ROYAL RANCH FLAT IRON STEAK \$52 ★

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

ROYAL RANCH RIBEYE STEAK \$58

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

GRILLED KING SALMON \$28

(6 oz)(Cooked Medium) Served w/ Mango Salsa, Mashed Potatoes & Asparagus

FISH & CHIPS \$26

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

HANDHELDS



Served with choice of Truffle Fries or House Salad.

EXTRAS: Cheese \$1 | Bacon \$3 | Wagyu Patty \$4

PL BURGER \$22 ★

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

PL AMERICANO BURGER \$20

Wagyu Patty, American Cheese, Bacon, Lettuce, Tomato, Onion, Fry Sauce, Brioche Bun

TERIYAKI BURGER \$20

Wagyu Patty, American Cheese, Grilled Pineapple, Teriyaki Sauce, Brioche Bun

BEAST BURGER \$25

Wagyu Patty, Wild Boar, Venison & Elk Patty, American Cheese, Lettuce, Tomato, Onion, Candied Jalapeño Bacon, Fry Sauce, Brioche Bun

TURKEY BLTA \$22

Gaston Bakery Croissant, Sliced Turkey, Red Leaf Lettuce, Thick-Cut Bacon, Tomato, Avocado, Mayo

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

DESSERT



TRES LECHE \$10

Layered Milk Trio-Soaked Cake, Vanilla, Whipped Cream

"OUR GLOBALLY INSPIRED MENU DEFIES CULINARY CONVENTIONS, REINTERPRETING LATIN FLAVORS WHILE CELEBRATING THE ART OF SHARED PLATES." -PIG LATIN

*20% GRATUITY ADDED TO PARTIES OF 10 OR MORE

*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.

Sabor, Explore, Repeat.