

COCKTAILS

The Range Woodford Reserve Old Fasioned
Don Q Prickly Pear Daiquiri
Classic Negroni
The Dirty Blue Dripping Springs Martini
Tres Agaves Single Barrel Margarita
El Tequileño Blanco "Ranch Water"

SPRITZ BAR

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

FULL COCKTAIL, BEER
& WINE LISTS AVAILABLE

LUNCH

BITES & APPS

Wagyu Stuffed Arancini "Italian Rice Poppers" _____	12
Oaxaca Cheese Anaheim Chile Chipotle Aioli	
White Cheddar Jalapeño Hushpuppies House Aioli Lime Wedge _____	9
Green Chile Queso Blanco and Tortilla Chips _____	10
JD's Famous Kewpie Deviled Eggs _____	12
Smoked Salmon Dilled Cucumbers Kewpie Everything Bagel Seasoning	
"Aspen-Style" Frites Truffle Oil Parmigiano-Reggiano _____	9
Crispy Fried Brussel Sprouts Spicy Almond Nougat Blood Orange Gastrique _____	9

SALADS

ADD PROTEIN TO ANY SALAD		
<i>X</i> Pan Roasted Chicken 10	<i>X</i> Creekstone Petite Filet 20	<i>X</i> Ora King Salmon 15

Caesar Salad Buttered House Croutons Parmigiano-Reggiano _____	12
Range Chopped Salad Avocado Cherry Tomato Cashews Lemon Dressing _____	12
The Lodge Salad _____	12
Mixed Greens Chèvre Green Apple Candied Pecan Champagne Vinaigrette	
CHEF'S SOUP OF THE DAY _____	10

STEAK X SEAFOOD X FIELD

CHEESEBURGER WITH FIXINS _____	15
<i>X</i> Cheddar, Lettuce, Tomato, Onion & Kewpie on a Brioche Bun with Seasoned Fries & Fry Sauce	
BBLT & SOUP COMBO _____	15
<i>X</i> Burrata, Bacon, Lettuce and Tomato on Torta Served with Chef's Soup of the Day	
"SATX" HOT CHICKEN SANDWICH _____	14
<i>X</i> Fried Chicken, House Pickles, Kewpie, Lettuce & Fries with Fry Sauce	
BLACK TRUFFLE-GLAZED ROASTED CHICKEN _____	20
<i>X</i> Arugula, Cherry Tomatoes & Fresh Herb Vinaigrette	
STEAK SANDWICH _____	18
<i>X</i> Horseradish Aioli, Mixed Green Lettuces, Tomato Jam & Fries with Fry Sauce	
TUSCAN-STYLE BEEF BOLOGNESE WITH FRESH SPAGHETTI _____	18
<i>X</i> San Marzano Tomatoes, Roasted Garlic, Herbs & Parmigiano-Reggiano	

DESSERT

Whipped "Cheesecake" _____	12	House-Made Bourbon Carrot Cake _____	12
Almond Shortbread Citrus Zest Macerated Berries		Ginger-Golden Raisin Compote Whipped Cream Cheese Frosting	
Mississippi Mud Pie _____	12		
Nutella Torte Cocoa Nibs Chocolate Ganache Vanilla Chantilly			

WE'RE OPEN

Monday - Saturday
11 a.m. - 10 p.m.
Friday & Saturday
Bar Open Until 11pm
Sunday
4 p.m. - 9 p.m.

210.227.4455
Info@RangeSA.com
125 E. Houston Street

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 Solera Blood Orange Sparkling Spritz

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 & WINE LISTS AVAILABLE

OYSTERS ON THE HALF SHELL

Served with Mignonette, Lemon,
 Horseradish & Cocktail Sauce

Gulf Coast (6) _____ 14 East Coast (6) _____ 20

DINNER

BITES & APPS

"PARISA": SOUTH TEXAS BEEF TARTARE _____ 15
 Inspired by South Texas Tradition, our "Beef Tartare" is prepared with Sharp Cheddar Cubes, Poblano Pepper and Jalapeño Pepper, Kewpie Mayo & Classic Saltines.

