HECK'S TAVERN

AT DEVIL'S THUMB RANCH

Menus

Click the menu link below to be taken to that menu.

BREAKFAST

LUNCH & DINNER

AFTER DINNER MENU

KIDS' MENU

DRINK MENU

WINE LIST

SPIRIT LIST

Hours of Operation

Breakfast: 7:30AM–10:30AM | Lunch: 11AM–5PM | Dinner: 5PM–9PM | Bar: Open 11AM–10PM

Ext. 613 from your room or 970.726.7013

Our Local Partners

DEVIL'S THUMB RANCH BEEF Tabernash, Colorado

BEE SQUARED APIARIES Berthoud, Colorado

ROCKY MOUNTAIN MUSHROOMS Grand Lake, Colorado

HAPPY HOGS FARM Montrose, Colorado

STEAMBOAT SEAFOOD CO. Steamboat Springs, Colorado

** $5 service charge will be added to all take-out orders from Heck's | Menu options and pricing subject to change*

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20% Service gratuity applied to parties of 7 or more | Split plate fee $8 | All prices are subject to state and local taxes

HECK'S TAVERN
Breakfast Menu
AT DEVIL'S THUMB RANCH

Breakfast Drinks

FAMOUS HAUTE CHOCOLATE | $20
Elaborate Table-Side Presentation, Gourmet Marshmallow Chocolate Tuile
Can be Served with Bailey's Irish Cream Peppermint Schnapps, Kahlúa or Espresso | Add $6

WAGYU JERKY VIRGIN MARY | $12
Non-Alcoholic House-Made Bloody Mary, Wagyu Jerky
Add Spring 44 Vodka for $6

MOCKMOSA | $12
Orange Juice, Non-Alcoholic Dry Secco by Gruvi
Add Grand Chateau Cava for $5

VIRGIN MADRAS | $12
Cranberry, Orange, Soda, Lime
Add Spring 44 Vodka for $5

ESPRESSO MARTINI | $17
Evil Bean Cold Brew Coffee Liqueur, Spring 44 Vodka
Five Farms Irish Cream

Selections from Molly's Meadow

CINNAMON VANILLA OATMEAL *VG GF* **| $12**
Dried Fruit, Brown Sugar, Sweet Cream

YOGURT & BERRIES *V* **| $16**
Vanilla Greek Yogurt, Honey Oat Granola

SMOKED SALMON & BAGEL | $20
Spinach, Tomatoes, Red Onions, Capers, Lemon, Cream Cheese

Sides

WAGYU BACON, APPLEWOOD SMOKED BACON SISU FARMS SAUSAGE, OR HAM* *GF* **| $10**

BISCUITS & SAUSAGE GRAVY | ONE $8 | TWO $15

CUP OF GRAVY | $3

SEASONAL FRUIT & BERRIES *VG GF* **| $8**

POTATOES *VG* **| $6**

TOAST *V* **| $3**

BAGEL & CREAM CHEESE *V* **| $8**



Entrées

TWO FARM FRESH EGGS YOUR WAY* *V DF* **| $18**
Sunny Side Up, Over Easy, Over Medium, Over Hard, or Poached
Breakfast Potatoes & Choice of Toast

WAGYU CHICKEN FRIED STEAK BENEDICT* | $30
Hand-Cut & Breaded Devil's Thumb Ranch Wagyu, Biscuit
Sausage Gravy, Two Eggs, Potatoes

LITTLE SAWMILL SKILLET* | $22
Bacon, Tomato, Smoked Gouda Cheese, Potatoes
Caramelized Onions, Two Eggs Your Way, Green Onions

NANA YAGER'S BUTTERMILK PANCAKES *V*
ONE $10 | THREE $26
Fresh Berries & Warm Maple Syrup

KENDRA'S GARDEN VEGGIE SKILLET* *V* **| $25**
Local Mushrooms, Red Onions, Bell Peppers, Tomatoes
Spinach, Feta

