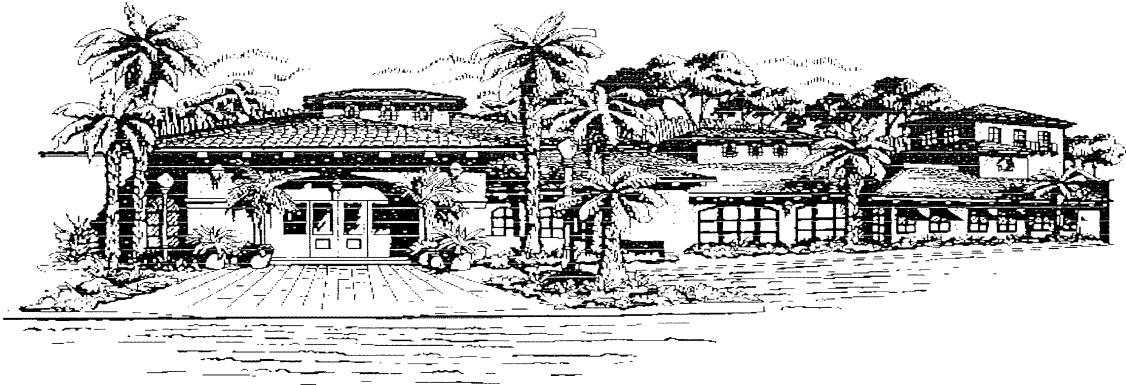


# HARRIS<sup>®</sup> RANCH

## RESTAURANT

*Celebrating Over 35 Years of Hospitality*



### Fresh From Our Farm SPRING 2017

As Harris Ranch is famous for its BEEF, we hand-select only the highest quality USDA choice beef fed natural, wholesome grains for superior flavor and tenderness.

From our backyard we are featuring:

ALMONDS, PISTACHIOS, SWEET POTATOES,  
GARLIC, RED AND YELLOW ONIONS,  
LISBON LEMONS, MANDARINS, NAVEL ORANGES

From the River Ranch, which is east of Fresno on the Kings River, we are featuring:

OLIVES

In addition, we have an abundance of

ROSEMARY, THYME, CHIVES, CILANTRO, DILL,  
MARJORAM, SAGE, & OREGANO  
from our HERB GARDEN.



Each day at HARRIS RANCH begins in our BAKERY.

Only the finest & freshest ingredients go into our  
BREADS and DESSERTS.

Choose from a selection of our

PIES, CAKES, PASTRIES, & COOKIES.

ALL OUR BAKED GOODS and HARRIS RANCH BEEF  
are available in the COUNTRY STORE to take with you,  
or you can order on-line at

<https://shop.harrisranch.com>



## HARRIS RANCH FRESH ORANGE JUICE... 3.25

Freshly squeezed every morning, our orange juice is sweet, pulpy, and packed with powerful vitamin C!

### COFFEE

#### ★ 100% ARABICA... 3.25

Fresh ground trattoria blend coffee beans - Unlimited refills!

#### THE RACETRACKER... 3.25

Combination coffee & hot chocolate topped with whipped cream

#### ESPRESSO... 3.75

Made from high-quality Arabica beans

#### CAPPUCCINO... 4.25

Equal parts steamed milk & espresso with a head of foamed milk

#### CAFÉ MOCHA... 4.25

Espresso shot with steamed chocolate milk & chocolate shavings

#### CAFÉ LATTE... 4.25

Espresso shot topped with steamed milk

### ICED COFFEE FEATURES

#### ICED COFFEE... 3.25

A blend of Kona coffee over coffee ice cubes

#### DAILY DOUBLE... 4.25

A blend of Kona coffee & creamy French vanilla over coffee ice cubes

#### MUDDY TRACK MOCHA... 4.25

Smooth blend of Kona coffee & rich mocha over coffee ice cubes

#### TRIFECTA FREEZE... 5.95

Chocolate almond clusters blended with vanilla bean ice cream & espresso topped with whipped cream

