



WOOD FIRED
SINCE 1989

Soup & Chili

Made from scratch daily • 5.99

Ask your server

Starters & Shares

Colossal Onion Rings • 7.49/9.49

Famous Tri-Tip Nachos • 10.99

Potato Skins • 8.99

Beans, Bacon, Cheese, Pico

Spinach Artichoke Dip • 10.49

Fried Pickles • 7.49

Spicy Beef Links • 9.99

Buffalo Wings • 6/8.99 9/10.99

Sweet & Spicy Riblets • 8.99

Cheeseburger Sliders • 1/3.99 3/11.99

Pulled Pork Sliders • 1/3.99 3/11.99

Crispy Zucchini • 8.99

1 Pound Stuffed Potato • 10.49

Tri-Tip, Blackened Chicken, Pulled Pork or Veggie

Hand Battered Chicken Tenders • 10.49

Sides

Colossal Onion Rings • Sub 2.99 with entrée

Herb Garlic Fries • 4.99

Shoestring Fries • 3.99

Sweet Potato Fries • 5.99

Ranch Beans • 3.99

Corn "Off the Cob" • 3.99

Quinoa • 5.99

Southern Coleslaw • 3.99

Dirty Rice • 4.99

Baked Potato • 4.99

Mashed Potatoes with Gravy • 4.99

Yams • 4.99

Homemade Mac & Cheese • 5.99

Daily Vegetables • 5.99

Homemade Desserts

Leilani's Mud Pie

Macadamia nut ice cream, laced with a touch of coffee liqueur, layered with chocolate fudge over an Oreo cookie crust topped with caramel and whipped cream • 7.99

Fresh Strawberry Shortcake

Freshly baked biscuit, ice cream, whipped cream, strawberries, topped with strawberry puree and powdered sugar • 7.99

Fudge Brownie Sundae

Topped with vanilla ice cream, caramel, chocolate sauce, and candied pecans • 7.99

Scoop of Ice Cream • 3.99

Specials

Monday All Day

Wine or beer dinner for two \$39.99

One entrée per guest

Bottle of wine or any two drafts.

Add a dessert \$4.99

•Entrée up to \$22.99 Restrictions Apply

Wine Wednesday

All wine by the bottle & glass 33% off

Salads

Anti-Salad Protein Plate Choose your protein, served over roasted veggies and quinoa (Blackened Salmon • 18.99, Chicken your way • 15.99, or Tri-Tip • 16.99)

BBQ Chopped Salad Chicken or Tri-Tip, mixed greens, bacon, corn, black beans, jicama, tomatoes, tortilla strips with a cilantro jalapeño ranch dressing topped with crispy onions • 16.99

Steak Salad Tri-Tip, mixed greens, grilled red onions, tomatoes, avocado, crumbled bleu cheese with a roasted garlic vinaigrette • 16.99

Bandito Taco Salad Seasoned chicken tossed with power greens, romaine, peppers, corn, cilantro, black beans, tomatoes, cheese, scallions, tortilla strips, and jalapeño cilantro dressing • 15.99 Sub Tri-Tip 1

Crispy Fried Chicken Salad Mixed greens, bacon, cheese, red cabbage, tomatoes, corn, with ranch dressing • 15.99

Salmon Salad Jamaican spiced, spinach, quinoa, mango, scallions, avocado, red onions, and peppers with a chili lime vinaigrette • 18.49

Harvest Salad Spinach, mixed greens, fresh strawberries, apples, raisins, nuts, goat cheese, scallions, with a berry blossom vinaigrette • 12.49

Iceberg Wedge & Bleu Cheese Salad Bacon, tomatoes and red onions with your choice of dressing • 10.49

Original Caesar Salad • 6.99/10.49

Bandits' House Salad • 6.99/10.49

(Add • Avocado 1.99 Chicken 6.99 Tri-Tip 6.99 Shrimp 6.99 Salmon 7.99)

House-Made Dressing:

Thousand Island, Ranch, Bleu Cheese, Cilantro Jalapeño Ranch

Vinaigrettes:

Balsamic, Roasted Garlic, Citrus, Berry Blossom

Wood Fired Barbecue *Some items may have limited availability*

Our ribs are rotisserie smoked, then slow roasted and grilled over an oak wood fire.