BROKEN BARN POTATO HUEVOS SKILLET* | $24
Devil's Thumb Ranch Wagyu Chili, Potatoes, Two Eggs Your Way
Cheddar Cheese, Sour Cream, Jalapeños

CABIN CREEK FRENCH TOAST *V* **| ONE $13 | TWO $24**
Challah Bread, Cinnamon, Fresh Berries, Warm Maple Syrup

Omelets & Scrambles

Available as scramble or omelet; served with potatoes and choice of toast.
Substitute egg whites or a biscuit for $2 | Substitute fruit for $3

DENVER OMELET* *GF* **| $24**
Onions, Bell Peppers, Applewood Smoked Ham, Cheddar Cheese

RAM'S CURL* *GF* **| $23**
Bacon, Cheddar Cheese

DOUBLE POLE* *GF* **| $24**
Spinach, Mushrooms, Sausage, Swiss Cheese

PUNISHMENT HILL* *GF* **| $26**
Smoked Chicken, Local Mushrooms, Caramelized Onions, Feta

LITTLE CABIN* *V GF* **| $22**
Tomatoes, Mushrooms, Spinach

RED QUILL* *GF* **| $23**
Bacon, Ham, Sausage, Smoked Gouda

BUILD YOUR OWN OMELET* *GF* **| $28**
Choose up to Four Ingredients: Bacon, Ham, Sausage, Onions
Bell Peppers, Tomatoes, Mushrooms, Spinach, Cheddar Cheese
Swiss Cheese, Smoked Gouda Cheese
Each Additional Ingredient | Add $2 *Add Avocado | Market Price*

CHEF DE CUISINE – MAGGIE RUFF

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Lunch & Dinner
AT DEVIL'S THUMB RANCH



Starters

LOCAL CHARCUTERIE & ARTISANAL CHEESE BOARD FOR TWO | **$30**
Colorado Honeycomb, House Pickles, Nuts, Preserves, Grilled Sourdough

SMOKED CHICKEN QUESADILLA | **$25**
Pepperjack & Cheddar Cheeses, Chili Beans, Red Onions
Roasted Jalapeño, Sour Cream, Peach Salsa

BLACKENED WAGYU TIPS & DIP | **$30**
Caramelized Onion Dip, Shaved Parmesan, Chives, Grilled Sourdough
Arcadian Salad with Creamy Roasted Garlic Dressing

WHITE BEAN HUMMUS WITH LEMON & DILL *VG* | **$24**
Garlic Oil, Toasted Pine Nuts, Crudites, House Potato Chips
Grilled Lavash

COCHINITA SLIDERS | **$25**
Mexican-Style Braised Pork, Cotija, Pickled Red Onions, Radish
Roasted Jalapeño Aioli, Campero Fries

SUMMER PASSION BURRATA | **$26**
Arcadian Greens, Peach-Lilikoi'i Nectar, Capicola, Basil
Mezcal-Lime Crumble

BURNT END MINI CORN DOG BITES | **$22**
Burnt End Sausage, Hot Honey, Apricot Mustard

PAN FRIED PANEER | **$24**
Bee Squared Honey, Orange, Garlic, Aleppo Chile, Herbes de Provence
Grilled Sourdough

NANA YAGER'S SUNDAY SOCIAL DEVILED EGGS *DF* | **$12**
Bacon, Bourbon Smoked Sea Salt, Chives, Paprika, Dill Pickle Dust

Soups & Salads

FRASER VALLEY WEDGE SALAD *GF* | **$19**
Smoked Blue Cheese, Bacon, Red Onions, Heirloom Baby Tomatoes
Wagyu Bacon, House Ranch Dressing

SUMMER CITRUS SALAD *VG GF* | **$18**
Baby Spinach, Summer Citrus, Lemon Candied Pistachio
Cranberries, Pineapple Sage Vinaigrette

FORK & KNIFE LEMON CAESAR | **$18**
Romaine, Rustic Croutons, Shaved Parm, Heirloom Baby Tomatoes
Lemon Caesar Dressing

