

PRICES AND ITEMS MAY VARY BY LOCATION



SOUP & CHILI

MADE FROM SCRATCH DAILY • 5.99
ASK YOUR SERVER

STARTERS & MORE

- COLOSSAL ONION RINGS • 6.99/8.99
- CRISPY ZUCCHINI • 7.99
- POTATO SKINS • 8.99
BEANS, BACON, CHEESE, PICO
- APPETIZER PLATTER • 11.99
ONION RINGS, ZUCCHINI,
CHICKEN TENDERS, PULLED PORK
- SPINACH ARTICHOKE DIP • 9.99
- FRIED PICKLES • 6.99
- SPICY BEEF LINKS • 9.99
- BUFFALO WINGS • 9.99
- SWEET & SPICY RIBLETS • 8.99
- CHEESEBURGER SLIDERS • 1/3.99 3/10.99
- PULLED PORK SLIDERS • 1/3.99 3/10.99
- FAMOUS TRI-TIP NACHOS • 10.99
- 1 POUND STUFFED POTATO • 8.99
TRI-TIP, BLACKENED CHICKEN OR PULLED PORK
- HAND BATTERED CHICKEN TENDERS • 9.99

SIDES

- ONION RINGS • 2.99 WITH ENTRÉE
- HERB GARLIC FRIES • 3.99
- SHOESTRING FRIES • 3.99
- SWEET POTATO FRIES • 5.59
- RANCH BEANS • 3.59
- CORN "OFF THE COB" • 3.99
- QUINOA • 5.99
- SOUTHERN COLESLAW • 3.59
- DIRTY RICE • 4.59
- BAKED POTATO • 4.59
- MASHED POTATOES WITH GRAVY • 4.99
- YAMS • 4.99
- HOMEMADE MAC & CHEESE • 5.99
- DAILY VEGETABLES • 5.59

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 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 • 3.59

SPECIALS

MONDAY ALL DAY

WINE OR BEER DINNER FOR TWO \$39.99
ONE ENTRÉE PER GUEST
ONE 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 • 15.99, CHICKEN YOUR WAY • 13.99, OR TRI TIP • 14.99)
- BBQ CHOPPED SALAD MIXED GREENS, BACON, CORN, BLACK BEANS, JICAMA, TOMATOES, TORTILLA STRIPS WITH A
CILANTRO JALAPEÑO RANCH DRESSING TOPPED WITH CRISPY ONIONS • CHICKEN • 13.99 TRI-TIP • 14.99
- STEAK SALAD TRI-TIP, MIXED GREENS, GRILLED RED ONIONS, TOMATOES, AVOCADO, CRUMBLED BLEU CHEESE
WITH A ROASTED GARLIC VINAIGRETTE • 14.99
- BANDITO TACO SALAD SEASONED CHICKEN TOSSED WITH POWER GREENS, ROMAINE, PEPPERS, CORN, CILANTRO, BLACK
BEANS, TOMATOES, CHEESE, SCALLIONS, CORN STRIPS, AND JALAPEÑO CILANTRO DRESSING • 13.99 SUB TRI-TIP 1
- THE FARMERS MARKET SALAD CHICKEN BREAST, QUINOA AND BARLEY, POWER GREENS, GRILLED KALE, BOSCH PEARS,
BLEU CHEESE, DRIED CRANBERRIES, GOLDEN RAISINS, CANDIED PECANS, SCALLIONS & CITRUS VINAIGRETTE • 13.99
- SALMON SALAD HERB CRUSTED, SPINACH, QUINOA, MANGO, SCALLIONS, AVOCADO, RED ONIONS, AND PEPPERS WITH
A CHILI LIME VINAIGRETTE • 15.99
- HARVEST SALAD SPINACH, MIXED GREENS, FRESH STRAWBERRIES, APPLES, RAISINS, NUTS, GOAT CHEESE, SCALLIONS,
WITH A BERRY BLOSSOM VINAIGRETTE • 9.99
- THE ICEBERG WEDGE BACON, BLEU CHEESE, TOMATOES AND RED ONIONS WITH YOUR CHOICE OF DRESSING • 8.99
- ORIGINAL CAESAR SALAD • 5.99/8.99
- BANDITS' HOUSE SALAD • 5.99/8.99
(ADD • 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

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 • 20.99 REGULAR CUT • 18.99 SERVED MEDIUM AND UP
- BABY BACK RIBS FULL RACK • 23.99 HALF RACK • 19.99
- TRI-TIP & SHRIMP COMBO • 20.99
- BABY BACK RIBS & SHRIMP COMBO • 20.99
- BEEF RIBS TENDER AND MEATY • 23.99
- BBQ COMBO CHOOSE ANY TWO
CHICKEN BREAST • ROASTED HALF CHICKEN • BABY BACK RIBS • BEEF RIBS • PULLED PORK • TRI-TIP • SPICY BEEF LINK • 22.99
- HALF CHICKEN FRESH & NATURAL, BRINED & GRILLED WITH BBQ OR JERK SAUCE • 16.99
- CHICKEN BREAST PLATE FRESH AND NATURAL, MARINATED & GRILLED WITH BBQ OR JERK SAUCE • 16.99
- PULLED PORK PLATE SLOW ROASTED, BBQ SAUCED AND SERVED WITH GARLIC BREAD • 16.99
(ADD A SKEWER OF SHRIMP TO ANY ENTRÉE • 6.99)

