



# GHOST RANCH

## SUMMER MENU

### FARMER'S PLATTER VG, GF

Local vegetables, elote, crispy zucchini, adobo, salsa verde  
goat cheese fondue.

**\$15**

### TIRADITO DF, GF

Mesquite seared market fish, fire toasted chile and lime infusion,  
sesame cilantro vinaigrette, avocado, chiltepín sesame crunch  
\*served chilled and raw

**\$14**

### MELON SALAD VG, GF, DF

Seasonal melons, cucumber, orange, grapes, market fruit  
cantaloupe and coconut house syrup, herbed oil  
candied mint & Chef Chito's crunch brittle.

**\$13**

### SORBET TRIO DF

house-made lemon mint, mango, and prickly pear sorbets pair with  
a corn waffle crisp.

**\$12**

#### FROM THE BAR

### AGUA FRESCA POPTAIL

Agave de Cortez mezcal, hibiscus orange popsicle, lemon,  
agave & fresh mint.

**\$11**