MELON CAPRESE SALAD *GF* | **$20**
Crispy Prosciutto, Fresh Basil, Fresh Mozzarella
Heirloom Cherry Tomatoes, Arcadian Greens, Aged Balsamic
California Olive Oil

HEIRLOOM TOMATO PANZANELLA *V* | **$19**
Arugula, Corn Bread Croutons, Red Onions, Cucumber
Sweet Pimento-Cheddar Vinaigrette

DEVIL'S THUMB RANCH WAGYU CHILI | **$12/$18**
Wagyu Beef, Jalapeños, Cheddar Jack Cheeses, Sour Cream, Cornbread

FROM THE CAULDRON | **$10/$12**
Daily Soup Selection from the Chef

Add to Any Salad: Grilled Chicken Breast $8
Grilled Shrimp $9 | Cut of the Day $13 | Salmon $18*

Entrées

DEVIL'S THUMB RANCH WAGYU CHEESEBURGER* | **$28**
Cheddar Cheese, Lettuce, Tomato, Red Onions
House Pickles, Brioche Bun
Add Mushrooms or Avocado | Market Price Add Wagyu Bacon | $10

DEVIL'S THUMB RANCH PATTY MELT* | **$28**
Cheddar, Swiss, Louie Sauce, Caramelized Onion, Marbled Rye
Add Mushrooms or Avocado | Market Price Add Wagyu Bacon | $10

DEVIL'S THUMB RANCH WAGYU TACOS *GF* | **$26**
Chipotle Crema, Spanish Onion, Micro Cilantro, Cotija
Roasted Jalapeño, Peach Salsa
Add Guacamole | $5

CRISPY MUSHROOM SHAWARMA *VG DF* | **$25**
Local Mushrooms, Tomato, Lettuce, Pickled Red Onions
Pomegranate Molasses, Micro Cilantro, Garlic Spread on Lavash

DEVIL'S THUMB RANCH WAGYU CHICKEN FRIED STEAK | **$46**
Yukon Gold Mashed Potatoes, Sausage Cream Gravy
Grilled Corn Cobette

VANILLA PORTER GLAZED SALMON *DF* | **$46**
Faroe Island Salmon, Coriander Spiced Red Rice, Charred Shallot
Green Onion, Almonds

WHOLE GRILLED RAINBOW TROUT *GF DF* | **$39**
Caper-Dijon Rubbed Snake River Trout, Chilled Lemon Sauce
Warm Asparagus & Tomato Salad

WAGYU MEATLOAF | **$40**
Devil's Thumb Ranch Wagyu, Andouille, Tomato Gravy
Mashed Potatoes, Garlic Green Beans

MOROCCAN BBQ GRILLED CHICKEN | **$44**
Bone-In Chicken, Moroccan Style Honey BBQ
Roasted Garlic Mac & Cheese, Chilled Carrots & Peas with Feta
Apple Cider Vinaigrette

GRILLED PORK CHOP* *GF* | **$45**
Sweet Corn Succotash with Zucchini & Lardons, Cowboy Butter

MUSHROOM POT PIE *V* | **$38**
Roasted Pearl Onion, Garden Peas, Carrots, White Truffle Oil
Puff Pastry

LEMON ASPARAGUS PASTA *VG GF DF* | **$29**
Chickpeas, Sun Dried Tomato, Vegan Parmesan, Rigatoni

Sides

ROASTED POTATOES *V GF* | **$12**
Garlic, Rosemary, Parmesan

ROASTED GARLIC MAC 'N' CHEESE | **$14**
Toasted Shallot Panko

YUKON GOLD MASHED POTATOES *GF* | **$8**
Cream, Butter, Chives

GREEN BEANS & MUSHROOMS *VG* | **$15**
Toasted Almonds, Thyme, Garlic

HONEY GLAZED CARROTS *V GF* | **$15**
Garlic, Thyme, Whiskey Barrel Honey

GRILLED CORN COBETTES *GF* | **$12**
Honey Butter, Green Onion



CHEF DE CUISINE – MAGGIE RUFF *V* - Vegetarian | *VG* - Vegan | *GF* - Gluten-Free | *DF* - Dairy-Free