STEAK, PRIME RIB & SEAFOOD

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) 16oz CUT • 27.99 12oz CUT • 24.99
- RIB-EYE STEAK 16oz USDA CHOICE HAND CUT TOPPED WITH GARLIC BUTTER (HEAVY MARBLING) • 27.99
- CENTER CUT SIRLOIN 10oz CERTIFIED ANGUS BEEF® TOPPED WITH PEPPERCORN SAUCE (LEAN) • 23.99
- FRESH SALMON JAMAICAN SPICED & TOPPED WITH MANGO SALSA. DIRTY RICE & VEGETABLES • 20.99
- SKEWERED SHRIMP GRILLED AND TOPPED WITH LEMON GARLIC SAUCE. DIRTY RICE AND VEGETABLES • 19.99
(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 • 15.99
- ORIGINAL TRI-TIP SANDWICH ONIONS, BELL PEPPERS, JACK CHEESE, BBQ OR JERK SAUCE ON A STEAK ROLL • 14.99
- PRIME RIB SANDWICH SLOW ROASTED, THINLY SLICED, STEAK ROLL, SIDE OF CREAMY HORSERADISH & AU JUS • 16.99
- PULLED PORK SANDWICH SLOW ROASTED, BBQ SAUCED, TOPPED WITH SLAW, GOUDA CHEESE & CRISPY ONIONS • 13.99
- 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 • 13.99
- SOUTHERN CRISPY CHICKEN SANDWICH LETTUCE, TOMATOES, ROASTED GARLIC AÏOLI, AND JACK CHEESE • 13.99
- BBQ WRAP TRI-TIP OR CHICKEN, GREENS, TOMATOES, CHEESE, CORN, BLACK BEANS, TORTILLA STRIPS, CILANTRO JALAPEÑO
RANCH DRESSING AND BBQ SAUCE • 13.99
- FISH TACOS DAILY FISH, LIGHTLY SPICED, TANGY SLAW, CRISPY ONIONS WITH DIRTY RICE AND BEANS • 13.99

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, ONIONS, PICKLES, HOMEMADE THOUSAND ISLAND • 13.99
- HICKORY BURGER CHEDDAR, BACON, LETTUCE, TOMATOES, ONIONS, PICKLES, CRISPY ONION & BBQ SAUCE • 14.99
- VEGGIE BURGER LETTUCE, TOMATO, AVOCADO, RED ONIONS, GARLIC AÏOLI WITH GOUDA CHEESE • 13.99
- FREE-RANGE TURKEY BURGER LETTUCE, TOMATO, RED ONIONS, GARLIC AÏOLI, WITH CHEDDAR CHEESE • 13.99



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.

CRAFTED BEERS

(14OZ / 25OZ)

FIRESTONE 805 BLONDE ALE 6/8.50
PASO ROBLES, CALIFORNIA

SHOCK TOP BELGIAN WHITE 6/8.50
FORT COLLINS, COLORADO

FAT TIRE AMBER 6/8.50
FORT COLLINS, COLORADO

ROTATING IPA
ASK FOR DETAILS

DRAFT BEERS

(14OZ / 25OZ)

