

# *Welcome to the House that Relationships Built!*

Town's End Stillhouse and Grill was born out of an idea to create a unique experience for those of us who live in and love the High Desert, for those whose roots are new or old, as well as for those who travel through. The TE team wanted to do things right, by creating quality and handcrafted artistry rarely seen anymore. From the smallest interior detail to the large metal paneled façade, we wanted to “wow” people who may share our love of well-made things. It's been a Cinderella project from the beginning, starting by taking an ugly, empty cinder block building and creating a special place in The Village of Apple Valley, California. We have traveled all over the country searching for unique antiques and vintage items that fit our theme so that we would be able to showcase them here for you. Our team's goal is to create an experience like no other in the High Desert, whether celebrating a milestone with family, a quiet evening with friends, or a special date night out. We aim to give you the best possible environment, food, in-house distilled liquor, and an experience that will be unsurpassed and remembered. Our in-house grain to glass offerings will include vodka, whiskey, bourbon, and gin, as well as a full bar and restaurant. We can't wait to share our Apple Valley restaurant with you and we hope to exceed all your expectations.

Cheers!

The Town's End Team



# MISSION

To use our team's collective and creative talents to provide an experience unlike anything else in the local area with amazing food, spirits, and a unique atmosphere.

Our food experience will focus on the highest quality and freshest ingredients presented in a consistent, artistic way.

Our distillery experience will include locally handcrafted artisan spirits produced with time-tested recipes to ensure premium quality, batch after batch.

Our atmosphere will showcase a destination experience, reflected in the unique industrial and antique decor, highlighted by a curated collection of items selected during the travel adventures of the Town's End team.



# APPETIZERS

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## **Onion Rings 12**

Hand-breaded with our special blend of house seasonings, served with your choice of bourbon BBQ or house-made ranch.

## **Tri-Tip Poutine 20**

Fries topped with smoked tri-tip, white cheddar cheese curds, and pickled red onions.

## **Chicharrones 13**

Made to order. Dusted in zesty chili seasoning and served with serrano lime aioli.

## **Chicken Tenders 14**

Served dry or tossed in your choice of house-made sauces.

Served with fries.

‡ TE Bourbon BBQ ‡ House Buffalo

‡ Smoky Dry Rub

## **Stillhouse Wings 16**

Smoked then flash fried and tossed in sauce of your choice.

‡ TE Bourbon BBQ ‡ House Buffalo

‡ Smoky Dry Rub

## **Ahi Poke 18**

Yellowfin tuna stacked with cucumber and avocado. Served with wonton chips, Sriracha wasabi mayo & green onions.

## **Stillhouse Sliders 14**

Two Snake River Farms patties, caramelized onions, cheddar, bacon, and garlic aioli.



# SOUPS

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**French Onion**

**Cup 5**

**Bowl 8**

**Seasonal**

**Cup 5**

**Bowl 8**

*Ask your server about our seasonal soups*

## LUNCH SPECIALS

*Monday through Friday  
11am - 3pm*

*Choose any of these half sandwiches and pair it with a side salad  
or a cup of soup for 11*

**Half Tri-Tip**

**Half B.L.T.**

**Half Rooster**

**Half Veggie**

**Half Grilled Cheese**

**Half Ferrarese**

## DAILY SPECIALS

**Monday**

**Smoked Ribs**

**Tuesday**

**Prime Rib**

**Wednesday**

**Meatloaf**

**Thursday**

**TE Tacos**

**Friday**

**Fish Fry**



# SALADS

*Dressings: white balsamic vinaigrette, soy ginger, bleu cheese, Caesar, Greek vinaigrette, red wine vinaigrette, ranch*

Add shrimp 8      Add chicken 6      Add steak 12

## **Town's End Cobb 16**

Mixed greens, diced tomato, bleu cheese crumbles, applewood smoked bacon, hard-boiled egg, avocado, and smoked turkey.

## **The Caesar 16**

Romaine hearts, white anchovy Caesar dressing, house-made croutons, and Pecorino Romano.

## **The Ahi 21**

Mixed greens, radish, shaved almonds, avocado, ahi tuna (seared rare), soy ginger vinaigrette, and green onion.

## **The Wedge 11**

Crisp iceberg lettuce, diced tomatoes, bacon, bleu cheese crumbles, and choice of dressing.