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After Dinner
AT DEVIL'S THUMB RANCH

Desserts

ELEVATED S'MORES | $20 FOR 2
Domestic Dark & White Chocolates
Gourmet Marshmallows
Fruits, Assorted Cookies, Peanut Butter

BROOKIE SKILLET *V NF* **| $14**
Warm Mix of Dark Chocolate Brownie
& Chocolate Chip Cookie, Vanilla Ice Cream
Chocolate Sauce

PUMPKIN CHEESECAKE *V NF* **| $13**
Cinnamon Chantilly, Caramel Sauce
Candied Pumpkin Seeds

BLACKBERRY CORNBREAD CAKE *GF V NF* **| $12**
Blackberry Compote, Mascarpone Whipped Cream

WARM APPLE PIE *VG NF* **| $14**
Apple Pie Filling, Streusel, Vegan Caramel Sauce
Vegan Vanilla Ice Cream



PASTRY CHEF – SIERRA SOENDKER

V - Vegetarian | *VG* - Vegan | *GF* - Gluten-Free | *NF* - Nut-Free

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Dessert Wine

BROADBENT MADEIRA RESERVE 5 YEAR | $13

HARTLEY & GIBSON'S
SHERRY PEDRO XIMENEZ | $15

TAYLOR FLADGATE 10 YEARS TAWNY PORTO | $17

TAYLOR FLADGATE 20 YEARS TAWNY PORTO | $23

CLOS HAUT-PEYRAGUEY, SAUTERNES, 2016 | $20

BODEGAS TORO ALBALA
PEDRO XIMENEZ, 1999 | $20

QUINTA DE LA ROSA
LATE BOTTLED VINTAGE PORT, 2018 | $18

BORGOGNO, CHINATO BAROLO, NV | $16

CHATEAU D'ORIGNAC
PINEAU DE CHARENTES, NV | $15

BARROS PORTO COLHEITA 1964 | $64

BLANDY'S MADEIRA BUAL 1976 | $75

BLANDY'S MADEIRA SERCIAL 1968 | $65

BLANDY'S MADEIRA TERRANTEZ 1976 | $75

Digestifs

AMARO AVERNA | $15

AMARO NONINO | $15

BAILEY'S | $13

CARPANO ANTICA VERMOUTH | $14

CHAMBORD | $14

COINTREAU | $15

CRÈME DE VIOLETTE | $14

DRAMBUIE | $14

EVANGELINE'S PRALINE PECAN | $13

FIVE FARMS IRISH CREAM | $14

GRAN MARNIER | $15

GREEN CHARTREUSE | $17

JOHN D TAYLOR'S VELVET FALERNUM | $12

KAHLUA | $13

LUXARDO | $15

MAROLO MOSACATO GRAPPA | $15

MELETTI SAMBUCA | $13

MR. BLACK | $14

NUX ALPINA WALNUT | $15

RAMAZZOTTI SAMBUCA | $15

ROMANA BLACK SAMBUCA | $17

TELLURIDE DISTILLING PEPPERMINT SCHNAPPS | $15

VYA VEMOUTH | $13

YELLOW CHARTREUSE | $17

ZIRBENZ STONE PINE LIQUEUR | $16

LIL WRANGLERS

HECK'S TAVERN
Kids' Menu
AT DEVIL'S THUMB RANCH

All Day

Heck's Specialties | $16 each

Each Served With Choice of Fries, Fruit, or Salad
Choice of Ice Cream Sandwich or House-Baked Cookie for Dessert

