



# ELEMENTS

FINE DINING

## STARTERS

- Ahi Tuna Shooters** ..... 24  
Asian marinated ahi tuna layered atop spring mix greens, with pickled ginger, carrot-cucumber slaw, wonton chips, and wasabi
- Happy Camper Shrimp Diablos** ..... 24  
Wild caught gulf shrimp stuffed with jalapeños, wrapped in smoked bacon, and served with “Christmas” salsa **GF**
- Bonfire Buffalo Wings** ..... 20  
Free range chicken wings tossed in Cholula buffalo sauce, with long cut carrot & cucumber sticks, and Humboldt Fog goat cheese sauce for dipping  
**BONELESS WINGS AVAILABLE**

- Sarsaparilla BBQ Baby Back Ribs** ..... 22  
Shanghai ribs smothered in bbq sauce, and served with Duroc cracklings, & pickled jalapenos
- Kung Fu Spring Rolls** ..... 18  
Hot and crunchy vegetable spring rolls, with red cabbage slaw, and sweet chile glaze 🌿
- Cast Iron Spinach & Artichoke Dip** ..... 18  
Three cheese blend, with hatch green chiles, and tri color tortilla chips 🌿
- A Bar N Ranch “Burnt Ends”** ..... 24  
Wagyu burnt end niblets, Duroc cracklings, and Dr. Pepper bbq sauce

## SOUPS & SALADS

- Water Chicken Gumbo** ..... 10 | 20  
Slow cooked Cajun roux, with duck, rabbit, & alligator. Served with Native Harvest rice pilaf, and fire bread
- Not “Too” Sweet Corn Chowder** ..... 9 | 18  
Flavorful & robust light corn chowder, graced with grilled poblano chiles, and sweet corn. Served with fire bread 🌿 **GF**
- 1966 AFR House Salad** ..... 9.66 | 19.66  
Mixed greens, chopped eggs, cucumber, bacon, tomatoes, olives, capicola, onions, and feta, with AFR’s own 1966 vinaigrette **Available vegetarian**
- Caesar “to” Please** ..... 9 | 16  
Hand hacked romaine lettuce, tossed in chipotle Caesar dressing, with cracked mixed peppercorns, and fire bread

- Wagyu Beef Satay Salad** ..... 16 | 22  
Crisp romaine wedge garnished with campfire Roma tomatoes, fresh grilled corn, and red onions. Crowned with grilled wagyu flank steak satays & Asian inspired vinaigrette **GF**
- Watermelon Caprese** ..... 22  
Grilled watermelon topped with feta cheese, complimented with fig jam, honeycomb, Horsemint oil, sweet balsamic glaze, and fire bread 🌿 **Available GF**
- Iceberg “Quarter Moon” Salad** ..... 18  
Iceberg lettuce wedge, topped with bacon bits, baby heirloom tomatoes, red onion wheels, sweet balsamic glaze, Humboldt Fog goat cheese dressing, and fire bread 🌿
- ADD GRILLED CHICKEN, BLUE CORN SHRIMP, OR CRISPY SALMON TO ANY OF OUR SALADS ...12**

## SANDWICHES

All sandwiches served with shoestring fries.

- “Trail Boss” Burger** ..... 22  
Half pound “Mikey” spiced wagyu beef or impossible patty, topped with green chiles, bacon, LTO, cheddar cheese, and pickle spear
- 8600 ft. Reuben** ..... 22  
Marble rye, wagyu pastrami, Fredericksburg sauerkraut, Swiss cheese, signature 1000 island dressing, and pickle spear

- Classic Grilled Chicken** ..... 20  
Herb marinated grilled chicken breast, topped with Swiss cheese, LTO, honey Dijon, and pickle spear
- East Bay Lobster Roll** ..... 28  
East Bay Lobster seasoned meat, topped with muenster cheese, LTO, creole mayonnaise, and sliced cucumber
- French Dip’r** ..... 26  
Hand sliced wagyu ribeye, Swiss cheese, fresh hoagie roll, and horseradish sauce. Served with pickle spear and au jus for dipping