### BEVERAGES

#### SARATOGA SPARKLING SPRING WATER

12 oz. Glass Bottle... 3.95

28 oz. Glass Bottle... 6.95

#### SARATOGA NATURAL SPRING WATER

Still (Non-Carbonated)

12 oz. Glass Bottle... 3.95

28 oz. Glass Bottle... 6.95

#### WHOLE MILK, AND NON-FAT... 3.25

#### ALMOND MILK... 3.25

#### ASSORTED JUICES

Tomato, Apple, Grapefruit,  
Cranberry & Fruit Punch... 3.25

#### ORANGE CARROT SMOOTHIE

with oats, bananas, yogurt and pineapple... 3.95

#### HOT CHOCOLATE... 3.25

Topped with whipped cream

★ PEPSI, DIET PEPSI, DR. PEPPER,  
SIERRA MIST & ROOT BEER... 3.25  
Unlimited refills!

#### RED BULL... 4.95

#### ROOT BEER FLOAT... 4.25

Served with old-fashioned ice cream

★ POMEGRANATE LEMONADE... 3.25  
Unlimited refills!

★ LEMONADE... 3.25  
Unlimited refills!

★ ICED TEA... 3.25  
Unlimited refills!

★ POMEGRANATE GREEN ICED TEA... 3.25  
Unlimited refills!

#### ASSORTED HOT TEAS... 3.25

### BOLTHOUSE FARMS

#### CARROT JUICE... 3.25

When it comes to the ABC's of juicing, nothing tops vitamin rich carrots

#### BERRY BOOST... 3.25

Blackberries, strawberries, boysenberries, raspberries and blueberries blended together for a purpose! A boost of vitamins A, C, E, B6 & B12

#### STRAWBERRY & BANANA SWIRL... 3.25

Enjoy a classic fruit combination of strawberries & bananas swirled together for a sweet treat

★ Take your refillable beverages to-go for an additional 1.00

# ALL DAY BREAKFAST

## HARRIS RANCH STEAK & EGGS

*Harris Ranch beef is famous for quality and flavor throughout California and the West.*

*We hand-select only the highest quality USDA choice beef fed natural, wholesome grains for superior flavor and tenderness.*

*Served with two eggs \* any style, biscuits or toast and your choice of hash brown potatoes, country potatoes or sliced tomatoes.*

Ⓞ BASEBALL CUT TOP SIRLOIN... 24.95  
8 oz. of the most flavorful of all steaks

Ⓞ SLICED TRI-TIP... 22.95  
8 oz. flavorful cut of beef with a texture all its own

Ⓞ COFFEE-SAGE CRUSTED RIBEYE... 34.95  
14 oz. Ribeye Steak rubbed with coffee and sage

Ⓞ NEW YORK STRIPLOIN... 26.95  
8 oz. Char-broiled Striploin with outstanding flavor

CHICKEN FRIED STEAK... 21.95  
USDA choice New York steak fried in a light batter,  
topped with country gravy - a Harris Ranch favorite!

## RANCH BREAKFAST FAVORITES

*Served with two eggs \* any style, biscuits or toast  
and your choice of hash brown potatoes, country potatoes or sliced tomatoes*

Ⓞ GROUND SIRLOIN PATTY AND EGGS... 14.50  
Our Harris Ranch Ground Sirloin patty

Ⓞ HAM & EGGS... 14.50  
Bone-in Ham Steak

Ⓞ CORNED BEEF HASH & EGGS... 14.50  
Our special Corned Beef

Ⓞ RANCH HAND BREAKFAST... 14.50  
With Bacon or Sausage

## SPECIALTIES

BREAKFAST RANCH BURGER... 15.95  
Jack or cheddar cheese, red onion, iceberg lettuce, tomatoes, pickles & our special dressing  
served on a house-made cheese bun, served with hash browns, country potatoes, or sliced tomatoes  
ADD BACON...2.50  
ADD EGG\*...1.00 each