CRISPY CHICKEN TENDERS

GRILLED CHEESE
Cheddar Cheese on Texas Toast

PEANUT BUTTER & JELLY SANDWICH
Grape Preserves, Challah Bread

DEVIL'S THUMB RANCH WAGYU BURGER WITH CHEESE*
Cheddar Cheese

KIDS' MAC & CHEESE
Cheddar Classic Sauce

Beverages

CHOICE OF MILK, ASSORTED JUICES
OR ASSORTED SODAS

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Beer

ON TAP $8

ALL GOOD AMBER ALE | 6% | Bull & Busch Brewery
APRICOT BLONDE | 5.1% | Dry Dock
BRU BREW WEST COAST IPA | 7.2% | Hideaway Park Brewery
COORS BANQUET | 5% | Coors Brewing
COORS LIGHT | 4.2% | Coors Brewing
CITRA PALE ALE | 5.8% | Upslope Brewing Company
HEFEWEIZEN | 5% | Prost Brewing Co.
HIBISCUS CIDER | 4.3% | Stem Ciders
IN THE STEEP HAZY IPA | 6.7% | Outer Range Brewing Co.
MILK STOUT NITRO | 6% | Left Hand Brewing Co.
TANGERINE CREAM ALE | 5.2% | Station 26 Brewing Co.
TELLURIDE PILSNER | 5.2% | Telluride Brewing Co.

BOTTLE/CAN $7

CIDER | 6.8% ABV | Stem Ciders
MOUNTAIN TIME LAGER | 4.4% ABV | New Belgium Brewing
ATHLETIC LITE | NA | Athletic Brewing Company
ATHLETIC HAZY IPA | NA | Athletic Brewing Company

Specialty Cocktails

$17

COWGIRL
Colorado Vodka Company, Fresh Lime Nectar, Raspberry Purée
St. Germain, Topped with Sparkling Rosé

WAGON WHEEL
Empress 1908 Gin, Lemon Juice, Lillet Rosé, Apple Bitters, Egg White

BARREL RACE
Sazerac Rye, Carpano Antica Sweet Vermouth, Angostura Bitters

BRANDING IRON
291 Whiskey, Grapefruit Liqueur, Fresh Lime Nectar
Maraschino Cherry Liqueur

EL CHARRO
Arette Blanco, Fresh Lime Nectar, Orange Liqueur, Tajin Spiced Rim

THE OLD PALISADE
Buffalo Trace, Demerara Syrup, Peach, Angostura Bitters

Zero-Proof

$7

ALPENGLOW
Chamomile Tea Concentrate, Fresh Lavender Nectar, Lemon Juice
Topped with Soda

RANCH-ADE
Kiwi, Watermelon, Blueberry, Strawberry, Blackberry, or Raspberry
Flavored Lemonade

MOUNTAIN BREEZE
Kiwi, Watermelon, Blueberry, Strawberry, Blackberry, or Raspberry
Flavored Seltzer Water

HIBISCUS MULE
Hibiscus Tea Concentrate, Ginger Beer, Lime Juice

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Wines by the Glass

SPARKLING

Gruet | *Brut Sparkling* | New Mexico | *$14/52*

Taittinger Brut La Francaise | *Champagne* | Reims, France | *$27/108*

Bisol 'Jeio | *Brut Prosecco* | Veneto, Italy | *$16/64*

Bisol 'Jeio' | *Brut Prosecco Rosé* | Veneto, Italy | *$16/64*

WHITE & ROSÉ

Craggy Range | *Sauvignon Blanc* | New Zealand | *$15/60*

Nals Margreid Punggl | *Pinot Grigio* | Alto Adige, Italy | *$16/64*

Villa Antinori | *Toscana Bianco* | Tuscany, Italy | *$15/60*

Eva Fricke | *Riesling* | Rheingau, Germany | *$24/96*

Domaine Louis Moreau | *Chardonnay* | Chablis, France | *$20/80*

Justin Girardin | *Chardonnay* | Côte d'Or, France | *$19/76*

Diatom Q_ | *Chardonnay* | Santa Barbara, California | *$18/72*

Entourage | *Grenache, Cinsault* | Côtes de Provence, France | *$17/65*

RED

Ken Wright Cellar | *Pinot Noir* | Willamette Valley, Oregon | *$20/80*

Brewer-Clifton | *Pinot Noir* | Sta. Rita Hills, California | *$25/100*

Villa Antinori | *Toscana Rosso* | Tuscany, Italy | *$17/68*

Brancaia Tre | *Toscana Rosso* | Tuscany, Italy | *$15/60*

Emmolo | *Merlot* | Napa Valley, California | *$18/72*

DAOU Family Estates 'Pessimist' | *Red Blend* | Paso Robles, California | *$16/64*

