



Burgers & Dogs Menu

Served Buffet Style

Salads
Select One

Mixed Green Salad

Shaved apple, Pickled Fennel, Sherry Vinaigrette

Dawn Ranch Salad

*Butter Lettuce, Radish, Candied Walnuts,
Carrots & Laura Chenel Goat Cheese Ranch*

Baby Spinach Salad

*Caramelized Red Onions, Goat Cheese,
& Balsamic Vinaigrette*

Potato Salad

Celery, Red Onion, Parsley, Mustard Vinaigrette

Macaroni Salad

Black Olives, Onions, Pimento

Entrée

Dawn Ranch Burger

8oz. Grass-Fed Beef

Millers Hot Dogs

Vegetarian Dogs & Burgers
Available Upon Request

Dawn Ranch Lodge
Agriculture Public House

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Sides

House Made Pickles

Cheddar Cheese

Massa Ranch Heirloom Tomato Slices
(Seasonal Mid-August through Mid-October)

Corn on the Cob
with Herbed Butter
(Seasonal June –October)

Sliced Watermelon
(Seasonal July-October)

House Made Potato Chips

S'mores Station
Skewers, Graham Crackers, Marshmallows, Chocolate

Condiment Station
(Included)

Ketchup
Mustard
Mayonnaise
Dill Pickles
Lettuce
Red Onion Slices



*Bonfire at Boathouse - \$175.00
Attendant is required for bonfire at \$25/hour with a 4 hour minimum*

*Flying Goat Organic Coffee and Tea Station
\$6.00 per person*

*Bar set up and bartender fees not included
Multiple Bars may be set up anywhere on property
Wine & Beer Bar Set Up Fee - \$125
Full Bar Set Up Fee - \$250
Bartender Fee - \$40/hour with a 4 hour minimum*

All food and beverages are subject to a 20% service charge and 8.25% sales tax.