All wagyu meats are proudly sourced through A Bar N Ranch, TX

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

Vegetarian 🌿 Gluten-Free **GF**  
Parties of 8 or more may be charged a 20% gratuity

051223



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## STEAKS, GAME, & CHOPS

**Great Range Bison Long Bow Chop** ..... 68  
18oz all American plains fed bison, graced with chi-ca-go onions, baby broccoli, roasted Yukon gold potatoes, and smoked sage butter *GF*

**San Cristobal Filet Mignon** ..... 62  
Wagyu filet, atop hand hacked mashed potatoes, dos amigos peppers and onions, roasted red bell pepper coulis, and crème fraîche *GF*

ADD 2 HAPPY CAMPER SHRIMP DIABLOS ...12.50

### “Big Chief” Tomahawk Steak

*Limited Availability*

32oz serves 2 for \$144

44oz serves 4 for \$198

Bone in ribeye steak, garnished with house vegetables, roasted Yukon gold potatoes, campfire Roma tomatoes, and Humboldt Fog goat cream sauce

**House Smoked Wagyu Brisket** ..... 48  
Wagyu brisket, Sarsaparilla BBQ sauce, served with old school potato salad, along with all the trimmings

**Skillet Skirt Steak** ..... 46  
Tender wagyu skirt steak, piled high atop wild mushrooms & Native Harvest rice pilaf *GF*

**Long Bone Pork Chop** ..... 48  
Dry aged Duroc pork chop, hand hacked fools gold Yukon mashed potatoes, house vegetables, and brown sugar apple sauce

**3:10 to Yuma Flat Iron Seared Steak** ..... 46  
Grilled 8oz wagyu, flat iron steak, fajita style vegetables, and “Christmas” salsa. Served with grilled tortillas

**Atwater Chicken Fried Elk** ..... 52  
Chicken-fried elk, hand hacked fools gold Yukon mashed potatoes, campfire Roma tomato, and red eye gravy

## ENTREES

**Texas Two Step** ..... 44  
Grilled airline chicken breast with choice of topping – Muenster cheese, spinach, artichoke stuffing and Dijon cream. **OR...** Jumbo lump lobster, muenster cheese, and Cajun cream. Served with house vegetables

**Rushing River Rainbow Trout** ..... 38  
Blue cornmeal dusted rainbow trout, Native Harvest rice pilaf, sweet corn relish, and cajunnaise *GF*

**Impossible Meatball Bolognese** ..... 38  
Rich vegetarian Bolognese & plum tomatoes, atop organic pasta, with basil jus and shaved parmesan cheese 🌿  
**GLUTEN FREE PASTA UPON REQUEST**

**Santa Fe Trail Fried Bread Taco** ..... 40  
Impossible ground beef atop Indian Flat Bread, layered with blue cornmeal & parmesan dusted fried spinach, Christmas sauces, red rooster cabbage, and pico de gallo 🌿

**Broken Spoke Meatloaf** ..... 44  
Savory blend of wagyu ground beef Great Plains Bison, topped with smoked tomato ketchup, black barrel bacon, and served with mashed fools gold Yukon potatoes

**“Gingered” Crispy Salmon** ..... 46  
Our signature “Crispy” salmon atop Native Harvest rice pilaf, house vegetable medley, and graced with lemongrass & fresh ginger broth *Available GF*

**Blue Corn Shrimp Scampi** ..... 46  
Five jumbo blue corn crusted shrimp layered upon, linguini pasta & heirloom baby tomatoes, with seasoned lemon-garlic butter, and fire bread *Available GF*

**Spotted Horse Scallops** ..... 56  
Fist full of blackened U-10 scallops atop mashed butternut squash & sweet potatoes, and paired with sautéed wilted greens *GF*

## A LA CARTE 12

Mashed Sweet Potatoes *GF*

Enchanted Circle Vegetable Medley *GF*

“Fools Gold” Yukon Mashed Potatoes *GF*

Native Harvest Rice Pilaf *GF*

Jumbo Lump Lobster Meat

Crispy Brussels

Claim Jumper’s Mac-n-Cheese

Old School Potato Salad



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