



VOTED SOUTH SOUNDS

“BEST BBQ”!

DINE IN · TAKE OUT · CATERING

10841 Kennedy Creek Rd SW
Olympia (off Hwy 8 west)
(360) 866-8704

OPEN DAILY!

Award-winning BBQ · Steaks ·
Cocktails · Homemade Desserts

Ranch House BBQ Catering!

We offer Catering services for groups of any size! Let us create a menu just for you - **CALL TODAY!**

“HAVE PIT–WILL TRAVEL!”



(360) 866-8704

WWW.RANCHHOUSEBBQ.COM

BULK BBQ & SIDES TO GO

Serving a group? Undecided what to order? Order from our Bulk menu below and choose a little bit of everything. Need help with quantities? We'll be glad to help create a menu that's right for you!

BEEF BRISKET or PULLED PORK \$14/lb.
Both award-winning, both famously good!

PORK RIBS, St. Louis cut - meaty & tender. \$9 1/2 rack
Smoked over cherry wood! Half or full rack. \$17 fullrack

SMOKED CHICKEN, fresh Washington \$7 half
grown. Half or Whole Chicken, lightly sauced. \$13 whole

BBQ BAKED BEANS or TANGY COLESLAW

Single Serve \$2	Half Pint, 8oz. \$4
Pint, 16oz. \$7	Qtr. Pan \$13 (serves 8-10)
Half Pan \$25 (serves 20-25)	Full Pan \$55 (serves 50-55)

HOMESTYLE POTATO SALAD
Made with diced celery, black olive and diced red onion.

Single Serve \$2	Half Pint, 8oz. \$4
Pint, 16oz. \$7	Qtr. Pan \$20 (serves 13-15)
Half Pan \$35 (serves 25-30)	Full Pan \$70 (serves 55-60)

WA STATE CHAMPIONSHIP CHILI \$4 cup
Awarded numerous wins, our homestyle chili \$7 bowl
is the best! Available hot or cold. Perfect to \$21 1/2 gal.
serve while watching the game! \$42 gallon

BBQ SAUCE or COLESLAW DRESSING \$2.50 half pint
NO jar sauces here! Our mild BBQ sauce \$5 pint
accents our BBQ to perfection. Slaw dressing \$20 1/2 gal.
is tangy & sweet. Keep refrigerated. \$40 gallon
Award-Winning!

RANCH HOUSE BBQ ORIGINAL RUB \$15.00/lb.

SERVICWARE .50ea.
Paper plate, utensils, napkin & handwipe.

ASSORTED CANNED SODA & WATER \$1.25ea.



Bulk take out above may be subject to 5% service fee for orders over \$100 and/or a deposit may be required. Prices subject to change.



TAKE-OUT MENU



Pitmaster & Founder, Amy Anderson knows a thing or two about real BBQ! Famous for her Award-Winning BBQ, Anderson is known for:

- * Grand Champion of the WORLD BBQ Championship, Ireland 2000!
- * Grand Champion of Washington, Arizona, California, Nevada, Idaho & Oregon BBQ Championships and Canadian International BBQ competitions!
- * 2009 WA State Chili Champion.
- * Countless First, Second & Third place wins for Beef Brisket, Pulled Pork, Pork Ribs, Chicken, Lamb, Salmon, BBQ Sauce, Homemade Chili & Dessert!

FEATURED on FOOD NETWORK!

Watch Pitmaster, Amy Anderson, on the Food Network specials “BBQ Country Cook-off” and “Grill Girls.” Stay tuned for an upcoming episode later this year!



OPEN DAILY!
11AM TO 9PM
(360) 866-8704

www.ranchhousebbq.com



BBQ SPECIALTIES

All entrees are served with choice of Tangy Coleslaw, Homemade Potato Salad or BBQ Baked Beans. Substitute one side with hand-cut French Fries or Garlic Fries for \$2.

BBQ SANDWICH , 1/3lb. of your choice of our tender smoked meat: Pulled Pork, Beef Brisket, Smoked Chicken or Hot Link Sausage piled high on a sesame seed bun.	\$9.50
SAMPLER PLATTER ...can't decide - why not try them all? Chicken Hindquarter, Beef Brisket, Pulled Pork & Ribtip. Kick it up with a Hot Link Sausage for only \$2.50 more!	\$22/ \$24.50
BBQ PORK RIB DINNER , St. Louis cut ribs smoked over Cherry wood. Tender & meaty!	\$14 Half \$19 Full
CHICKEN & RIBTIP , Quarter Chicken & Ribtip combo.	\$17
SMOKED CHICKEN DINNER , choose your favorite piece of smoked Chicken! Lightly glazed in BBQ sauce.	\$9 Qtr. \$11 Half
BEEF BRISKET or PULLED PORK DINNER Your choice of 8oz. or a full pound of your favorite smoked meat. Can't decide? Mix it up - choose both!	\$14 8oz. \$19 16oz.