## **Stillhouse Steak Salad 22**

Tender marinated steak with mixed greens, roasted peppers, English cucumbers, avocado, radish, and bleu cheese tossed in white balsamic vinaigrette.

## **Mediterranean Salad 19**

Mixed greens, avocado, red onion, cucumber, tomato, Kalamata olives, zesty Greek vinaigrette, feta, and marinated grilled chicken with balsamic glaze.

## **Winter Salad 17**

Mixed greens, candied walnuts, dried cranberries, shaved fennel, feta cheese. Tossed in a pear vinaigrette and topped with grilled chicken.

## **House Salad 6**

Mixed greens, tomato, cucumber, onion and croutons.



# SANDWICHES

Served with french fries or side salad.

*Upgrade to onion rings 2 Upgrade to soup 3*

## **Tri-Tip Sandwich 22**

Smoked tri-tip, house mustard sauce, Swiss cheese and house pickles, served on a warm hoagie roll with a side of bourbon BBQ.

## **The Rooster 16**

Marinated and grilled chicken breast, thick-cut bacon, roasted garlic aioli, Swiss cheese, sliced avocado, tomatoes, and crisp lettuce. Served on a Brioche bun.

## **Gourmet Grilled Cheese 15**

Smoked Gouda, smoked Swiss, Tillamook Cheddar, marinated tomatoes, and roasted garlic aioli. Served on garlic parmesan toast.

## **BBQ Pulled Pork Sandwich 18**

Tender smoked pork, bourbon BBQ sauce, house pickles, and green apple slaw. Served on a Brioche bun.

## **Veggie Sandwich 14**

Sun-dried tomato hummus, cucumbers, avocado, seasoned tomatoes, crisp lettuce, Super Salad microgreens, and shaved onions with a zesty vinaigrette. Served on Squaw bread.

## **The Ferrarese 16**

*From the old Hugo's Deli in Apple Valley*

Sautéed mushrooms, cheddar, Swiss, and pepper jack cheese. Served on marble rye bread.



*Don and Chet experimenting with the first Ferrarese Sandwich at TE*



# BURGERS

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Served with french fries or side salad.

*Upgrade to onion rings 2 Upgrade to soup 3 Upgrade to Wagyu patty 3*

## **Town's End Burger 22**

Snake River Farms certified American Wagyu beef patty, roasted garlic aioli, smoked Gouda, balsamic caramelized onions, tomatoes, and arugula.

Served on an artisan sesame seed bun.

## **The All-American 16**

Prime beef patty, house-made Thousand Island, crisp lettuce, garden tomatoes, house pickles, red onions, and American cheese. Served on a Brioche bun.

## **Desert Heat 20**

Prime beef patty, roasted serrano aioli, jalapeño bacon, crisp lettuce, garden tomato, sliced avocado, pepper jack cheese, habanero jam, and shaved red onions. Served on a Brioche bun.

## **Bourbon BBQ Burger 18**

Prime beef patty, roasted garlic aioli, bacon, cheddar, onion rings, and bourbon BBQ sauce. Served on a Brioche bun.

## **The Shroom 19**

Prime beef patty, roasted garlic aioli, sautéed blend of shiitake and crimini mushrooms, Swiss cheese, and arugula. Served on a Brioche bun.

## **The Avo Burger 18**

Prime beef patty, roasted garlic aioli, crushed avocado, bacon, Swiss cheese, and shaved red onion. Served on a Brioche bun.

## **Ahi Burger 21**

Togarashi crusted ahi tuna, pickled cucumber salad, avocado, and roasted garlic aioli. Served on a sesame seed bun.



# STEAKS

## STEAKS

<b>14 oz Ribeye</b>
<b>12 oz New York Strip</b>
<b>8 oz Sirloin</b>
<b>6 oz Filet</b>
<b>Tomahawk Steak 34oz</b>

## DRY-AGED

<b>16 oz New York Strip 28-day</b>	<b>50</b>
<b>16 oz Ribeye 28-day</b>	<b>60</b>
<b>16 oz Ribeye 45-day</b>	<b>75</b>

Top 1/3 USDA Choice

Double R Ranch Signature is the original USDA Certified Top 1/3 Choice program and one of very few programs of its kind in the U.S.

Most Top Choice programs capture the upper 2/3 of choice marbling, while Double R Ranch Signature includes only the highest, Top 1/3 tier of the marbling scale.

