



South American Steak House

Drinks List

WHITE WINE

- La Pintora Sauvignon Blanc** £20.50 125ml £3.95 175ml £5.25 250ml £6.95
 (Central Valley, Chile) 12% Abr (2)
 This refreshing Sauvignon offers intense passion fruit and herb aromas alongside a wealth of zippy, bright flavours. "This wine is a devilishly good Chilean Sauvignon Blanc" 2016 IWC Commended Winner
- Bosco Dei Cirmioli** £21.50 £4.25 £5.50 £6.95
Pinot Grigio Delle Venezie
 (Veneto, Italy) DOC 12% Abr (3)
 The stylish bottle and modern flavour profile, with notes of fresh lemon, lime and a touch of thyme, make it a great accompaniment to a wide range of food.
 "Almond and peach flavours dominate this delicate Pinot Grigio" – Suitable for Vegans
- Jack Rabbit Signature Collection Chenin Blanc** £17.00 £3.50 £4.15 £5.80
 (South Africa) 13% Abr (3)
 This South African wine offers an aromatic bouquet with grapefruit, pineapples and ripe melon.
 Refreshing green apple and grapefruit acidity with a creamy back palate.
- Grant Burge Benchmark Chardonnay** £29.00
 (Barossa, Australia) 12.5% Abr (1)
 This Chardonnay has concentrated aromas of peach, pineapple, melon and mango alongside hints of butterscotch, crème brulee, roasted marshmallows and toasty oak.
 "Rich, buttery and toasted oak – all the hallmarks of a quality Aussie Chardonnay"
- Pitau Sauvignon Blanc** £29.00
 (Marlborough, New Zealand) 12.5% Abr (2)
 A nose of nettles and grass leads to generous gooseberry flavours with a smoky herbal twist on the palate. "Crisp gooseberry fruit and smoky, stony finesse" 2016 IWS Bronze Medal Winner

SPARKLING WINE & CHAMPAGNE

- Bosco Dei Cirmioli Prosecco** £29.00 £7.95
Spumante DOC (Veneto, Italy) 11% Abr (2)
 A lively, crisp Italian sparkling wine which is aromatic and fresh with light lemon, pear and apply flavours and a floral hint. It has a dry, wonderfully refreshing finish.
 "Beautifully fresh and well balanced" 2017 International Wine Challenge Commended Winner
- Lanson Black Label Non-Vintage** £65.00
 (Reims, France) 12.5% Abr (1)
 This has a lovely, fruity palate and a fine, delicate mousse. The long and slow maturation process in cool cellars gives this champagne finesse and a smooth texture. Sydney International Wine Competition 2017: Blue-Gold & Top 100 – Suitable for Vegans
- Moët Chandon** £70.00
 With a perfect balance of Pinot Noir, Chardonnay and Pinot Meunier, a bright fruitiness, a seductive palate and an elegant maturity.
 "A fresh, crisp palate reveals white-fresh fruits, citrus fruits, floral notes, hints of brioche and fresh nuts"
- Lanson Brut Rose Non-Vintage** £75.00
 (Reims)
 A delicately salmon-tinted rose, made from 53% Pinot Noir, 32% Chardonnay and 15% Pinot Meunier grapes. It has plenty of finesse and raspberry fruit character, together with the characteristic Lanson crispness "Brilliant rose champagne with delicate raspberry flavour"
- Laurent Perrier Brut Rose Champagne** £99.00
 (France) 12.5% Abr (1)
 The Cuvee Rose Brut is one of the stars in the Laurent-Perrier range. Intensely fruity flavours begin clean and well-defined upon entry, the wine then opens up to provide a melange of flavours consisting of fresh strawberries, raspberries and wild cherries.