HOMEMADE BISCUITS & GRAVY... 10.95  
Two buttermilk biscuits, country sausage gravy with your choice of sausage or fresh fruit

HUEVOS RANCHEROS... 14.50  
Two eggs\* and a spicy blend of refried beans and ranchero sauce on a corn tortilla with Jack & Cheddar cheese  
with a flour or corn tortilla on the side

## BREAKFAST SIDES

TOASTED BAGEL AND CREAM CHEESE... 2.95

Ⓞ SEASONAL FRESH FRUIT... 4.95

FRUIT OR CHEESE DANISH... 2.95

Ⓞ COTTAGE CHEESE... 2.95

CROISSANT OR MUFFIN... 2.95

Ⓞ BACON OR SAUSAGE... 3.95

WHOLE GRAIN, SOURDOUGH OR RYE TOAST... 2.95

Ⓞ YOGURT... 3.95

WITH FRESH SEASONAL FRUIT... 6.95

*\* Substitute Egg Whites...2.00*

Ⓞ "Gluten Free" designations are based on information provided by our ingredient suppliers. Warning: Normal kitchen operations involve shared cooking and preparation areas. *We are therefore unable to guarantee that any menu item is free from gluten or any other allergen, and we assume no responsibility for guests with food allergies or sensitivities.* Avoid toast, biscuits, cheese rolls, croutons and oyster crackers, as these accompaniments are not gluten free. Please inform your server of any allergies when ordering.

## APPETIZERS

### BEER BATTERED ASPARAGUS... 9.95

*with horseradish dressing*

### MOUNTAIN OYSTERS... 12.95

*A far cry from seafood, this is a traditional rancher's delicacy, deep fried "beef bull oysters," & cocktail sauce*

### GF HOUSE-MADE CHILI RELLENO... 12.95

*Roasted poblano chili stuffed with Monterey Jack cheese, deep fried, with black bean chili, "California Hass" avocado, pico de gallo, & lime sour cream*

### DEEP FRIED CALAMARI... 13.95

*Tossed in garlic sage vinaigrette with almonds, served with tartar sauce, cocktail sauce, & Lisbon lemons*

### CAJUN FILET TAIL... 14.95

*Pan-seared Filet Mignon tail with Cajun seasoning, spicy tomatillo salsa & lime juice, cilantro, with garlic bread*

## SOUP

*Served with freshly baked cheese roll and whipped butter*

### GF VEGETARIAN GREEN CHILI & BLACK BEAN SOUP

*Cup... 4.95 Bowl... 6.95*

### CHUCKWAGON SOUP

*Ground Sirloin with farm fresh vegetables*

*Cup... 4.95 Bowl... 6.95*

### DAILY SEASONAL SOUP

*Cup... 4.95 Bowl... 6.95*

## SALAD CLASSICS

*Served with freshly baked cheese roll and whipped butter*

*Add house-made bacon bits...\$0.75*

*Add Tri-Tip...\$5.00*

*Add Dijon chicken...\$4.00*

### GF SUMMER CHOPPED SALAD.....Small 6.95.....Large 14.95

*Fresh iceberg and romaine lettuces tossed with tri-color bell peppers, Marcona almonds, Parmesan served with your choice of dressing*

### HOUSE-MADE CAESAR SALAD.....Small 6.95.....Large 14.95

*Crisp romaine lettuce, Asiago & Parmesan, house-made croutons & Caesar dressing*

### GF TRADITIONAL SPINACH SALAD.....Small 6.95.....Large 14.95

*Parmesan peppercorn dressing, crumbled bacon, chopped egg, mushrooms & Parmesan cheese*

### GF CLASSIC WEDGE TRADITIONAL OR CHOPPED.....Small 6.95.....Large 15.95

*Iceberg wedge, diced tomato, green onions, Dry Bleu cheese, house-made bacon bits, served with your choice of dressing*