By isolating only the top end of the Choice scale, your customers are guaranteed unmatched marbling and consistency, providing an dining experience similar to Prime, with a great value and better overall supply availability.

## STEAK ADD-ONS

<b>50</b> Roasted Garlic & Herb Butter	<b>3</b>
<b>40</b> Bleu Cheese Butter	<b>3</b>
<b>40</b> Chimichurri Sauce	<b>3</b>
<b>32</b> Bourbon Green Peppercorn Sauce	<b>3</b>
<b>40</b> Homemade Steak Sauce	<b>3</b>
<b>40</b> Balsamic Caramelized Onions	<b>3</b>
<b>110</b> Add Shrimp	<b>8</b>



Double R Ranch Signature

The Double R Ranch experience you expect is in a category of its own. Our Signature brand embodies the premium attributes of our Double R Ranch grain-fed beef, raised in the mild climate, wide open spaces, and abundant natural resources of the Pacific Northwest. Double R Ranch Signature Northwest Beef is a unique program; hand-selected and made-to-order, it provides your customers with the very best USDA Choice eating experience available.

(Choice+ Moderate 0-100 only).

# SEAFOOD

## Salmon 27

Grilled salmon with a honey peppercorn glaze, served with roasted root vegetables.

## Sea Bass 27

Pan-seared, skin-on Branzino, seasonal vegetables.

## Twin Lobster Tails 55

Twin 6 oz. Northeast lobster tails, served with asparagus.

## Shrimp & Grits 24

Sautéed blackened shrimp served over grits and topped with spicy Creole sauce.





# PROTEINS

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## **Chicken 25**

Half beer can chicken, roasted sweet corn purée, and asparagus.

## **Pork Chop 30**

Bone-in pork chop, peach compote, and polenta.

## **Surf & Turf 55**

6 oz. filet, 6 oz. lobster tail, and a baked potato.

## **Rack of Lamb 35**

Whiskey glazed Australian rack of lamb, served over a bed of savory barley.

# SIDES

*Big Enough To Share*

## **Gourmet Mac and Cheese 10**

Cavatappi pasta tossed in our homemade cheese sauce and topped with seasoned and toasted Japanese bread crumbs.

## **Baked Potato 6 Loaded 2**

Baked potato served with whipped butter.  
Have it loaded with bacon, cheese, sour cream, and chives.

## **Grilled Asparagus 9**

Lightly seasoned and grilled, topped with shaved almonds.

## **Roasted Brussels Sprouts 8**

Roasted in red wine vinaigrette and topped with aged balsamic glaze.

## **Roasted Garlic Mashed Potatoes 9**

## **Herbed Potatoes 9**

## **Seasonal Vegetables 8**

## **Shrooms & Onions 8**

# VEGAN & VEGETARIAN

Served with french fries or side salad.

## **“Chicken” Sandwich 16**

Garden vegan chicken patty, vegan mayonnaise, house pickles, served on a gluten free bun with a side of california gold sauce.

## **Impossible Burger 18**

Plant-based impossible patty, crispy lettuce, tomatoes, house pickles, and shaved red onion. Served on a gluten-free bun.

*Add avocado 2 Add vegan cheddar 2*

# DESSERTS

## **Citrus Olive Oil Cake 12**

Moist olive oil cake brûléed with brown sugar, bourbon vanilla whipped cream, and blueberry compote.

## **Old Fashioned Crème Brûlée 12**

Bourbon vanilla custard with orange peel.

## **Cheesecake 10**

Basque-style cheesecake with strawberry compote and bourbon vanilla whipped cream.

## **Ice Cream Sandwich 10**

Homemade oatmeal cookie and homemade old-fashioned vanilla ice cream with caramel sauce.

# KIDS MENU

*Comes with french fries, side salad, or carrots and celery.*

## **Mac & Cheese 7**

## **Chicken Tenders 9**

## **Grilled Cheese 8**

## **Beef Silders 9**

# DRINKS

## **Soft Drinks 4**

Coke, Sprite, Root Beer, Coke Zero, Pink Lemonade, Orange Fanta, Brisk Raspberry Tea

## **Brewed Iced Tea 4**

## **Passion Fruit Iced Tea 4**

## **Coffee 4**

Arabica roasted dark coffee.

