



The *historic* SonRise Grass Creek Guest Ranch, LLC



EAT

The SonRise Grass Creek Guest Ranch staff handcrafts each dish from fresh ingredients and sources from local farms when the season permits.

All meals are made with one common ingredient - *affection*.

Breakfast \$6 each | choice of two for \$10

Optional side of homemade roasted tomatillo jalapeño salsa verde.

Bacon Breakfast Burrito

Scrambled eggs, crispy potatoes, shredded monterey jack cheese, and SonRise Ranch pasture raised bacon.

Ham Breakfast Burrito

Scrambled eggs, crispy potatoes, shredded monterey jack cheese, and SonRise Ranch pasture raised smoked ham.

Lunch \$8 each | meal with a cookie, chips & drink \$13

Roast Beef Sandwich

Fresh baked bread, topped with thinly sliced roast beef, provolone cheese, horseradish cream sauce, green leaf lettuce, and house pickled red onions.

Ham & Cheese Sandwich

Fresh baked bread, spread with butter & dijon mustard, then topped with smoked ham and sharp cheddar. Toasted before serving

B.L.T. Sandwich

Fresh baked bread, topped with mayonnaise, fresh sliced tomatoes, green leaf lettuce, and our crispy SonRise Ranch pasture raised bacon.



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Dinner served with your choice of homemade bread or cheddar chive scone **\$10**

SonRise Ranch Beef Chili

A warming chili made with our Pasture Raised Ground Beef, tomato and onion, and a medley of Black, Kidney, and Pinto Beans. Served with a side of shredded monterey jack cheese and diced onions

Ranch Raised Ham & Bean Soup

A hearty soup packed full of white beans, carrots, onions, celery and our Pasture Raised Smoked Ham.

SonRise Ranch Beef Pot Roast

Our Pasture Raised Beef Chuck Roast, slowly roasted in a rich beef broth and red wine base until fall-apart tender. Perfectly complemented with carrots, onion, celery, and potatoes.

Upgrades

- Add a drink & cookie to your meal **\$14**
- Choice of soup with any sandwich, drink & cookie **\$19**

Drinks

Beer Local **\$6.50** | *Domestic standard **\$5**

Moose Drool Brown Ale	Big Sky Brewing
Saddle Bronc Brown Ale	Black Tooth Brewing
Bomber Mountain Amber Ale	Black Tooth Brewing
Teton Amber Ale	Grand Teton Brewing
Old Faithful Pale Golden Ale	Grand Teton Brewing
Earned It Hazy IPA	Snake River Brewing
*Golden Banquet Beer	Coors
*1554 Enlightened Dark Ale	New Belgium
*Salmon Fly Honey Rye	Madison River Brewing
*Belgian White Wheat Ale	Blue Moon

Wine & Mead Glass **\$7** | Bottle **\$19**

Red Wine	19 Crimes
Old Vine Zinfandel	Bogle
Vintner's Reserve Chardonnay	Kendall-Jackson
Sauvignon Blanc	Decoy
Crazy Woman Mead w/ Hibiscus & Hops	Big Lost
Wild Man Mead with Hops	Big Lost

Whiskey Shot **\$6** | Flight of four **\$12**

Cinnamon Clove Honey Whiskey	LeDoux
Double Cask Blended Bourbon	LeDoux
Double Cask Straight Bourbon	Wyoming Whiskey
Straight Bourbon	Brush Creek