

FAMILY OWNED
PEELER RANCH



**APPROVED BY THE
TEXAS DEPARTMENT
OF DELICIOUS. RATED
THREE LONE STARS.**





LOCAL ETHICAL DELECTABLE

RAISED RIGHT ON GREEN GRASS AND GOOD GRAIN For over 100 years, we've raised succulent, beautifully marbled beef in South Texas. Through ethical breeding, Peeler Ranch is raising the finest Wagyu cattle on grass and high-quality grains. There are no antibiotics or hormones on this ranch, only delicious, pasture-raised, tender, flavorful Wagyu beef you'll be proud to serve. From Cured to the Hotel Emma in San Antonio, top restaurants are noting the Peeler Ranch difference and choosing to serve the best beef and lamb in South Texas.



SEASONAL OFFERINGS:

BEEF			
BRISKET WHOLE WHOLE (FLAT)	LOIN WHOLE TENDERLOIN RIB WHOLE, BONE-IN RIB ROLL WHOLE, BONELESS RIB ROLL	ROUND WHOLE ROUND, BONE-IN WHOLE ROUND, BONELESS EYE OF ROUND TOP ROUND BOTTOM ROUND	SHOULDER CLOD TRIMMED TOP BLADE SIRLOIN WHOLE BONELESS TRI TIP ROAST TRI TIP STEAK LOIN TIP
CHUCK WHOLE, BONELESS WHOLE, BONE-IN SHORT RIBS PETITE TENDER	WHOLE SIDE HIND QUARTER FRONT QUARTER	WHOLE SHANK MARROW BONES	LAMB WHOLE LAMB



THE PEELER FAMILY

With over 100 years of family ranching history, the Peeler Family is renowned across South Texas for ethical breeding, humane treatment and high-quality cattle. Whether it's Wagyu beef or lamb, we raise only the finest, and unlike others, we own our cattle from birth to finish — ensuring complete quality control throughout their life. It's no secret that Texans know beef, and as a family of ranchers, we know first-rate cattle.

TO PLACE AN ORDER

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