

Starters

- TEHACHAPI RYE FLOUR BISCUIT.....7
local grain, honey butter **V**
- THE PICKLE PLATE.....9
assorted pickled vegetables **V, VG, GF**
- NACHOS.....15
tortilla chips, fire roasted corn, pickled jalapeño, smoky crema **V, GF**
- HOUSE CHILI.....16
seasoned ground beef, tomato, chili bean, cheddar, red onion, sour cream, choice of cornbread or tortilla chips ***DF**
- LOCAL CHEESE + CHARCUTERIE PLATE.....25
local Santa Barbara cheese, Alle Pia charcuterie, mustard, preserves, bread ***V, *GF**

Sandwiches & Burgers

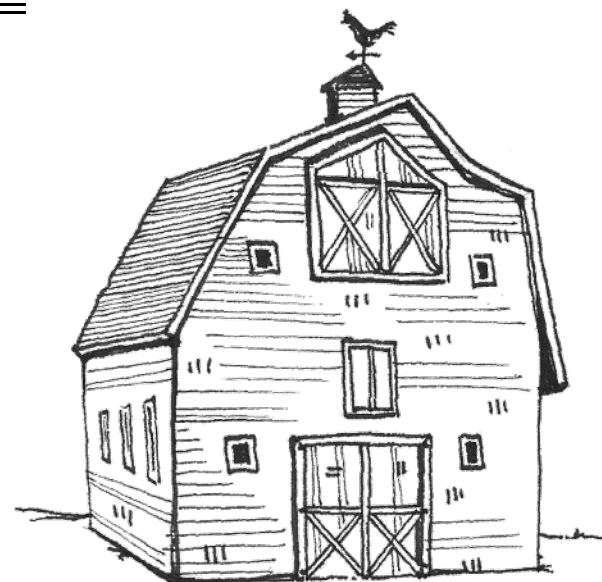
Served with house-cut fries, onion rings +3, or side salad +4

- PULLED PORK.....19
red-oak smoked pork shoulder, served with a choice of Memphis or Carolina style BBQ sauces, pepper chutney, coleslaw, brioche bun ***GF**
- SMOKED TRI-TIP DIP.....21
tri-tip steak, grinder roll, horseradish, caramelized onion, BBQ jus ***GF**
- PATTY MELT.....19
smashed patty, swiss cheese, caramelized onions, caraway rye, thousand island ***GF**
- THE BUCKHORN BURGER.....16
lettuce, tomato, red onion, mayonnaise, brioche bun, American cheese ***GF**

Substitute house veggie patty +1
Substitute gluten-free bun +3

Salads

- HARVEST SALAD | 16
spinach, cranberry, pickled onion, goat cheese, house granola, creamy pistachio dressing **V, *GF *DF**
- COBB SALAD | 18
local green lettuce, tomato, red onion, avocado, bacon, poached chicken breast, organic SZ Ranch egg, croutons, crumbled blue cheese, blue cheese dressing ***V, *VG, *GF**
- WEDGE SALAD | 16
iceberg, blue cheese crumble, cherry tomatoes, bacon, blue cheese dressing **GF, *V, *DF**



Mains

- HOUSEMADE TORTILLA TACOS | 21
grilled mahi mahi or vegetable tacos, shaved cabbage, cilantro, lime, served with tortilla chips and roasted salsa ***V, *VG, GF, *DF**
- STEAK FRITES | 32
NY steak, beef fat fries, bourbon-rosenary butter **GF**
- SMOKED HALF CHICKEN | 30
2 hour smoked ½ chicken, roasted potatoes, roasted seasonal veggies, green onion-tomatillo relish **GF**
- BUCKHORN SMOKEHOUSE PLATTER | 27
red oak smoked Santa Maria style tri-tip, dry rubbed pulled pork, or a combination of both served with Memphis or Carolina style BBQ sauce, baked Rancho Gordo pinto beans, grilled vegetables, and a grilled slice of focaccia ***GF, DF**

KEY V - Vegetarian VG - Vegan GF - Gluten-Free DF - Dairy Free * - Can be made

An automatic 20% service charge will be added for pool service, room service, and parties of 6 or more.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.