

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
- Famous Tri-Tip Nachos** • 10.99
- Potato Skins** • 8.99
Beans, Bacon, Cheese, Pico
- Spinach Artichoke Dip** • 9.99
- Fried Pickles** • 6.99
- 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** • 9.99
Tri-Tip, Blackened Chicken or Pulled Pork
- Hand Battered Chicken Tenders** • 9.99

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 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 • 17.99, Chicken your way • 14.99, or Tri-Tip • 15.99)
- BBQ Chopped Salad** Mixed greens, bacon, corn, black beans, jicama, tomatoes, corn strips with a cilantro jalapeño ranch dressing topped with crispy onions • Chicken • 15.99 Tri-Tip • 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, corn strips, and jalapeño cilantro dressing • 14.99 Sub Tri-Tip 1
- The Farmers Market Salad** Chicken breast, quinoa and barley, power greens, grilled kale, bosc pears, bleu cheese, dried cranberries, golden raisins, candied pecans, scallions and citrus vinaigrette • 15.99
- Crispy Fried Chicken Salad** Mixed greens, bacon, cheese, red cabbage, tomatoes, corn, with ranch dressing • 14.99
- Salmon Salad** Jamaican spiced, spinach, quinoa, mango, scallions, avocado, red onions, and peppers with a chili lime vinaigrette • 17.99
- Harvest Salad** Spinach, mixed greens, fresh strawberries, apples, raisins, nuts, goat cheese, scallions, with a berry blossom vinaigrette • 11.99
- Iceberg Wedge & Bleu Cheese Salad** Bacon, tomatoes and red onions with your choice of dressing • 9.99
- Original Caesar Salad** • 6.99/9.99
- Bandits' House Salad** • 6.99/9.99
(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 • 22.99 Regular cut • 19.99 **Served Medium and up**
- Baby Back Ribs** Full Rack • 25.99 Half Rack • 21.99
- Tri-Tip & Shrimp Combo** • 22.99
- Baby Back Ribs & Shrimp Combo** • 22.99
- Beef Ribs** Tender and meaty • 25.99
- 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 • 17.99
- Chicken Breast Plate** Fresh and natural, marinated & grilled with BBQ or Jerk Sauce • 17.99
- Pulled Pork Plate** Slow roasted, BBQ sauced and served with garlic bread • 17.99
(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**)
16oz Cut • 29.99 12oz Cut • 26.99
- Rib-Eye Steak** 16oz 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 • 17.49
- Original Tri-Tip Sandwich** Onions, bell peppers, jack cheese, BBQ or Jerk Sauce on a steak roll • 16.49
- 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 • 15.99
- 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 • 14.99
- Southern Crispy Chicken Sandwich** Tangy slaw, tomatoes, jack cheese, mayo, seeded brioche bun • 14.99
- BBQ Wrap** Tri-Tip or Chicken, greens, tomatoes, cheese, corn, black beans, tortilla strips, cilantro jalapeño ranch dressing and BBQ Sauce • 14.99
- Fish Tacos** Daily fish, lightly spiced, tangy slaw, crispy onions with dirty rice and beans • 14.99

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 • 14.99
- Hickory Burger** Cheddar, bacon, lettuce, tomatoes, onions, pickles, crispy onion & BBQ Sauce • 15.99
- Veggie Burger** Lettuce, tomato, avocado, red onions, garlic aioli with gouda cheese • 14.99
- Free-Range Turkey Burger** Lettuce, tomato, 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

(14oz / 25oz)

Firestone 805 Blonde Ale

Paso Robles, California

Shock Top Belgian White

Fort Collins, Colorado

Modelo Especial

Mexico City, Mexico

Seasonal IPA

Ask for details

Draft Beers

(14oz / 25oz)

Coors Light

Golden, Colorado

Bud Light

St. Louis, Missouri

Stella Artois

Belgium, European Lager

Rotating Handle

Ask for details

Bottled Beer

Coors

Budweiser

Miller Lite

Corona

Corona Premier

Newcastle

Michelob Ultra

Guinness

Heineken

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

Sparkling Wine, Chandon, Brut Classic, California (187 ml) • 9

Rather simple, with citrus and floral cherry flavors.

White Zinfandel, Kenwood Vineyards, 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.

Rosé, Chloe, Monterey County • 8 / 24

Fruity, red fruit, strawberries and flowers, enticing classic California Rose.

Sauvignon Blanc, Cupcake, Marlborough • 8 / 24

Fragrant and juicy, with apple blossom, intense and refreshing lemon and grapefruit flavors.

Chardonnay, Robert Mondavi, "Woodbridge", 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, Gnarly Head, 1924 Double Black, California • 8 / 24

Bold red fruit flavors with a smooth elegant finish.

Cabernet Sauvignon, Robert Mondavi private selection, California • 8 / 24

Sweet black cherry and dark berry fruit character.

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.

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