Choice of our own BBQ or Jerk Sauce. Choice of two sides

Bandit House/Caesar Salad or Homemade Soup/Chili to accompany your entrée • 3.99

Tri-Tip Plate Hand cut, slow roasted and grilled over an Oak Wood Fire with our BBQ or Jerk Sauce

Bandit cut • 23.99 Regular cut • 20.99 **Served Medium and up**

Baby Back Ribs Full Rack • 26.99 Half Rack • 22.99

Tri-Tip & Shrimp Combo • 23.49

Baby Back Ribs & Shrimp Combo • 23.49

Beef Ribs Tender and meaty • 26.99

BBQ Combo Choose any two • 24.99

Chicken Breast • Roasted Half Chicken • Baby Back Ribs • Beef Ribs • Pulled Pork • Tri-Tip • Spicy Beef Link

Half Chicken Fresh & natural, brined & grilled with BBQ or Jerk Sauce • 18.99

Chicken Breast Plate Fresh and natural, marinated & grilled with BBQ or Jerk Sauce • 18.99

Pulled Pork Plate Slow roasted, BBQ sauced and served with garlic bread • 18.49

(Add a skewer of shrimp to any entrée • 6.99)

Steak, Prime Rib & Seafood *Some items may have limited availability*

All steaks are grilled over an oak wood fire. Choice of two sides unless otherwise noted

Bandit House/Caesar Salad or Homemade Soup/Chili to accompany your entrée • 3.99

Slow-Roasted Prime Rib USDA choice hand cut and served medium rare & up with au jus (**heavy marbling**) 16^{oz} Cut • 29.99 12^{oz} Cut • 27.99

Rib-Eye Steak 16^{oz} USDA choice hand cut topped with garlic butter (**heavy marbling**) • 29.99

Fresh Salmon Jamaican spiced & topped with mango salsa. Dirty rice & vegetables • 22.99

Skewered Shrimp Grilled and topped with lemon garlic sauce. Dirty rice and vegetables • 21.99

(Add a Skewer of Shrimp to any entrée • 6.99)

Sandwiches +

All Tri-Tips are slow roasted and finished over an oak wood fire. We serve only 100% USDA choice or higher.

Served with a nice little dinner salad and choice of any side unless otherwise noted

Unbeatable Sandwich Tri-Tip, onions, bell peppers, jack cheese, BBQ or Jerk Sauce on garlic bread • 17.99

Original Tri-Tip Sandwich Onions, bell peppers, jack cheese, BBQ or Jerk Sauce on a steak roll • 16.99

Prime Rib Sandwich Slow roasted, thinly sliced, steak roll, side of creamy horseradish & au jus • 18.99

Pulled Pork Sandwich Slow roasted, BBQ sauced, topped with slaw, gouda cheese & crispy onions • 16.49

BBQ Chicken Sandwich Oakwood grilled chicken breast topped with cheddar cheese and BBQ sauce with power greens, tomatoes, crispy onions and spicy aioli on grilled garlic bread • 15.49

Southern Crispy Chicken Sandwich Tangy slaw, tomatoes, jack cheese, mayo, seeded brioche bun • 15.49

Fish Tacos Daily fish, lightly spiced, tangy slaw, crispy onions with dirty rice and beans • 15.49

Burgers

Grilled over oak wood fire. **Certified Angus Beef Ground Chuck.**

Served with a nice little dinner salad and choice of any side unless otherwise noted

Wood Fired Bandit Burger Cheddar, lettuce, tomatoes, marinated red onions, pickles, homemade thousand island dressing • 14.99

Hickory Burger Cheddar, bacon, lettuce, tomatoes, marinated red onions, pickles, crispy onion & BBQ Sauce • 15.99

Naked Burger (Bun-Less) Iceberg lettuce, tomato, marinated red onion, pickles • 14.99

Veggie Burger Lettuce, tomato, avocado, marinated red onions, garlic aioli with gouda cheese • 14.99

Free-Range Turkey Burger Lettuce, tomato, marinated red onions, garlic aioli, with cheddar cheese • 14.99

(Add • Avocado 1.99 BBQ Pulled Pork 1.99 Bacon 1.99 Tri-Tip 1.99)

The fine print. Please alert our staff to any food allergies you may have. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness especially if you have certain medical conditions. Please be aware that Bandits is not a gluten free establishment, therefore cross contamination may occur. Weights and portions are approximate and pre-cooked. Tip Share: Our servers, hosts, bus & take-out staff, food-runners and bartenders share tips.