## FARM FRESH ENTRÉE SALADS

*Served with freshly baked cheese roll and whipped butter*

Ⓞ WEST SIDE COBB SALAD... 16.95

Iceberg and romaine lettuce, diced tomatoes, fire-charred corn, diced red onions, sliced almonds, Dry Bleu cheese, "California Hass" avocado & chilled tri-tip with your choice of dressing

Ⓞ HORSERADISH FLANK CAESAR... 22.95

Romaine lettuce, creamy horseradish dressing, marinated slices of choice beef, dry bleu cheese, "California Hass" avocado, cherry tomatoes, roasted garlic, grated Parmesan & shaved red onion

Ⓞ GRILLED FARM FRESH VEGETABLES... 16.95

Zucchini, yellow squash, Portobello mushroom, red onion, asparagus, red & yellow bell peppers, romaine hearts, "California Hass" avocado, roasted garlic, olive oil, & balsamic vinegar

Ⓞ CLASSIC WEDGE TRADITIONAL OR CHOPPED

Iceberg wedge, diced tomato, green onions, Dry Bleu cheese, house-made bacon bits, served with your choice of dressing

8 oz. Baseball Cut Top Sirloin... 26.95

14 oz. Ribeye steak... 33.95

8 oz. Filet mignon... 36.95

Ⓞ FRESH CHICKEN SALAD & FRESH FRUIT... 16.95

Diced chicken tossed with apples, grapes, celery, onions & roasted almonds in a mayonnaise dressing served with fresh fruit & gluten free crackers

Ⓞ HARRIS RANCH SHRIMP LOUIS... 19.95

Bay Shrimp, classic Louis dressing, asparagus, iceberg, romaine, tomato, hard-boiled egg, with lemon wedges

## HARRIS RANCH FAVORITES

*Served with freshly baked cheese roll and whipped butter*

ADD TO YOUR ENTRÉE

SOUP DU JOUR...2.95

SMALL SALAD...4.95

8OZ. SLICED MARINATED TRI- TIP... 25.95

Seasoned with kosher salt & cracked black peppercorns, served with garlic-mashed red skin potatoes, farm fresh vegetables, & brown gravy

GROUND SIRLOIN... 18.95

8 oz. choice Ground Sirloin Patty, sautéed mushrooms, onions, garlic-mashed red skin potatoes, farm fresh vegetables, & brown gravy

BEEF STEW... 18.95

Tender chunks of Harris Ranch Beef braised in a rich broth with farm fresh vegetables served in a sourdough bread bowl

Ⓞ HERB GRILLED SALMON... 26.95

with farm fresh vegetables & choice of baked potato, yam, garlic-mashed red skin potatoes, fries, or Spanish rice

FISH & CHIPS... 17.95

Beer-battered, basket-caught Alaskan Cod served with garlic-sage baby greens garnish, natural cut fries, cocktail & tartar sauce

Ⓞ TOP SIRLOIN & CHILI RELLENO... 26.95

Grilled 8oz. Baseball Cut Top Sirloin Steak served with house-made poblano chili relleno in ranchero sauce, topped with pico de gallo served with Spanish rice & refried beans

BEEF LIVER & ONIONS... 17.95

Beef Liver sautéed with bacon, apples, & onions, garlic-mashed red skin potatoes, farm fresh vegetables, & brown gravy

HARRIS RANCH POT ROAST... 19.95

Our award-winning tender slow roasted Beef Brisket, garlic-mashed red skin potatoes, brown gravy & farm fresh vegetables

CHICKEN FRIED STEAK... 23.95

USDA choice New York Steak fried in light batter, with garlic-mashed red skin potatoes, farm fresh vegetables & country gravy

CHICKEN CARBONARA PENNE... 18.95

Pancetta & peas with garlic cream sauce served with fresh garlic bread

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## SANDWICHES & STEAK SANDWICHES

