



Svante's Ranch Direct

***Restaurant
201 E Main St.
Round Rock, TX***

***Retail Counter
101 S Lampasas St.
(around the corner from the restaurant)***

Interested in buying our grass-fed beef in bulk at up to 20% off retail value?

We are now offering whole and half cow purchasing options of our award-winning grass-fed beef at up to a 20% discount off the total retail price of each cut individually.

The ending size of the cattle will vary, so for reference here is a breakdown of cuts for 1 whole medium-sized cow.

275 lbs. of sellable meat:

- Hamburger – 95 lbs.
- Roasts (Chuck, Rump, Eye, Tri-Cut) – 19 lbs.
- Stew Meat – 45 lbs.
- Filet/Tenderloin – 5 lbs.
- Strip Steaks – 10 lbs.
- Rib Eyes (Bone-In & Boneless) – 10 lbs.
- Sirloin Steaks – 10 lbs.
- Brisket – 7 lbs.
- Short Ribs – 10 lbs.
- Flat Iron – 3.5 lbs.
- Hangar, Flank, Skirt – 2.5 lbs. each
- Heart – 3 lbs.
- Tongue – 2 lbs.
- Liver – 10 lbs.
- Oxtail – 1 lb.
- Knuckle Bones – 12 lbs.
- Marrow Bones – 25 lbs.

Specific pricing will be based off the total amount of pounds delivered. Individual cuts at normal retail price average \$10/lb., half cow will be sold at \$9/lb. and whole cow at \$8/lb. If you have a special order request or would like more information, stop by our retail counter or contact us at svantesranchdirect@gmail.com.