Crafted Beers

Firestone 805 Blonde Ale
Paso Robles, California

Institution Mosaic Pale Ale
Camarillo, CA

Top Topa Chief Peak IPA
Ventura, CA

Draft Beers

Coors Light
Golden, Colorado

Bud Light
St. Louis, Missouri

Rotating Handle
Ask for details

Bottled Beer

Coors

Budweiser

Miller Lite

Stella

Corona

Corona Light

Michelob Ultra

Guinness

Newcastle

St. Pauli Girl *N.A.*

Angry Orchard Cider *G.F.*

Seasonal Beer Ask for details

Cocktails

Bandito Margarita

Sauza Blue tequila, triple sec and fresh citrus mix
add "Meltdown" (additional charge)

Desperado Margarita

El Jimador, Citronage, Grand Marnier and fresh citrus mix

42 Margarita

Don Julio 1942, Cointreau orange liqueur, fresh sweet and sour
and a splash of orange

The Stallion (aka Moscow Mule)

Tito's vodka, cane syrup, fresh lime, topped with
Fever Tree Ginger Beer

Cosmo

Tito's vodka, cranberry juice, Cointreau orange liqueur and fresh lime

Coyote Lemon Drop

Absolut Citron vodka, Caravella Limoncello, cane syrup and
fresh squeezed lemon juice

Long Island Tea

Absolut vodka, Bacardi rum, Bombay gin, triple sec, fresh citrus mix,
Coke and fresh lemon

Cool Cucumber Martini

Rain Cucumber vodka, St. Germain, fresh lime, chile lime rim

The Jay Walker

Jameson Irish whiskey, fresh lime and Fever Tree Ginger Beer

White Wines

Chandon, Brut Classic, Sparkling Wine, California (187 ml) • 10
Rather simple, with citrus and floral cherry flavors.

Stone Cellars, White Zinfandel, California • 8 / 22
Flavors of fresh strawberry, peach, and raspberry.

Antinori "Santa Cristina", Pinot Grigio, Italy • 8.5 / 25
A crisp white, with hints of melon rind, crunchy white peach and citrus zest.

Chloe, Rosé, Monterey County • 8.5 / 25
Fruity, red fruit, strawberries and flowers, enticing classic California Rose.

Cupcake, Sauvignon Blanc, Marlborough • 8.5 / 25
Fragrant and juicy, with apple blossom, intense and refreshing lemon and grapefruit flavors.

Robert Mondavi, "Woodbridge", Chardonnay, California • 8.5 / 25
Displays delicious fresh citrus, apple and ripe tropical fruit character, with hints of orange.

Kendall Jackson, "Vintner's Reserve", Chardonnay, California • 9.5 / 28
Tropical flavors of mango and pineapple dance with aromas of peach, apple and pear.

Butter, "by Jam Cellars", Chardonnay, California • 11.5 / 35
Offers a pleasant buttery, toasty edge to its ripe melon and honeysuckle notes. Measures up to its name.

Red Wines

10 Span Vineyards, Pinot Noir, Central Coast • 8.5 / 25
Red berry and violet aromas, accompanied by flavors of Asian spice and juicy raspberries.

Meiomi, Pinot Noir, Monterey Sonoma Santa Barbara Counties • 11.5 / 35
Berry, oak, earth and spice notes, with subtle edges to the blueberry, raspberry.

14 Hands, Merlot, Columbia Valley • 8.5 / 25
Dark and peppery, with a tangy edge to the cherry and smoky flavors, finishing with zing.

Robert Mondavi Private Selection, Cabernet Sauvignon, California • 8.5 / 25
Sweet black cherry and dark berry fruit character.

Josh Cellars, Cabernet Sauvignon, California • 9.5 / 27
Bouquet of dark fruits, cinnamon, clove and subtle oak. On the palate, black cherries and black currant.

Justin, Cabernet Sauvignon, Paso Robles • 13.5 / 50
Full-bodied, lush, complex red wine with an impressive layering of black cherry.

Corkage Fee • 15

Beverages

Bottomless refills on fountain soda, tea and coffee with entrée

Coke • Diet Coke • Sprite • Barq's Root Beer • Coke Zero

Brewed Iced Tea • Coffee

Fresh Squeezed Lemonade 3.99 (Refills 1.00) • **Milk** 3.25

Bottled (Sarsaparilla, Cream Soda, Sparkling Water) 3.99