Served with a Dill pickle spear and your choice of:  
Natural Cut Fries, Sweet Potato Fries, Seasonal Fresh Fruit, or Ranch Beans

### HARRIS RANCH RIBEYE DIP... 19.95

Slices of shaved USDA choice Harris Ranch Ribeye piled high on a French roll, served with herbed au jus

### FRESH CHICKEN SALAD SANDWICH... 14.95

Diced chicken with apples, grapes, celery, shallots, toasted almonds, served on a croissant with lettuce & tomato

### REUBEN... 15.95

Sliced Corned Beef, sauerkraut, Swiss cheese & thousand island dressing on toasted Russian rye bread

### TRI-TIP SANDWICH... 18.95

A flavorful cut of beef with sautéed mushroom, parmesan & creamy horseradish served on a French roll

### PRIME RIB SANDWICH... 24.95

USDA choice Harris Ranch 8 oz. cut of Prime Rib, served open-faced on fresh grilled sourdough bread with deep-fried mushroom & onion

### JACK'S FAVORITE STEAK SANDWICH... 26.95

Char-broiled USDA choice Harris Ranch 8oz. New York steak served open-faced on grilled sourdough bread with shredded lettuce, tomato & red onion

## GOURMET HAMBURGERS

1/3 lb. USDA choice Harris Ranch Black Angus Beef on our house-made signature cheese roll, served with a dill pickle spear and your choice of:

Natural cut fries, sweet potato fries, seasonal fresh fruit, or ranch beans

Add our Harris Farms seasonal grilled onions to any burger for \$.50

Upgrade to a 1/2 lb. patty for \$2.50

### THE BIG BULL BURGER... 18.95

1/2 lb Chuck Angus Beef, melted cheddar, onion rings, bacon, iceberg lettuce, tomato, mayonnaise & steak sauce

### GORGONZOLA BURGER... 17.95

Gorgonzola, caramelized onions, pancetta, roasted red peppers, iceberg lettuce & mayonnaise

### <sup>GF</sup> BUN-LESS BURGER... 15.95

Cheddar, sliced tomato, red onion & our special dressing, wrapped in iceberg lettuce

### RANCH BURGER... 15.95

Jack or Cheddar cheese, red onion, iceberg lettuce, tomatoes, pickles & our special dressing

### PORTOBELLO BURGER... 15.95

Jack cheese, caramelized onions, roasted red peppers, iceberg lettuce & basil mayonnaise  
ADD BEEF PATTY... 17.95

### CALIFORNIA BURGER... 17.95

Jack cheese, crispy bacon, fresh guacamole, red onion, iceberg lettuce, tomatoes, pickles & our special dressing

### CALIFORNIA STYLE CHICKEN BURGER... 15.95

Jack cheese, guacamole, red onion, iceberg lettuce, tomatoes, pickles & our special dressing

# HARRIS RANCH “RESTAURANT RESERVE” BEEF

Harris Ranch beef is famous for quality and flavor throughout California and the West. We hand-select only the highest quality USDA choice beef which is fed natural, wholesome grains for superior flavor and tenderness.

Our steaks are served with farm fresh vegetables and include a choice of:

RANCH BEANS, GARLIC-MASHED RED SKIN POTATOES,  
BAKED POTATO, BAKED YAM OR NATURAL CUT FRIES

Accompanied by your choice of house-made soup or salad:

SUMMER CHOPPED SALAD, CAESAR, OR SPINACH SALAD

## Ⓞ HICKORY SMOKED SALT & BROWN SUGAR RUBBED RIBEYE

14 oz. Choice Ribeye steak with whiskey butter,  
served with twice baked potato & farm fresh vegetables...39.95

## Ⓞ PRIME RIB OF BEEF

Seasoned with garlic and fresh rosemary, slow-roasted  
and sliced to order, served with creamy horseradish & au jus

