



## 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
- 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
- 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

- COLOSSAL ONION RINGS • SUB 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  
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 • 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 • 14.99 TRI-TIP • 15.99
- STEAK SALAD** TRI-TIP, MIXED GREENS, GRILLED RED ONIONS, TOMATOES, AVOCADO, CRUMBLED BLEU CHEESE WITH A ROASTED GARLIC VINAIGRETTE • 15.99
- 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 • 14.99
- 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 • 10.99
- THE ICEBERG WEDGE** BACON, BLEU CHEESE, TOMATOES AND RED ONIONS WITH YOUR CHOICE OF DRESSING • 8.99
- ORIGINAL CAESAR SALAD** • 6.49/9.99
- BANDITS' HOUSE SALAD** • 6.49/9.99  
(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

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 • 21.99 REGULAR CUT • 19.99 SERVED MEDIUM AND UP
- BABY BACK RIBS** FULL RACK • 24.99 HALF RACK • 20.99
- TRI-TIP & SHRIMP COMBO** • 21.99
- BABY BACK RIBS & SHRIMP COMBO** • 21.99
- BEEF RIBS** TENDER AND MEATY • 24.99
- BBQ COMBO** CHOOSE ANY TWO  
CHICKEN BREAST • ROASTED HALF CHICKEN • BABY BACK RIBS • BEEF RIBS • PULLED PORK • TRI-TIP • SPICY BEEF LINK • 23.99
- 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 • 17.49  
(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) 16<sup>oz</sup> CUT • 28.99 12<sup>oz</sup> CUT • 25.99
- RIB-EYE STEAK** 16<sup>oz</sup> USDA CHOICE HAND CUT TOPPED WITH GARLIC BUTTER (HEAVY MARBLING) • 28.99
- FRESH SALMON** JAMAICAN SPICED & TOPPED WITH MANGO SALSA. DIRTY RICE & VEGETABLES • 21.99
- SKEWERED SHRIMP** GRILLED AND TOPPED WITH LEMON GARLIC SAUCE. DIRTY RICE AND VEGETABLES • 20.99  
(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 • 16.99
- ORIGINAL TRI-TIP SANDWICH** ONIONS, BELL PEPPERS, JACK CHEESE, BBQ OR JERK SAUCE ON A STEAK ROLL • 15.99
- PRIME RIB SANDWICH** SLOW ROASTED, THINLY SLICED, STEAK ROLL, SIDE OF CREAMY HORSE RADISH & AU JUS • 17.99
- PULLED PORK SANDWICH** SLOW ROASTED, BBQ SAUCED, TOPPED WITH SLAW, GOUDA CHEESE & CRISPY ONIONS • 14.99
- 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 • 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  
(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.

## 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 CITRUS VODKA, CARAVELLA LIMONCELLO, CANE SYRUP  
AND FRESH SQUEEZED LEMON JUICE

### LONG ISLAND TEA

ABSOLUT VODKA, BACARDI RUM, BOMBAY GIN, TRIPLE SEC, 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 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, "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.

**CORKAGE FEE • 15**

## 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 3.49**

**BREWED ICED TEA 3.49 • COFFEE 3.49 • MILK 3.25**

**FRESH SQUEEZED LEMONADE 3.99 (REFILLS 1.00)**

**BOTTLED (SARSAPARILLA, CREAM SODA, SPARKLING WATER) 3.99**