Clos de Napa | *Cabernet Sauvignon* | Rutherford, Napa, California | *$25/100*

True Grit | *Cabernet Sauvignon* | Mendocino County, California | *$18/72*

Loscano Vineyards Grand Reserve | *Malbec* | Mendoza, Argentina | *$16/64*

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Wines by the Bottle | Bubbles

100	NV | Mercat | *Brut Cava* | Barcelona, Spain	$60
101	2020 | Raventos i Blanc 'Blanc de Blancs' | *Xarel-lo, Macabeu, Parellada* | Cava, Spain	$70
102	NV | Billecart-Salmon | *Brut Champagne* | Champagne, France	$125
103	NV | Laurent-Perrier La Cuvée | *Brut Champagne* | Champagne, France	$170
104	NV | Moet & Chandon Imperial | *Brut Champagne* | Champagne, France	$150
105	NV | Veuve Clicquot Brut 'Yellow Label' | *Champagne* | Champagne, France	$165
106	NV | Perrier-Jouet Blanc de Blancs Brut | *Champagne* | Champagne, France	$280
107	2012 | Dom Perignon Vintage | *Champagne* | Champagne, France	$550
108	NV | Collet Brut | *Champagne* | Champagne, France	$135
109	NV | Moet & Chandon 'Pharrell' Brut Imperial | *Champagne* | Champagne, France	$220
110	NV | Jansz Brut Rose | *Method Tasmanoise* | Tasmania, Australia	$96
111	2020 | Schramsberg | *Brut Rosé* | Calistoga, California	$135
112	NV | Veuve Clicquot Rose | *Rosé Champagne* | Champagne, France	$160
113	NV | Laurent-Perrier La Cuvée Rose Brut | *Rosé Champagne* | Champagne, France	$210
114	NV | Moet & Chandon Brut Rose Imperial | *Rosé Champagne* | Champagne, France	$117
115	2013 | Perrier-Jouet "Belle Epoque" | *Rosé Champagne* | Champagne, France	$625
116	2012 | Veuve Clicquot Rose 'La Grande Dame' | *Rosé Champagne* | Champagne, France	$475