10oz. Petite cut, Oak Smoked... 35.95

14oz. Jack's cut, Oak Smoked... 37.95

30oz. Bone-in... 45.95

## Ⓞ NEW YORK STRIPLOIN

Char-broiled New York with outstanding flavor

USDA Choice

8oz. ... 32.95    14 oz. ... 39.95

## Ⓞ RIBEYE STEAK

Rich & full of marbling

USDA Choice

14oz. ... 38.95    24oz. bone-in steak... 48.95

## Ⓞ FILET MIGNON

The most tender of all steaks

8oz. ... 39.95    12oz. ... 45.95

## Ⓞ BASEBALL CUT TOP SIRLOIN

Lean & full of flavor

8oz. ... 33.95

## Ⓞ 20 OZ. T-BONE

Char-broiled bone-in steak has the tenderness of a  
petite filet & full flavor from the New York

20oz. ... 38.95

## Ⓞ PORTERHOUSE

Char-broiled bone-in steak has tenderness of filet  
& full flavor from the New York

24oz. ... 42.95

Tell us how you want it...

RARE: very red, cool center    MEDIUM RARE: red, warm center    MEDIUM: pink center  
MEDIUM WELL: slightly pink center    WELL: broiled throughout, no pink.

Steaks ordered MEDIUM WELL and WELL, will be butterflied

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INN & RESTAURANT

Back in the early 1900's, J.A. Harris and his wife Kate, traveled from Texas to the Imperial Valley, where they established one of California's first cotton gins and a bank. They later farmed in the Imperial Valley in the 1920's before moving to the Sacramento Valley where their only son, Jack, graduated from Chico High School before attending Cal Poly at San Luis Obispo. In 1937, Jack and his wife Teresa, founded their own ranch on the west side of the San Joaquin Valley. The ranch was started on a previously unirrigated, half-section of land. Deep wells were drilled, land was cleared and leveled and the farm has expanded over the years to several thousand acres of prime irrigated farmland. The ranch originally grew primarily cotton, cantaloupe, and grain. Today, Harris Farms covers approximately 18,000 acres, including a 100,000-head feed lot and a modern beef processing facility located about 30 miles east of the farm. In addition to quality beef, we produce a wide variety of vegetable, fruit and nut crops, about 22 in all. These crops include everything from cotton, lettuce, garlic, asparagus, onions, tomatoes and melons to oranges, lemons, pistachios, walnuts, almonds and wine grapes. John and Carole Harris take pride in producing fine beef and produce, as well as being hosts to the many travelers stopping at HARRIS RANCH.

*"Great brands aren't born, they're built over a lifetime of hard work, dedicated leadership and continual innovation. That's how a family name becomes a strong company and a trusted brand like Harris Ranch."*

*-John C. Harris, Corporate Chairman/Owner*

#### HONEST TO GOODNESS BEEF

At Harris Ranch we have always taken great pride in raising beef that is as pure and great tasting as nature intended. Over the years since our founding, Harris Ranch has built a uniquely integrated beef production system where we control cattle sources, feeding and processing. Few beef companies—other than Harris Ranch—can truly claim they control all aspects of production. Today, Harris Ranch is now the largest cattle feeder, beef processor and beef marketer in California and one of the largest family-owned agribusinesses in the nation.

But despite our size, Harris Ranch is still very much a family operation at heart. We are proud of our long-standing history of being a producer of premium quality beef products which we market at supermarkets and restaurants throughout the west. Whether it's our fresh beef, fresh or frozen ground beef or our expansive and award-winning line of fully cooked and refrigerated entrees, Harris Ranch remains dedicated to continuing a tradition of quality as we move into the future.