COORS LIGHT 5/7.50
GOLDEN COLORADO

BUD LIGHT 5/7.50
ST LOUIS, MISSOURI

STELLA ARTOIS 6/8.50
BELGIUM, EUROPEAN LAGER

ROTATING HANDLE
ASK FOR DETAILS

BOTTLED BEER

COORS 5

BUDWEISER 5

MILLER LITE 5

CORONA 5.50

CORONA LIGHT 5.50

MODELO ESPECIAL 5.50

MICHELOB ULTRA 5.50

GUINNESS 5.50

HEINEKEN 5.50

ST. PAULI GIRL N.A. 5

ANGRY ORCHARD CIDER G.F. 6.50

SEASONAL BEER ASK FOR DETAILS

COCKTAILS

BANDITO MARGARITA 9

SAUZA BLUE TEQUILA, TRIPLE SEC, FRESH CITRUS MIX
ADD "MELTDOWN" 1

DESPERADO MARGARITA 11

EL JIMADOR, CITRONAGE AND GRAND MARNIER FRESH
CITRUS MIX

42 MARGARITA 25

DON JULIO 1942, COINTREAU ORANGE LIQUEUR, FRESH SWEET
AND SOUR AND A SPLASH OF ORANGE

MARGARITA LITE 11

EL JIMADOR TEQUILA, FRESH LIME, CANE SYRUP, EGG WHITES

COSMO 10

TITO'S VODKA, CRANBERRY JUICE, COINTREAU ORANGE LIQUEUR &
FRESH LIME

COYOTE LEMON DROP 10

ABSOLUT CITRUS VODKA, CARAVELLA LIMONCELLO, CANE SYRUP,
FRESH SQUEEZED LEMON JUICE

LONG ISLAND TEA 11

ABSOLUT VODKA, BACARDI RUM, BOMBAY GIN, TRIPLE SEC, CITRUS
MIX, COKE, FRESH LEMON

THE STALLION (AKA MOSCOW MULE) 10

TITO'S VODKA, CANE SYRUP, FRESH LIME, TOPPED WITH FEVER
TREE GINGER BEER

THE JAY WALKER 10

JAMESON IRISH WHISKEY, FRESH LIME & GINGER BEER

WHITE WINES

SPARKLING WINE, CHANDON, BRUT CLASSIC, CALIFORNIA (187 ML) • 9

RATHER SIMPLE, WITH CITRUS AND FLORAL CHERRY FLAVORS.

WHITE ZINFANDEL, BERINGER, CALIFORNIA • 7.50 / 21

FLAVORS OF FRESH RED BERRY, CITRUS, NUTMEG AND CLOVE.

PINOT GRIGIO, ANTINORI "SANTA CRISTINA", ITALY • 8 / 24

A CRISP WHITE, WITH HINTS OF MELON RIND, CRUNCHY WHITE PEACH AND CITRUS ZEST.

SAUVIGNON BLANC, CUPCAKE, MARLBOROUGH • 8 / 24

FRAGRANT AND JUICY, WITH APPLE BLOSSOM, INTENSE AND REFRESHING LEMON AND GRAPEFRUIT FLAVORS.

CHARDONNAY, ROBERT MONDAVI, "WOODBIDGE", CALIFORNIA • 8 / 24

DISPLAYS DELICIOUS FRESH CITRUS, APPLE AND RIPE TROPICAL FRUIT CHARACTER, WITH HINTS OF ORANGE.

CHARDONNAY, KENDALL JACKSON, "VINTNER'S RESERVE", CALIFORNIA • 9 / 27

TROPICAL FLAVORS OF MANGO AND PINEAPPLE DANCE WITH AROMAS OF PEACH, APPLE AND PEAR.

CHARDONNAY, BUTTER, "BY JAM CELLARS", CALIFORNIA • 11 / 33

OFFERS A PLEASANT BUTTERY, TOASTY EDGE TO ITS RIPE MELON AND HONEYSUCKLE NOTES. MEASURES UP TO ITS NAME.

RED WINES

PINOT NOIR, 10 SPAN VINEYARDS, CENTRAL COAST • 8 / 24

RED BERRY AND VIOLET AROMAS, ACCOMPANIED BY FLAVORS OF ASIAN SPICE AND JUICY RASPBERRIES.

PINOT NOIR, MEIOMI, MONTEREY SONOMA SANTA BARBARA COUNTIES • 11 / 33

BERRY, OAK, EARTH AND SPICE NOTES, WITH SUBTLE EDGES TO THE BLUEBERRY, RASPBERRY.

MERLOT, 14 HANDS, COLUMBIA VALLEY • 8 / 24

DARK AND PEPPERY, WITH A TANGY EDGE TO THE CHERRY AND SMOKY FLAVORS, FINISHING WITH ZING.

ZINFANDEL, RAVENSWOOD, "VINTNER'S BLEND OLD VINE", CALIFORNIA • 8 / 24

AROMAS OF RASPBERRIES, BLUEBERRIES AND SPICY HINTS OF OAK.

RED BLEND, 19 CRIMES, AUSTRALIA • 8.5 / 26

A BLEND THAT IS BROODING WITH RICHNESS, A SYRAH, GRENACHE AND MOUVEDRE BLEND.

CABERNET SAUVIGNON, BERINGER, "FOUNDERS' ESTATE", CALIFORNIA • 8 / 24

FULL BODIED, RIPE FLAVORS OF PLUM AND RASPBERRY.

CABERNET SAUVIGNON, JOSH CELLARS, "CRAFTSMAN'S COLLECTION", CALIFORNIA • 9 / 27

BOUQUET OF DARK FRUITS, CINNAMON, CLOVE AND SUBTLE OAK. ON THE PALATE, BLACK CHERRIES AND BLACK CURRANT.

CABERNET SAUVIGNON, PASO CREEK, PASO ROBLES • 11 / 33

FULL-BODIED, LUSH, COMPLEX RED WINE WITH AN IMPRESSIVE LAYERING OF BLACK CHERRY.

BEVERAGES

BOTTOMLESS REFILLS ON FOUNTAIN SODA, TEA AND COFFEE WITH ENTRÉE

COKE • DIET COKE • SPRITE • BARQ'S ROOT BEER • COKE ZERO 3.25

FRESH SQUEEZED LEMONADE 3.99 • BREWED ICED TEA 3.25 • COFFEE 3.25 • MILK 3.25

BOTTLED (SARSAPARILLA, CREAM SODA, SPARKLING WATER) 3.99

