



## SHAREABLES AND LIGHT PLATES

### Nachos

Beef or Chicken in Enchilada Gravy with  
Pico  
\$16 Half/\$24 Whole

### GF Wings

10 Wings Tossed in your Choice of Sauce: BBQ,  
Franks or Sweet Chili  
\$15

### Tempura Snap Peas

With Chipotle Aioli \$12  
Add Shrimp \$18

### Shrimp Cocktail

5 Large Shrimp with Cocktail Sauce  
\$15

### Tater Tots

A Nice Sized Bowl of Tater Tots  
\$9

### Chicken Drums **NEW!!!**

(6) Crispy Fried, Cider Brined and Glazed  
Chicken Drums with Marcona Almond  
Crumble and Pickled Fresno  
\$16

\*Lunch Menu Always Available Upon  
Request

\*\*\*We Have Our House-Made 48 Hour  
Beef and Chicken Bone Broth's Available  
at all Times! Just Ask Your Server and We  
Will Get Some for You!\*\*\*  
\$14 Per Quart

### Hilands Ranch Burger

1/2 Pound Hand-Formed Local Ranch  
Burger, Grilled to Temp with a Choice of  
Cheese on a Sesame Bun.  
\*\*\*Add Mushrooms, Onions, Bacon or  
Extra Cheese for \$1 Each  
\*\*\*Substitute Vegan Burger Patty  
\$4 Extra  
\$15

### GF Deviled Eggs

6 Deviled Eggs with Bacon-Habanero  
Jam Chives, and Greens  
\$13

### Octopus Tacos **NEW!!!**

(3) Marinated Octopus and Chorizo Tacos  
with Salsa Verde and Cotija  
\$15

### Meat and Potatoes Menu

Choose From The Following Options To  
Create Your Meat and Potatoes Dinner  
\*Served With Vegetable of the Day

#### The Meats

(All Options are Gluten Free)

All Meats Topped with Chili Lime Butter

6 oz. Beef Short Ribs \$25

Grilled Boneless-Skinless Breast \$25

6 oz Red Snapper \$26 **NEW!!!**

#### The Potatoes

Red Skinned Mashed  
Smashed Potato  
Crinkle Cut Fries



# HILANDS

EST. 1923



## SALADS \$6

Caesar                      Wedge                      Garden

Cup of Soup \$4    Bowl \$7

### Pork Schnitzel

(2) 4 oz, Crispy Breaded Pork Cutlets with Mashed Potatoes, Grilled Baby Carrots and Whole Grain Mustard Cream Sauce  
\$28

### GF Ribeye NEW!!!

Grilled 14 oz. Ribeye with Twice Baked Potato Mashed and Wild Mushroom Demi  
\$44

### GF Halibut NEW!!!

Teriyaki Glazed Halibut Filet with Togarashi Rice and Miso Broccolini  
\$42

### Pesto Shrimp Pasta NEW!!!

Argentinian Red Shrimp, Orecchiette Pasta, Heirloom Tomatoes, House-Made Italian Sausage, Potatoes and Pesto Cream Sauce  
\$26

\*\*\*Gluten Free Pasta Available

### Pork Shank Carnitas NEW!!!

Chili Braised Pork Shank with Roja Sauce, Chorizo Hominy, Salsa Verde, Cotija and Corn Flour Tortillas  
\$28

### GF Brisket Meatloaf

House-Ground Brisket Meatloaf with Molasses Glaze, Fried Brussels and Whipped Red Skinned Potatoes  
\$28

### Bolognese

Rigatoni with Ground Beef Tomato Sauce,  
Topped with Parmesan  
\$24 \*\*\*Gluten Free Pasta Available

### Prime Rib(Friday and Saturday Only)

With Choice of Potato and Vegetable of the Evening Market Price

**\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.**