

DINNER

APPETIZERS

HOUSE-MADE EMPANADAS SPECIAL \$14
Mom's recipe of this South American Classic. Four per serving, ask the server what flavors are featured today.

FLAMING JACK \$12
Cast-iron skillet with flaming molten Monterey Jack cheese. Served with french baguette, apple wedges, pistachios, and shishito pepper jelly.

CHICKEN CAESAR SALAD NACHOS \$12
A platter of romaine lettuce spears topped with parmesan shavings, red onions, and anchovies. Served with a scoop of chicken caesar salad to enjoy as a light and healthy nacho.

SOUPS

SEASONAL BISQUE: PEA AND POBLANO
Velvety vegetable-based bisque of peas, and a touch of roasted poblano peppers and gruyere cheese. Topped with sour cream and chives.
Cup \$6 | Bowl \$8

FRENCH ONION SOUP
Caramelized onions, house-made bone broth, topped with french bread and melted gruyere cheese.
Cup \$7 | Bowl \$9

GEE'S NOODLE BOWL \$12
Gee Pond Joe, first cook for the Genesee Store in 1880 would have loved this ramen bowl. House-made bone broth, sliced wagyu beef, ramen noodles, sesame kale, soy marinated mushrooms, soft boiled egg, and scallions.

SALAD

All Salads are served with fresh baked french bread and butter. Family Share size is enough for up to 4 people.

RANCH SALAD
Classic chopped salad of lettuce, tomatoes, red onions, and house-made croutons. Served with your choice of homemade ranch dressing or white balsamic vinaigrette.
Side Salad \$7
Salad Bowl to Share \$16

BLUE CHEESE ROMAINE WEDGE
Wedge of romaine lettuce topped with bacon, house-made blue cheese dressing, red onion slivers, and croutons.
Side Salad \$7
Large Size to Share \$16

CAESAR SALAD
Kale and romaine greens dressed in a Caesar dressing, topped with red onions, croutons, and parmesan shavings.
Side Salad \$7
Salad Bowl to Share \$16

ENTREES

CITRUS ROASTED CHICKEN DINNER FOR 2 \$38
Perfect to share, whole roasted chicken, blackened carrots and pepitas. Served with crispy potato arugula salad.

BRAZILIAN BLACK BEAN STEW & WAGYU SMOKED SAUSAGE \$14
Brazilian classic of spiced black beans and our smoked wagyu beef sausage topped with a toasted cassava flour topping. Served with an arugula orange salad.

RED ALE CHILI IN CHEDDAR FOCACCIA BOX \$16
Generous portion of Wagyu Beef Chili braised in red ale and beans served in a toasted cheddar focaccia box topped with sour cream, diced tomatoes, jalapeño slices, and scallions.

STEAK AND STOUT PIE \$19
Stout beer braised steak tips of Wagyu beef, with mushrooms, and green peas. Topped with a puff pastry crust. Served with an arugula side salad.

BURGERS & ROLLS

These items are served with your choice of a side green salad, french fries. Beer-battered pickles also available for an additional \$4.

GENESEE WAGYU BURGER \$15
Grass-fed Wagyu beef on a brioche bun. Served with your choice of tomato, shredded lettuce, pickles, red onion, ketchup, mustard, and mayonnaise garnish.
Add cheese \$3
Add fried egg \$3
Add bacon \$4

BLUE CHEESE, BACON ARUGULA BURGER \$18
Grass-fed Wagyu beef and bacon burger with blue cheese dressing, arugula, red onions on a brioche bun.

GAUCHO'S CHIVITO \$18
From the homeland of grass-fed ranching, this South American mega-burger includes thinly sliced Wagyu beef, ham, cheese, fried egg, shredded lettuce, roasted red pepper, black olives, and red onion. Served on a brioche bun.

FRENCH ONION WAGYU DOG \$14
Flame-grilled grass-fed Wagyu smoked sausage served on a brioche roll with whole grain mustard, caramelized onions, melted gruyere and arugula.
Add bacon crumbles \$4

CRISPY CHICKEN RANCH ROLL \$12
Rotisserie chicken breast meat is hand-shredded, battered and fried into crispy bites, and served on a brioche roll with ranch dressing, shredded lettuce, tomato, and red onion.
Add bacon \$4

GRILLED CHEESE WITH CHIPOTLE TOMATO DIPPING SAUCE \$12
Decadent grilled cheese made with our house-made multigrain bread, gouda, Jack and cheddar cheese. Served with a mildly spicy tomato dipping sauce and small arugula side salad.
Add Ham \$4

LI'L RANCHER MENU

BOSS BURGER **\$7**

4 oz. Grass-fed Wagyu beef served on a brioche bun with your choice of lettuce, tomato, pickle, ketchup, and mayonnaise. Comes with fries.

Add Cheese **\$3**

CRISPY CHICKEN FINGER BASKET WITH FRIES **\$7**

Hand-shredded chicken breast, battered and breaded into crispy nuggets, served with fries.

GRILLED CHEESE **\$9**

House-made multigrain bread filled with a three cheese blend, served with french fries.

Add Ham **\$4**

ABOUT US

HISTORY

Built in 1864, The Genesee Store has been serving intrepid travelers for over 150 years. Mr. Hosselkus established the ranch and store and naming them after his hometown in Genesee, New York. He served the nearly 5,000 gold miners who lived in this valley, established the first stagecoach stop, and post office for the area.

THE RANCH

Surrounding the restaurant is the Genesee Valley Ranch, home to some of the most exclusive beef in the country. All the cattle on the ranch are 100% pure bred Black Wagyu, sustainably raised on organic grasses and never subjected to feed lot or confinement programs. GVR is committed to providing Prime grade beef raised in a sustainable and humane manner.

