

DRINKS

Bieler Père et Fils Rosé	10
Simi Sauvignon Blanc (on tap)	13
Rodney Strong Merlot	12
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Shiner Bock	5.50
Alamo Golden Ale	6
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Buffalo Trace Old Fashioned	13
Hendrick's Gin & Tonic	13

FULL COCKTAIL, BEER &
WINE LISTS AVAILABLE

PRIVATE DINING

Celebrations, Holiday Parties,
Corporate Events & More

PRIVATE PARTIES & CATERING

LIZA@JASONDADY.COM | 210.289.4955

WE'RE OPEN

Monday - Thursday:	11 a.m. - 11 p.m.
Friday - Saturday:	11 a.m. - 12 a.m.
Sunday:	11 a.m. - 10 p.m.
Happy Hour:	3 p.m. - 6 p.m.

FOR MORE INFO VISIT RANGESA.COM

210.227.4455
Info@RangeSA.com

125 E. Houston Street
San Antonio, Texas, TX 78205

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A JASON DADY RESTAURANT CONCEPT

Chef/Owner • Jason Dady | Jake Dady
Executive Sous Chef • Joshua Albert
General Manager • Ande McBay
Director of Sales and Catering • Liza Hill



LUNCH SELECTIONS

APPETIZERS

SOUTH TEXAS BEEF TARTARE "PARISA"	15
✕ Inspired by South Texas Tradition, our "Parisa" is Prepared with Sharp Cheddar Cubes, Poblano and Jalapeño Peppers, Kewpie Mayo, and Classic Saltines.	
Italian Bufala Milk Burrata Seasonal Mostardo Charred Toast	13
White Cheddar Jalapeño Hushpuppies Japanese Mayo Lime	8
Jumbo Shrimp Cocktail (5) Horseradish Cocktail Sauce	13
Deviled Eggs Dijon Smoked Paprika	7
Fried Blue Cheese-Stuffed Olives	9

SALAD & BISQUE

Range Chopped Salad Cucumber Avocado Beefsteak Tomato Cashew Lemon Dressing	10
Iceberg Wedge Salad Avocado Mousse Blue Cheese Cherry Tomato Crispy Bacon Pepperoncini Red Wine Vinaigrette	9
Daily Market Salad	13
Wild Mushroom Bisque Black Pepper Crema Extra Virgin Olive Oil	9
Chef's Seasonal Bisque	10

LUNCH PRIX FIXE 20

✕ Choice of Creamy Bisque or Crisp Salad to Pair with Your Choice of House-Made Pasta, Expertly Prepared Steak, or Fresh Fish.

FIRST COURSE

Range Chopped Salad | Cucumber | Avocado | Beefsteak Tomato | Cashew | Lemon Dressing
Wild Mushroom Bisque | Black Pepper Crema | Extra Virgin Olive Oil
Petite 44 Farms "Parisa" | Sharp Cheddar | Poblano | Jalapeño | Kewpie Mayo (\$5 Supplement)

SECOND COURSE

Beef Tenderloin Bolognese | Roasted Garlic | Parmigiano | Radiatore Pasta
Braised Chicken and Artichoke Ragù | Olives | Baby Spinach | Campanelle Pasta
Petite Pan-Roasted Ora King Salmon | Grilled Asparagus | Lemon Aioli
Petite 44 Farms Sirloin Coulette (6oz) | Marble Potato Confit | Bacon Crema (\$5 Supplement)
Petite Creekstone Farms Beef Tenderloin Filet (6oz) | "Aspen Style" Frites (\$12 Supplement)

HOUSE-MADE PASTA

BEEF TENDERLOIN BOLOGNESE	15
✕ Authentic Tuscan-Inspired Bolognese Made with Ground Creekstone Beef Filet, San Marzano Tomato, Roasted Garlic, Herbs, Parmigiano-Reggiano and House-Made Radiatore.	
Chef Dady's Signature Creamy Duck Confit Sweet Corn Garlic Breadcrumbs Orecchiette	16
Braised Chicken and Artichoke Ragù Olives Baby Spinach Campanelle	15
Wild Boar Ragù Piquillo Pepper Red Chile Baby Arugula Parmigiano Rigatoni	15
Shaved Brussels Sprouts and Smoked Gouda Crema Crumbled Bacon Pecan Butternut Squash Truffle Oil Casarecce	14

SANDWICHES

SERVED WITH HOUSE FRITES

Grilled 44 Farms Cheeseburger Traditional Fixings	14
Italian Hot Beef House-Made Giardiniera Sweet Peppers Provalone	14
BBLT Bacon Burrata Lettuce Tomato	12