

Ranch Signature Drinks

Death Valley Sunset

Captain Morgan Rum, amaretto, and orange juice with a splash of cranberry juice.
\$8.00

Tamarisk Tea

Jack Daniels, triple sec, and sweet and sour.
\$8.00

Prickly Pear Margarita

Jose Cuervo Tequila, Cointreau, fresh lime juice, sweet and sour, and prickly pear syrup with a salted rim.
\$8.00

Coyote Cooler

Bacardi Rum, Malibu Rum, orange and pineapple juices.
\$8.00

Roadrunner

Stolichnaya Vodka, cranberry and grapefruit juices.
\$8.00

Starters

Fruit and Cheese Plate

Assorted soft and hard cheeses with seasonal fresh fruit and crackers.
\$9.95

Hummus Platter

Fresh-made duo of roasted garlic and cilantro-black bean hummus, with pita bread, and sliced cucumbers and carrots.
\$8.50

Summer Vegetable Quesadilla

Grilled squash, zucchini, eggplant, red onion, and tomato with cheddar-jack cheeses grilled and served in a whole wheat flour tortilla. Accompanied by sour cream and guacamole.
\$10.50

Boneless Chicken Tenders

Choice of barbecue or sweet Thai chili sauce.
\$8.95

Fired Summer Zucchini

Lightly breaded and served with cilantro-lime dipping sauce.
\$8.50

Chilled Salads

Grilled Chicken Caesar

Char-grilled chicken breast atop crisp romaine, shaved parmesan, and garlic croutons in creamy Caesar dressing.
\$12.95

DV Chef Salad

Chopped lettuce with turkey, ham, roast beef, tomato, red onion, cucumber, hard boiled egg, and cheddar-jack cheeses.
\$13.50

Furnace Creek Spinach Garden

Petite leaf spinach with brie cheese, red onion, tomato, and sunflower seeds in a sun dried tomato vinaigrette.
\$9.50

Oasis Salad

California greens, tomatoes, cucumbers, red onion, and croutons.
\$6.95

Cowboy Classics

Served with smashed red skin potatoes and brown gravy, ranch vegetables, warm rolls, and butter.

American Buffalo Flank Steak

Marinated, char-grilled and sliced thin.
\$23.50

New York Strip Steak

Hand-cut and char-grilled.
\$24.95

Center-Cut Sirloin Steak

Hand-cut and char-grilled for full flavor.
\$23.95

Golden Fried Chicken Dinner

Crispy 4-piece combo served with coleslaw.
\$15.75

15% Gratuity and proper sales tax will be added to menu prices.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

American Burgers

Our beef burgers are made from Oregon State certified all natural beef, which contain no hormones or antibiotics.

*All burgers are served medium-well on a toasted Kaiser roll with lettuce, tomato, onion, and pickle spear.
Whole grain "slim bun" is available in substitution for the Kaiser roll.*

Old Timer

Char-grilled half pound all natural beef patty.
Served with your choice of fries, coleslaw, or potato salad.
\$11.95

American Buffalo Burger

Char-grilled one third pound buffalo patty.
Served with your choice of fries, coleslaw, or potato salad.
\$13.25

Vegetarian Black Bean Burger

Specialty burger served with sunflower sauce. Served with your choice of fries, coleslaw, or potato salad.
\$12.25

Add to any burger for \$1.25 per item:

American cheese, cheddar cheese, swiss cheese, provolone cheese, smoked bacon, fire roasted whole green chili pepper.

Sandwiches

Served with choice of fries, coleslaw, or potato salad.

Curry Chicken Salad Wrap

Prepared with grilled chicken breast, apples, walnuts, raisins, and celery in a creamy curry dressing.
Wrapped in whole wheat flour tortilla.
\$12.95

Southwest Fajita Pocket

Grilled tender steak with sautéed onions and peppers and melted provolone cheese on warm pita bread.
\$12.95

Grilled Brie Cheese

Soft brie cheese, tomato, and smoked bacon served on grilled rustic peasant bread.
\$12.25

Turkey Club

Prepared with roasted turkey breast, crisp bacon, lettuce, tomato, and mayonnaise on toasted rustic peasant bread.
\$12.25

FORTY NINER Favorites

Served with warm rolls and butter.