THE BEEF

You can't get more local than this. All the beef served is sourced from the Genesee Valley Ranch just outside. This exclusive Prime-grade Grass-fed beef is available only here in the restaurant or through the Brasas Food and Wine Society. Ask your server if you are interested in joining.

THE BEER & OTHER BEVERAGES

We are big fans of local brews. Our beer list features cool seasonal and local finds.

Also check out our unique cocktail list which includes unique a non-alcoholic cocktail selection for libations that you can enjoy and still get behind the wheel.

THE BOOKS

All the books on the shelves are gently used and available for sale. Can't reach the one you are looking for? Just ask we'll be happy to bring it down.

Looking for a particular title, just ask! We partner with Northern California's largest used book store and can ship in whatever you are looking for.

Finally, we are passionate readers and would love for you to join our book club. Just ask your server for more information.

BEVERAGES

GENESEE VALLEY WATER

This valley is renown for its pristine mountain spring water. It's so good we decided to give it its own listing.

Still or Sparkling **Free**

LAVENDER LEMONADE **\$5**

Locally grown Schramel Lavender infused lemonade.

GINGER PEACH ICE TEA **\$3**

Republic of Tea peach flavored iced black tea.

SODA **\$3**

Coke Sprite, Diet Coke

GINGER BEER **\$7**

HENRY WIENHARD SODA **\$4**

12 oz btls.

Choice from Root Beer, Orange Cream, Black Cherry

WINE GRAPE JUICE **\$6**

White (Vino de Nico), Red (Gastoncito)

COFFEE **\$4**

Regular, Decaf,

ESPRESSO **\$4**

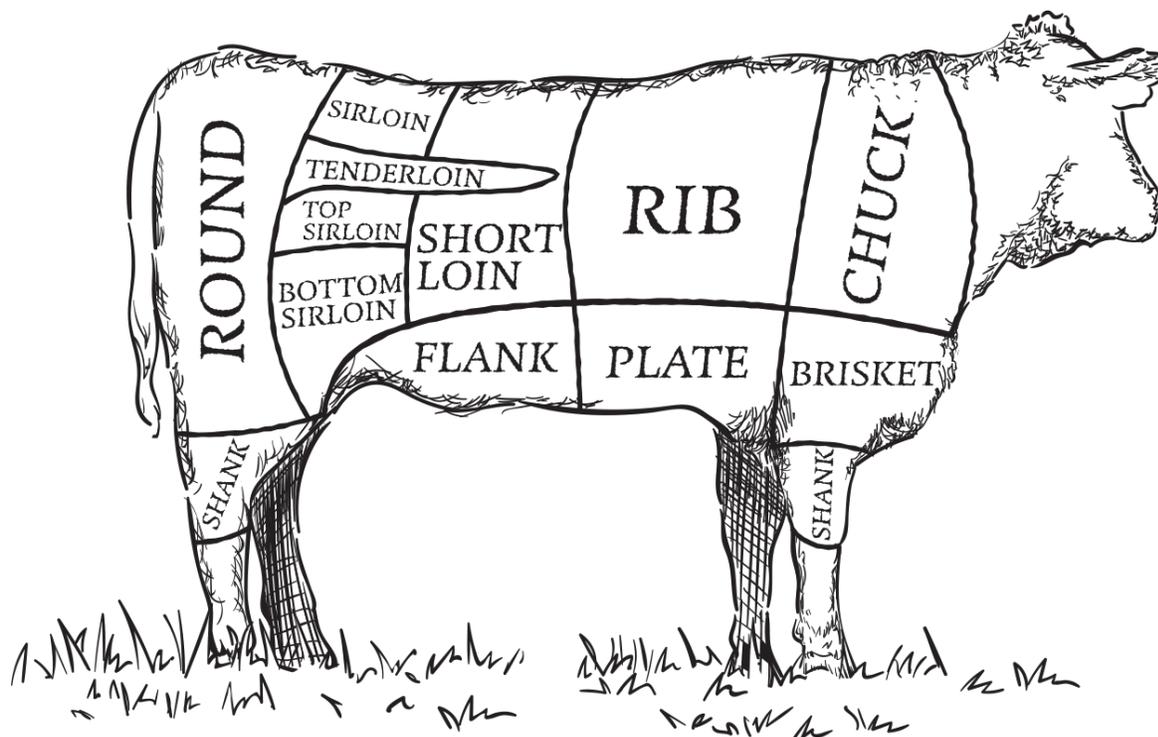
Single, Decaf, Macchiato

HOT TEA **\$4**

Earl Grey, Chamomile, Orange Spice, English Breakfast

HOT CHOCOLATE **\$7**

with whipped cream topping



LUNCH & DINNER
LI'L RANCHER MENU

- BOSS BURGER** **\$7**
4 oz. Grass-fed Wagyu beef served on a brioche bun with your choice of lettuce, tomato, pickle, ketchup, mustard, and mayonnaise. Comes with fries.

 - CRISPY CHICKEN FINGER BASKET WITH FRIES** **\$7**
Hand-shredded chicken breast, battered and breaded into crispy nuggets, served with fries.

 - GRILLED CHEESE** **\$9**
House-made multigrain bread filled with a three cheese blend.
- Add Ham **\$4**

DRINKS

- ORANGE CREAM** **\$10**
Just like the orange creamsicle in a glass. Served in a tumbler with straw.

- LEMONADE** **\$6**

- GINGER BEER** **\$5**

- SODA** **\$3**
Coke, Sprite, Diet Coke

- HENRY WIENHARD SODA** **\$4**
12 oz btls.
Choice from Root Beer, Orange Cream, Black Cherry

- WINE GRAPE JUICE** **\$6**
White (Vino d Nico), Red (Gastoncito)

- HOT CHOCOLATE** **\$7**
with whipped cream