RED WINE

- La Pintora Merlot** £25.00 125ml £4.25 175ml £5.50 250ml £7.25
 (Central Valley, Chile) 12.5% Abr (B)
 Lashings of ripe, complex berry fruit marks out this 100% varietal Merlot. Contact with oak imparts a pleasing vanilla character overlaying the sweet cherry palate.
 "Delicious merlot with a vibrant mix of strawberry and cherry" – IWS 2016 Commended Winner
- Dark Horse Cabernet Sauvignon** £23.00 £5.25 £6.95 £7.95
 (California, USA)
 This Cabernet is driven by flavours of blackberry and black cherry, supported by firm tannins and a hint of spice – all leading toward a complex finish of dark chocolate express. With jammy, dark fruit aromas of blackberry and black cherry, layered with sweet brown spice, toasted nutty oak.
- El Mestengo The Wild One Malbec** £23.00 £5.25 £6.95 £7.95
 (San Juan, Argentina) 13% Abr (C)
 This Malbec's ageing leaves the emphasis on the fruit rather than heavyweight complexity.
 A silky palate with spice, damson and black cherry flavours, lightly balanced.
 "Supple, juicy, versatile Malbec from an excellent producer"
- Campo Dorado** £31.00
 (Rioja, Spain) 13.5% (C)
 A full-bodied and powerfully built red wine given extended ageing in oak barrels for a minimum of 18 months to produce mature, blackberry and baking spice flavours across a long, persistent palate typical of a great Rioja.
- Grant Burge Benchmark Shiraz** £31.00
 (Barossa, Australia) 14% Abr (C)
 Fruit from different sites to give aromas of ripe plums, liquorice, vanilla, damp earth and wood spice. It has plum and vanilla flavours and a long finish. "Voluptuous, silky red with rich blackberry fruit" – Decanter World Wine Awards 2015 Bronze
- Undivided Pinot Noir Vin de Pays d'Oc** £29.00
 (South of France) 12.5% Abr (C)
 This is a fruit forward Pinot Noir that retains a complex palate. Elegant notes of small red fruit combine with hints of spice and smooth vanilla. "Smooth Pinot Noir with a hint of spice"
- Calvet Cotes du Rhone Reserve** £29.00
 (Rhône, France) 13.5% Abr (C)
 Bursting with ripe summer fruits and with an abundance of rich, peppery flavours, this Grenache/Syrah blend works with big flavours.
 "A classic, fruit-driven Cotes du Rhone with just a touch of spice"
- Terrazas de los Andes Malbec** £45.00
 (Mendoza, Argentina) 13.5% Abr (D)
 A complex floral and black fruit character of blackberry, red currant and plum, as well as subtle notes of spice and menthol.
 "Irresistible quality and value from a Chilean visionary" – Decanter World Awards Silver 2017
- Vini dei Cardinali Amarone della Valpolicella** £49.00
 (Italy) 75cl 15% Abr (P)
 Warm and elegant Italian wine with fruit, coffee and cacao aromas. Deep ruby colour, with garnet shadows, aromas of mature red fruits with balsamic and spicy notes"
- Brunello Di Montalcino** £59.00
 (Italy) 13.5% Abr (P)
 Ser Davi Brunello Di Montalcino is an elegant, full-bodied wine made from 100% Sangiovese grapes from Montalcino. "On the nose it shows intense aromas of blackberries and cherries"

Taste Guide

Red Wine	White / Rosé / Sparkling Wine
(A) Very light usually fruity	(1) Bone dry
(B) Easy drinking, some body	(2) Off dry
(C) Good body & Weight	(3) Medium dry
(D) Full bodied - full flavoured	(4) Sweet

ROSE WINE

- Castel Torre Pinot Grigio Blush IGT** £21.00 125ml £4.25 175ml £5.50 250ml £7.50
 (Veneto, Italy) 12% Abr (2)
 A soft Pinot Grigio rose showing delicate red fruit flavours.
 "Soft cranberry and red cherry flavours" – Suitable for Vegans.
- Canyon Road White Zinfandel** £22.00 £4.95 £5.95 £7.95
 (California, USA) 8.5% Abr (4)
 This refreshing wine is perfectly light and fruity. It has flavours of jammy strawberry and hints of watermelon. "Distinct aroma of roses, white peach and wild strawberry notes"
- Henri Gaillard Cotes De Provence** £31.00
 (South of France) (1)
 "Gorgeous aromas of wild strawberries and raspberries with a dry finish"

SPIRITS

Smirnoff Vodka	£4.00	Hendricks Gin	£6.00
Ciroc Vodka	£5.00	Archers	£4.00
Bacardi Carta Blanca	£4.00	Pernod	£4.00
Bacardi 8yr Old	£5.00	Jagermeister	£4.00
Captain Morgan Original	£4.00	Jagerbomb	£4.50
Captain Morgan Spiced	£4.00	Jose Cuervo Tequila	£4.00
Sailor Jerry	£4.00	Patron XO Café	£4.50
Malibu Coconut Rum	£4.00	Tequila Rose	£6.00
Gordons Gin	£4.00		

