



∞ 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
- 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 Yukon Gold Mashers and Creamy Parmigiano Sauce
- CAST IRON SEARED TUSCAN MARINATED RIBEYE** _____ 46
∞ Served with Yukon Gold Mashers and Creamy Parmigiano Sauce
- "CHICKEN AND DUMPLINGS" RAGOUT** _____ 22
∞ House-Made Potato Gnocchi and Roasted Pulled Chicken with Creamy Parmigiano Sauce
- SOUTH TEXAS BRISKET TACOS** _____ 25
∞ Three Brisket Tacos with Avocado, White Onion, Cilantro, "Borracho Beans" and Peanut-Chile Roasted Salsa
- CAST IRON SEARED WAGYU MEATLOAF** _____ 27
∞ Sweet Honey Glazed, San Marzano Tomato Sauce, Yukon Gold Mashers and Creamed Spinach
- 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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