Grilled Octopus | Crispy Prosciutto | White Bean | Sweet Potatoes | Romesco | Basil Oil _____ 18

White Cheddar Jalapeño Hushpuppies | Aioli | Lime _____ 11

Green Chile Queso Blanco and Tortilla Chips _____ 12

JD's Famous Kewpie Deviled Eggs _____ 12
 Smoked Salmon | Dilled Cucumbers | Kewpie | Everything Bagel Seasoning

Cast Iron Griddled Cornbread | Marinated Tomatoes | Buttermilk Sorbet _____ 14

Crispy Fried Brussel Sprouts | Spicy Almond Nougat | Blood Orange Gastrique _____ 12

Meatballs | Burrata | Sun Dried Tomato Pesto | San Marzano | Sweet Basil _____ 16

Wagyu Stuffed Arancini "Italian Rice Poppers" _____ 12
 Oaxaca Cheese | Anaheim Chile | Chipotle Aioli

SOUP & SALAD

TABLESIDE CAESAR SALAD _____ 23
 Classic Caesar Salad with Organic Hen Egg, White Anchovy & Extra Virgin Olive Oil.
 Hand-Mulled & Tossed Tableside with Parmigiano-Reggiano and House-Made Croutons.
 Prepared for Two Servings.

Range Chopped Salad | Avocado | Cherry Tomato | Cashews | Lemon Dressing _____ 12

The Lodge Salad _____ 12
 Mixed Greens | Chèvre | Green Apple | Candied Pecan | Champagne Vin

CHEF'S SOUP OF THE DAY _____ 10

STEAK SEAFOOD FIELD

CREEKSTONE FARMS GARLIC & THYME-BASTED BEEF TENDERLOIN FILET _____ 46
 Red Onion Jam, Salted Marble Potatoes, Charred Broccolini & Black Garlic Coulis

SMOKED "TEXAS BBQ" BEEF SHORTRIB _____ 44
 Grilled Asparagus, "Farrotto" & 'Bama White Sauce

BLACK TRUFFLE-GLAZED ROASTED HALF CHICKEN _____ 27
 Arugula, Cherry Tomatoes, Red Onion & Herb-Lemon Champagne Vinaigrette

SWEET HONEY-GLAZED WAGYU MEATLOAF _____ 28
 San Marzano Tomato Sauce, Charred Red Onion, Yukon Gold Mashers & Baby Carrots

PAN ROASTED ORA KING SALMON _____ 37
 Quinoa Salad with Roasted Red Peppers, Scallions & Red Wine Vin & a Butternut Squash Puree

TUSCAN STYLE BEEF BOLOGNESE WITH FRESH SPAGHETTI _____ 25
 San Marzano Tomatoes, Roasted Garlic, Herbs & Parmigiano-Reggiano

BACON-CRUSTED "SMOTHERED" PORK CHOP _____ 33
 Green Peppercorn Gravy, Blistered Green Beans & Jalapeno-White Cheddar Grits

CHEF'S DAILY SPECIAL _____ 22
 Ask Your Server for Details

Consuming of raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. Please inform your server or manager of any food allergies or dietary restrictions.

FAMILY-STYLE SIDES

Creamy Yukon Gold Mashers | Green Peppercorn Gravy _____ 12

Baby Carrots _____ 12

Grilled Asparagus | Lemon Aioli _____ 12

Charred Broccolini _____ 12

Salted Marble Potatoes _____ 12

Jalapeno-White Cheddar Grits _____ 12

DESSERT

Whipped "Cheesecake" _____ 12
 Almond Shortbread | Citrus Zest | Macerated Berries

Mississippi Mud Pie _____ 12
 Nutella Torte | Cocoa Nibs | Chocolate Ganache | Vanilla Chantilly

House-Made Bourbon Carrot Cake _____ 12
 Ginger-Golden Raisin Compote | Whipped Cream Cheese Frosting

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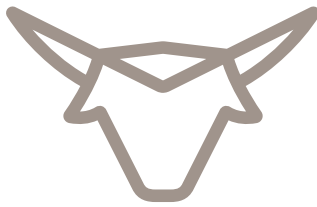
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HAPPY HOUR

MONDAY - SATURDAY | 3-6 PM

BAR MENU

House Red _____	8	Draft Brews _____	4
House White _____	8	House Margarita _____	8
House Prosecco _____	8		

HAPPY HOUR SNACKS

Wagyu Stuffed Arancini "Italian Rice Poppers" _____	10
Oaxaca Cheese Anaheim Chile Chipotle Aioli	
White Cheddar Jalapeño Hushpuppies _____	8
House Aioli Lime Wedge	
Green Chile Queso Blanco and Tortilla Chips _____	9
"Aspen-Style" Frites Truffle Oil Parmigiano-Reggiano _____	7
Crispy Fried Brussel Sprouts _____	8
Spicy Almond Nougat Blood Orange Gastrique	
Cheeseburger with Fixins _____	13
<i>✂ Served with Seasoned Fries & Fry Sauce</i>	
Brioche Bun Cheddar Lettuce Tomato Onion Kewpie	