#### YOU'RE JUST A CLICK AWAY!

You can enjoy the same wholesome beef and spices by ordering them on-line at [www.harrisranch.com](http://www.harrisranch.com). Harris Ranch Beef is perfect for a thoughtful and welcomed gift for your friends and family. Place your order on-line and have it delivered to your doorstep today! Find out the latest promotions and specials that are being offered at Harris Ranch Inn & Restaurant by signing up for our newsletter or liking us on Facebook! Did you know you can make Harris Ranch Restaurant reservations on-line? Visit us today at [www.harrisranch.com](http://www.harrisranch.com)

#### CONFERENCE & EVENT FACILITIES

At Harris Ranch Inn & Restaurant, your business is our pleasure. With our convenient location, midway between Los Angeles and San Francisco, along Interstate 5, the Harris Ranch Inn and Restaurant is the perfect central meeting point for corporate functions, executive retreats, weddings, tour groups, military groups, family reunions and more. You'll have access to over 7,500 square feet of fully-equipped, fully-staffed, conference and meeting space. Our highly trained professional staff is always ready to make any event, meeting, or wedding that much more special. Stop by our Meeting and Events Office for details.

#### CALIFORNIA CHAMPIONS

Harris Farms has been racing and breeding thoroughbred horses in California for over 40 years. The breeding and training operations are located at the main farm, ten miles northwest of the Inn & Restaurant. The weanling and yearling crops are

divided between the main farm and our nursery at the beautiful River Ranch, which is located along the Kings River near Sanger. John Harris, president and owner of Harris Farms, is a strong voice in the horse industry and is a past president of the California Thoroughbred Breeders Association, Chairman of the California Racing Board and a member of the Jockey Club.

Harris Farms has California's leading stallion roster and offers their services to over three hundred mares annually. The roster is highlighted by Unusual Heat, California's Leading Sire for six consecutive years (2008-2013), and by Lucky Pulpit, CA sire of California Chrome, the only CA bred in history to win both the Kentucky Derby (Gr1) and Preakness Stakes (Gr1).

The roster also features Swiss Yodeler, a perennial leading sire of two year olds as well as Heatseeker (IRE), the leading first, second and third crop sire, as well as Tizbud, Lucky J. H., Desert Code and Thorn Song.

The farm enjoys a very loyal clientele that includes some of California's leading horse enthusiasts. Successful graduates of Harris Farms programs include 2000 and 2001 Eclipse Award winner and 2000 Horse of the Year, Tiznow, as well as California Horses of the Year Soviet Problem, Moscow Burning, Nashoba's Key and Continental Red. In addition, farm graduates have garnered 27 divisional winners.

#### WHERE THE WEST UNWINDS

Pamper yourself with a stay at the Inn. The exterior is as handsome as an early California Hacienda, but it's what's inside the Inn at Harris Ranch that makes it truly special. Each of the 153 guestrooms and suites are tastefully designed in an inviting classic country theme. Enjoy an array of amenities to help you relax and unwind. Many of the rooms have patios or balconies which overlook the Olympic-style heated pool or large spas in a beautifully landscaped, terraced courtyard. Visit [www.harrisranch.com](http://www.harrisranch.com) for special Inn packages and promotions.

#### THE COUNTRY STORE

Your one stop shop, while traveling on the road. Indulge in freshly baked pastries, farm fresh vegetables and aged Harris Ranch Restaurant Reserve Beef, packaged fresh for travel to your destination. Don't forget to peruse aisle after aisle of unique gifts and collectables that make the perfect hostess gift.

## Celebrating Over 35 Years of Hospitality

*In the true pioneer spirit of the Harris family, Harris Ranch was opened in 1977. We observed that there was the need for an oasis where travelers might stop, rest, and enjoy the bounty of our harvest. We have designed the menus around the fruits and vegetables we grow and creatively showcase the West's Best Beef in dishes that we hope you will enjoy!*

*We still believe in doing things the "Old Fashioned Way". We cut our own beef and prepare your favorite dishes from scratch everyday. Our breads, cakes, pies, cookies, and other pastries are baked in our ovens everyday to maximize freshness. It is with great pride that John and Carole Harris continue the tradition of providing western charm and hometown hospitality to the California traveler.*