

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

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 10

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

Fried Green Tomatoes 10

Lightly breaded green tomatoes, goat cheese, roasted red peppers, and a balsamic drizzle.

Ahi Poke 18

Yellowfin tuna , cucumber salad, green onions, tossed in a soy ginger vinaigrette topped with sriracha & wasabi mayo served with wontons.

Stillhouse Sliders 14

Two wagyu slider patties, caramelized onions, cheddar, bacon, and garlic aioli served on warm slider buns.



SOUPS

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

Chicken Dinner

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, raddish, edamame, shaved almonds, tossed in a soy ginger vinaigrette, topped with a seared rare tuna steak, avocado, and green onions.

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.

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

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.

HWY 18 Patty Melt 19

Prime beef patty, mushrooms, caramelized onions, pepper jack cheese, bacon, served on grilled marble rye bread

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

16 oz Ribeye	
16 oz New York Strip	
8 oz Sirloin	
6 oz Filet	
Tomahawk Steak 34oz	110

DRY-AGED

16 oz New York Strip 28-day	50
16 oz Ribeye 28-day	60
16 oz Ribeye 45-day	75

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 a dining experience similar to Prime, with a great value and better overall supply availability.

STEAK ADD-ONS

50	Roasted Garlic & Herb Butter	3
40	Bleu Cheese Butter	3
	Chimichurri Sauce	3
32	Homemade Steak Sauce	3
40	Balsamic Caramelized Onions	3
	Add Shrimp	8



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.

Twin Lobster Tails 55

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

Shrimp & Grits 21

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

Off The Docks 26

Seafood dish inspired by our docks on the pacific coast. Ask your server for details.



PROTEINS

Chicken 22

Half roasted chicken, garlic mash, and asparagus.

Pork Chop 26

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.

Chefs Plate 30

Chef inspired dish, please ask your server for details, and please remember this dish is meant to be enjoyed as plated so please no substitutions.

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

**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS AND/OR ARE PREGNANT OR MAY BECOME PREGNANT.



Rev -7/23

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

Seasonal Tart 8

Puff pastry topped with seasonal fruit and topped with whipped cream.

Old Fashioned Crème Brûlée 12

Bourbon vanilla custard with orange peel.

Bakers Choice 12

Straight from the bakers oven, ask your server for details.

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.



STILLHOUSE



The main attraction of the Town's End project, a California distillery, will be The Stillhouse, which will feature a 500 liter German built copper still, producing spirits, including Bourbon, Whiskey, Vodka, Rum and Gin.

CHET'S LIQUOR



RETAIL & TASTING ROOM TOURS



THE MARKET