WHISKEY

Jack Daniels	£5.00	Johnny Walker Black Label	£6.50
Famous Grouse	£5.00	Glenkinchic	£6.50
Jameson Irish Whiskey	£5.00	Highland Park 12yr Old	£6.50
Buffalo Trace Bourbon	£5.00	Rekorderlig Cider	500ml
The Balvenie Doublewood	£5.50		

COCKTAILS £7.00 EACH

Woo Woo	(Peach Schnapps, Vodka & Cranberry Juice)
Pina Colada	(Coconut Rum, Cream & Pineapple Juice)
Long Island Ice Tea	(Vodka, White Rum, Gin, Tequila, Triple Sec)
Tequila	(Grenadine & Orange Juice)
Margarita	(Tequila, Triple Sec, Lime Juice)
Caipirinha	(Cachaca, Fresh Lime muddled with Brown Sugar)
White/Black Russian	(Coffee Liqueur, Vodka, topped with Milk/Cola)

PREMIUM COCKTAILS £9.00 EACH

Pornstar Martini (Served with a shot of Prosecco)	(Vanilla Vodka, Passionfruit Liqueur, Passionfruit Purree, Sugar Syrup)
Espresso Martini	(Coffee Liqueur, Vanilla Vodka, Shot of Espresso, Sugar Syrup)
French Martini	(Vodka, Chambord, Pineapple Juice, Sugar Syrup)
Mojito	(White Rum, Mint leaves muddled with Sugar & Lime Juice)
Home-made Sangria 1ltr	£17.00

LIQUEURS

Cointreau	£4.00	Baileys Irish Cream	£5.00
Tia Maria / Kahlua	£4.00	Limoncello	£4.00
Disaronno Amaretto	£4.00	Southern Comfort	£4.00
Luxardo Sambuca	£4.00	Passoa	£4.00

BOTTLED BEER & CIDER

Corona	330ml	£4.95	Sharps Doom Bar	500ml	£6.00
Beck's Blue	275ml	£4.00	Magners Cider	500ml	£5.95
Peroni	330ml	£4.95	Rekorderlig Cider	500ml	£5.95
Spitfire	500ml	£5.25			

DRAUGHT BEER & CIDER

Heineken	£3.25	£5.50	Old Mout Cider	£3.50	£5.95
Birra Moretti	£3.50	£5.95			
Strongbow	£3.25	£5.25			

SOFT DRINKS

Coca Cola	Half Pint	£2.95	Pint	£3.30	Lemonade	Half Pint	£2.25	Pint	£2.95
Diet Coke	Half Pint	£2.95	Pint	£3.30					

COFFEE AND TEA

Tea	£5.00	Cappuccino	£3.95
Flavoured Tea	£2.50	Latte	£3.95
Americano	£3.00	Liqueur Coffee	£6.50
Espresso	£3.25	Hot Chocolate	£3.50
Double Espresso	£3.00		

BOTTLES

Tonic	£3.00	Appletiser	£3.50
Slimline Tonic	£3.00	J2O Apply & Mango	£3.00
Ginger Ale	£3.30	J2O Orange & Passionfruit	£3.00
Orange Juice	£3.25	J2O Apple & Raspberry	£3.00
Apple Juice	£3.25	Redbull	£3.25
Pineapple juice	£4.00	Small Bottled Water	£2.50
Cranberry Juice	£3.25	Large Bottled Water	£3.95
Tomato Juice	£3.25		

AN AUTHENTIC SOUTH AMERICAN STEAKHOUSE

Rancho Steakhouse offers a truly South American Steak House Dining experience on the South Coast. We have always strived to bring you the best quality steaks and cuisine, as well as the best service around!!

AN AUTHENTIC STEAKHOUSE

Known affectionately by our many regulars as the South Coast's Meat Lovers Paradise, we pride ourselves on offering steak and other foods that are cooked to perfection and exactly as you want them; each and every time!

THE WARMEST OF WELCOMES

Whether it is for a birthday meal or other family celebration, or simply an excuse not to cook, we can assure you the warmest of welcomes at our South American Steakhouse. Everyone on our team here at Rancho Steakhouse is fully committed to providing you with a truly memorable dining experience – so ask today!

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