Valley Hiker Pasta

Char-Grilled chicken breast over California petite spinach, roasted tomatoes, and organic whole wheat fusilli pasta in our tomato-basil-vodka cream.
\$17.50

Jumbo Fish and Chips

Lightly breaded jumbo cod filet with coleslaw, fries, and tartar sauce.
\$15.50

Linguini Bolognese

House-Made with beef, veal, and pork.
Served with shaved parmesan cheese.
\$14.25

Furnace Creek Omelet

3-egg omelet stuffed with California petite spinach, roasted tomatoes, red onion, and smoked gouda cheese.
Served with herbed potato cakes.
\$11.75

Wild Alaskan Salmon

Pan-Seared salmon filet served with wild rice, sautéed California petite spinach, and a citrus-herb butter.
\$17.75

Pesto Pasta Primavera

Fresh squash, zucchini, eggplant, red onion, and tomato sautéed and tossed in pesto sauce with organic whole wheat fusilli pasta.
Topped with fresh basil and shaved parmesan cheese.
\$15.50



Our Salmon Comes From a Source Which Has Been Certified to the Marine Stewardship Council's Environmental Standard for a Sustainable and Well-Managed Fishery—msc.org

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FORTY NINER Desserts and Ice Creams

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| Chocolate Layer Cake | \$7.50 | Root Beer Float | \$4.95 |
| New York Cheesecake | \$7.50 | Ice Cream Parfait (whipped cream & cherry) | \$4.95 |
| Chocolate-Pinon Bread Pudding | \$7.50 | Sherbet | \$3.75 |
| Fresh Baked Fruit Pie | \$6.95 | Milkshakes (chocolate, vanilla, strawberry) | \$5.75 |
| A la Mode | \$2.75 | Furnace Creek Date Shake | \$6.00 |

Beverages

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| Coffee, 100% Colombian | \$2.75 |
| Milk, 2% | \$2.75 |
| Soy Milk | \$3.00 |
| Iced or Hot Tea | \$2.75 |
| Juice (orange, cranberry, grapefruit, apple, tomato) | \$4.00 |
| Small Juice | \$3.00 |
| Lemonade | \$3.00 |
| Fountain Soda | \$2.95 |
| Sparkling Water (San Pellegrino 1 liter) | \$7.50 |
| Bottled Water (.5 liter) | \$2.00 |

Specialty Coffees

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| Espresso | \$3.00 |
| Cappuccino | \$4.00 |
| Latte | \$4.00 |
| Mocha | \$4.00 |
| Almond Coffee | \$7.50 |
| Hot coffee, Amaretto di Saronno, whipped cream | |
| Keoke Coffee | \$7.00 |
| Hot coffee, Kahlua, brandy, dark Crème de Cocoa | |
| Torrence Coffee | \$6.50 |
| Hot coffee, Bailey's Irish Cream, Peppermint Schnapps, whipped cream | |

From the Saloon

Premium Draft Beer

\$5.75

- Badwater Ale
- Sam Adams Boston Lager
- Firestone DBA
- Fat Tire Amber Ale
- 1554 Black Ale
- Ranger IPA

Domestic Draft Beer

\$4.00

- Budweiser
- Bud Light

Wines by the Glass

Whites

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| Beringer, 09' White Zinfandel, California..... | \$6.00 |
| Chateau Ste Michelle, 09' Riesling, Columbia Valley..... | \$6.25 |
| Trinchero Family Estates, 09' Pinot Grigio, California..... | \$5.75 |
| Markham Vineyards, 08' Sauvignon Blanc, Napa Valley..... | \$8.50 |
| Bonterra, 09' Chardonnay, California..... | \$8.00 |

Reds

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| Harlow Ridge Winery, 09' Pinot Noir, Lodi..... | \$7.00 |
| Bonterra Vineyards, 07' Syrah, Mendocino..... | \$8.50 |
| Robert Mondavi Woodbridge, 08' Merlot, California..... | \$5.50 |
| Blackstone Winery, 08' Merlot, California..... | \$8.50 |
| Robert Mondavi Woodbridge, 08' Cabernet Sauvignon, California..... | \$5.75 |

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