SIDES & EXTRAS

HOT WINGS , Full-sized Chicken Wings tossed in our own First Place Wing Sauce! These wings do have a kick!	\$9 half doz \$15 doz
FRENCH FRIES & GARLIC FRENCH FRIES Fresh hand-cut potatoes lightly tossed with salt, parsley & fresh garlic! Half or full order.	\$6 half \$9 full
CHILI CHEESE FRIES , generous portion of our hand-cut fries topped with chili, cheddar cheese & diced red onion.	\$12
BEER BATTERED ONION RINGS Half or full pound! Served with creamy horseradish dip.	\$6 half \$9 full
DEEP FRIED MACARONI BALLS Joe's traditional Macaroni and Cheese with smoked bacon, breaded and fried to order.	\$4
HOT LINK SAUSAGE , snappy sausage with a kick!	\$2.50
Homemade CORNBREAD MUFFIN	\$1.50

BURGERS

Your 1/3lb. burger is made from ground Chuck, seasoned and grilled over an open flame. Loaded with leaf lettuce, sliced tomato, onion, pickles & our own chipotle mayonnaise sauce. Choice of 1 side - Tangy Coleslaw, Homemade Potato Salad or BBQ Baked Beans. Substitute one side with hand-cut French Fries or Garlic Fries for \$2.

HAMBURGER or CHEESEBURGER 1/3lb. ground Chuck. Always juicy - always good!	\$8 \$8.50
BACON CHEESEBURGER Our classic Cheeseburger topped with 2 slices of hickory bacon.	\$9
CHILI BURGER , served open-faced...get your fork ready! Plenty of our Award-winning Chili, shredded cheese & diced onion.	\$9.50
CHICKEN BURGER , Marinated boneless breast of chicken grilled over open flame and topped with all the fix'ins.	\$9.50

TOP YOUR SANDWICH WITH...

Hamburger Patty \$3.50	Extra Cheese \$1
Hickory Bacon \$1.50	Homemade Chili \$2

SALADS & SOUP

A fresh blend of iceberg lettuce, shredded red cabbage and carrot. All Salads are garnished with wedge tomato, red onion, celery stalk & homemade croutons.

DINNER SALAD , with choice of dressing.	\$3.50
SIDE CAESAR SALAD , Romaine lettuce lightly tossed in our Caesar dressing, parmesan cheese & homemade croutons.	\$4
GARDEN SALAD (entrée size) Same great salad but more of it! Add your favorite smoked meat for a complete meal. Includes cornbread muffin.	\$10 \$14
CAESAR SALAD (entrée size) Our classic Caesar but on the larger scale! Compliment your salad with our Smoked Chicken, Pulled Pork or Beef Brisket.	\$11 \$15
AWARD-WINNING CHILI Washington State Championship winner! Shredded cheddar cheese & diced red onion on the side.	\$4 cup \$7 bowl

Prices subject to change.
\$.50 take out service fee applied to each entrée.



FROM THE GRILL

All entrees below are grilled & served with Soup or Salad and choice of Chef's Side, Tangy Coleslaw, Homemade Potato Salad or BBQ Baked Beans & Cornbread.

RIB EYE , 16oz. USDA Choice. Our Signature Steak! Lightly smoked, hand cut in house & grilled to order.	\$25
NEW YORK , 14 oz. USDA Choice. Add a "grill topper"!	\$24
BACON WRAPPED FILET , 8oz. USDA Choice center cut Juicy, tender and full of flavor!	\$24
TOP SIRLOIN , 10oz USDA choice lean & tender center-cut.	\$17
PORK RIB CHOPS , two 6oz. Pork Rib Chops marinated in fresh garlic & rosemary and grilled to perfection.	\$15
CHICKEN BREAST , 8oz. boneless, skinless chicken breast marinated in fresh lemon-garlic-herb marinade & grilled.	\$14

DESSERTS

All our desserts are homemade just for you!
Made daily, our desserts are worth saving room for!
Selections may vary.

* Ask server for weekly dessert

MUDSLIDE PIE , famous since 12/3/07! Oreo cookie crust layered with chocolate sauce & vanilla ice cream! Topped with whipped cream and chopped nuts.	\$6
Apple, Strawberry Rhubarb, Blackberry & Peach PIE Flaky crust filled with your favorite fruit. (seasonal)	\$4
Bourbon Pecan Pie Creamy bourbon pie filling topped with pecan halves on a graham cracker crust.	\$4.50
Chocolate Peanut Butter Pie Our own peanut butter pie recipe layered with chocolate on top.	\$5
NEW YORK CHEESECAKE , Creamy cheesecake on a shortbread crust. Top with fresh fruit or Hersheys Chocolate.	\$4 / \$5
OLD FASHIONED SHAKES , Vanilla, Chocolate or Strawberry.	\$3.50