



∞ HOME ON THE ∞

# RANGE

## COCKTAILS

- The Range Woodford Reserve Old Fasioned
- Don Q Prickly Pear Daiquiri
- Negroni
- Grandma's Special Tea
- The Dirty Blue Dripping Springs Martini
- Treg Agaves Single Barrel Reserve Margarita
- El Tequileno Blanco "Ranch Water"
- Goldrush

## SPRITZ BAR

- Aperol Sparkling Spritz
- Campari Sparkling Spritz
- Peychaud's Sparkling Spritz
- Solera Blood Orange Sparkling Spritz

FULL COCKTAIL, BEER & WINE LISTS AVAILABLE

## BITES & APPS

- SOUTH TEXAS BEEF TARTARE "PARISA"** \_\_\_\_\_ 14  
∞ Inspired by South Texas Tradition, our "Beef Tartare" is Prepared with Sharp Cheddar Cubes, Poblano Pepper and Jalapeño Pepper, Kewpie Mayo and Classic Saltines.
- Pan Seared Crab Cake | Grain Mustard Remoulade \_\_\_\_\_ 16
- Southern Style Pimento Cheese | Old Bay Saltines \_\_\_\_\_ 11
- White Cheddar Jalapeño Hushpuppies | Aioli | Lime \_\_\_\_\_ 11
- Green Chile Queso Blanco and Tortilla Chips \_\_\_\_\_ 12
- JD's Famous Kewpie Deviled Eggs | Brisket Jam | Pickled Mustard Seeds \_\_\_\_\_ 9
- "Aspen Style" Frites | Truffle Oil | Parmigiano-Reggiano \_\_\_\_\_ 9
- Crispy Fried Brussel Sprouts | Spicy Almond Nougat | Blood Orange Gastrique \_\_\_\_\_ 9

## SALAD & BISQUE

- SMOKED BRISKET CHILI** \_\_\_\_\_ 14  
∞ Texas Pit Smoked Brisket, Red Beans, Northern White Beans, Sharp Cheddar & White Onion
- Wild Mushroom Bisque | Black Pepper Crema \_\_\_\_\_ 10
- Range Chopped Salad | Avocado | Cherry Tomato | Cashews | Lemon Dressing \_\_\_\_\_ 12
- Classic Caesar Salad | Buttered House Croutons | Parmigiano-Reggiano \_\_\_\_\_ 13
- Mixed Field Greens Salad | Green Apple | Chèvre | Candied Pecan | Champagne Vinaigrette \_\_\_\_\_ 12

∞ ADD PAN ROASTED CHICKEN BREAST TO ANY SALAD 12 ∞

## STEAK ∞ SEAFOOD ∞ FIELD

- GARLIC & THYME BASTED BEEF TENDERLOIN FILET** \_\_\_\_\_ 44  
∞ Served with "Pico de Gallo" Salad with Sliced Beefsteak Tomatoes, White Onion, Jalapeño, Lime
- SMOKED BEEF SHORTRIB STROGANOFF** \_\_\_\_\_ 35  
∞ Buttered Campanelle Pasta with Wild Mushrooms and Dill Crema
- "CHICKEN AND DUMPLINGS" RAGOUT** \_\_\_\_\_ 22  
∞ House-Made Potato Gnocchi and Roasted Pulled Chicken with Creamy Parmigiano Sauce
- CAST IRON SEARED WAGYU MEATLOAF** \_\_\_\_\_ 27  
∞ Sweet Honey Glazed, San Marzano Tomato Sauce, Yukon Gold Mashers and Creamed Spinach
- PARMIGIANO FRIED CHICKEN** \_\_\_\_\_ 24  
∞ Served with Creamy Yukon Gold Mashers and Parmigiano Cream
- PAN ROASTED SALMON FILLET** \_\_\_\_\_ 31  
∞ Grilled Asparagus and Lemon Aioli
- TUSCAN STYLE BEEF BOLOGNESE WITH RADIATORE PASTA** \_\_\_\_\_ 22  
∞ Signature Recipe with San Marzano Tomatoes, Roasted Garlic, Herbs and Parmigiano-Reggiano
- GRILLED CHEESEBURGER WITH FIXINS** \_\_\_\_\_ 14  
∞ Served in a Brioche Bun with Seasoned Fries and Fry Sauce
- GNOCCHI GARDEN PRIMAVERA** \_\_\_\_\_ 21  
∞ Pan Seared Hand Made Gnocchi with Seasonal Market Vegetables (v)

## FAMILY-STYLE SIDES

- Creamy Yukon Gold Mashers | Parmigiano Cream \_\_\_\_\_ 9
- Classic Steakhouse Creamed Spinach \_\_\_\_\_ 12
- Grilled Asparagus | Lemon Aioli \_\_\_\_\_ 12

## DESSERT

- Lemon Ricotta Cake** | Honey Mascarpone | Blueberry Jam \_\_\_\_\_ 11  
Pink Peppercorn | Almond Nougat
- Mississippi Mud Pie** \_\_\_\_\_ 11  
Nutella Torte | Cocoa Nibs | Chocolate Ganache | Vanilla Chantilly
- Vanilla Bourbon Panna Cotta** \_\_\_\_\_ 11  
Candied Pecan | Orange Zest | Bitter Chocolate

### PRIVATE DINING

Celebrations, Holiday Parties, Corporate Events & More

PRIVATE PARTIES & CATERING  
LIZA@JASONDADY.COM | 210.289.4955

### WE'RE OPEN

Tuesday - Saturday:  
4.p.m - 10 p.m.

Bar Open Until 11pm  
Friday & Saturday

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