Wines by the Bottle | White & Rosé

200	2012 | Bodegas La Cana "Navia" | *Albarino* | Rias Baixas, Spain	$80
201	2023 | Rochioli | *Sauvignon Blanc* | Russian River Valley, California	$135
202	2023 | King Estate | *Sauvignon Blanc* | Eugene, Oregon	$68
203	2023 | Chateau Ste Michelle | *Sauvignon Blanc* | Horse Heaven Hill, Washington	$72
204	2024 | Rombauer | *Sauvignon Blanc* | Sonoma, California	$80
205	2020 | Pascal Jolivet | *Sauvignon Blanc* | Sancerre, France	$145
206	2024 | Whitehaven | *Sauvignon Blanc* | Marlborough, New Zealand	$72
207	2023 | Stag's Leap 'Aveta' | *Sauvignon Blanc* | Napa Valley, California	$90
208	2023 | Santa Margherita | *Pinot Grigio* | Alto Adige, Italy	$76
209	2022 | Eva Fricke 'Kiedrich' | *Riesling* | Rheingau, Germany	$125
210	2023 | La Chiara | *Gavi di Gavi* | Gavi, Italy	$75
211	2024 | Inama Vin ' Soave Classico' | *Garganega* | San Bonifacio, Italy	$55
212	2022 | Feudi di San Gregorio | *Fallanghina* | Italy	$60
213	2022 | La Capranera | *Fallanghina* | Italy	$50
214	2022 | Feudi di San Gregorio | *Greco* | Italy	$64
215	2023 | Ridge Vineyards | *Grenache Blanc* | Paso Robles, California	$120
216	2023 | Stags' Leap | *Viognier* | Napa Valley, California	$95
217	2022 | Miner Family | *Viognier* | Paso Robles, California	$85
218	2017 | Jean Pascal 'Les Enseigneres' | *Chardonnay* | Puligny-Montrachet, France	$180
219	2023 | Louis Jadot Chablis | *Chardonnay* | France	$90
220	2023 | Rombauer | *Chardonnay* | Carneros, California	$95
221	2023 | Kendall-Jackson | *Chardonnay* | Santa Rosa, California	$55
222	2023 | Brewer-Clifton | *Chardonnay* | St. Rita Hills, California	$90
223	2020 | Stags' Leap 'Hands of Time' | *Chardonnay* | Napa Valley, California	$113
224	2016 | Pence | *Chardonnay* | Santa Barbara, California	$90
225	2018 | Hill Family Estate | *Chardonnay* | Napa Valley, California	$145
226	2012 | Hill Family Estate | *Chardonnay* | Napa Valley, California	$200
227	2016 | Hahn Estate | *Chardonnay* | Saint Lucia Highlands, California	$65
228	2023 | Post & Beam | *Chardonnay* | Carneros, California	$100
229	2022 | DAOU Reserve, Willow Creek District | *Chardonnay* | Paso Robles, California	$195
230	2018 | Fernand & Laurent | Chassagne-Montrachet 1er Cru | *Chardonnay* | Beaune, France	$295
231	2022 | ZD Wines | *Chardonnay* | Napa, California	$120
232	2023 | Flowers Winery | *Chardonnay* | Sonoma, California	$115
233	2022 | Rex Hill 'Seven Soils' | *Chardonnay* | Willamette Valley, Oregon	$80
234	2023 | Frank Family | *Chardonnay* | Carneros, California	$125
235	2017 | Yangarra | *Roussanne* | McLaren Vale, Australia	$165
Bar	2023 | DAOU Discovery Rose | *Grenache* | Paso Robles, California	$55

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Wines by the Bottle | Red

300	2024 | Sophie Schaal | *Pinot Noir* | Alsace, France	$85
301	2024 | Four Graces | *Pinot Noir* | Willamette Valley, Oregon	$100
302	2022 | Rex Hill | *Pinot Noir* | Willamette Valley, Oregon	$95
303	2020 | County Line | *Pinot Noir* | Sonoma County, California	$115
304	2024 | County Line | *Pinot Noir* | Sonoma County, California	$120
Mgr	2022 | Merry Edwards | *Pinot Noir* | Russian River Valley, California	$200
305	2023 | Cordero San Giorgio 'Tiamat' | *Pinot Noir* | San Giuletta, Italy	$65
306	2024 | Louis Jadot Beaujolais-Villages | *Gamay* | Beaune, France	$55
307	2022 | Villa Antinori | *Chianti Classico* | Firenze, Italy	$115
308	2019 | Banfi | *Chianti Classico* | Montalcino, Italy	$80
309	2018 | Bava 'Nizza' | *Barbera* | Piemonte, Italy	$140
310	2017 | The Custodian | *Grenache* | McLaren Vale, Australia	$75
311	2016 | Skinner | *Grenache* | El Dorado, California	$90
Mgr	2017 | Yangarra 'High Sands' | *Grenache* | McLaren Vale, Australia	$285
312	2023 | Orin Swift 'Abstract' | *Grenache* | Saint Helena, California	$120
313	2021 | Punica 'Barrua' | *Carignan* | Sardinia, Italy	$160
314	2023 | 2024 | Valle Reale | *Montepulciano d'Abruzzo* | Abruzzo, Italy	$70
315	2018 | Long Meadow Ranch | *Merlot* | Napa Valley, California	$155
316	2023 | Duckhorn | *Merlot* | Napa Valley, California	$145
317	2022 | Campo Viejo | *Tempranillo* | Rioja, Spain	$95
318	2016 | Vina Real Reserva | *Tempranillo* | Rioja, Spain	$95
319	2014 | Faustino Gran Reserva | *Tempranillo* | Rioja, Spain	$120
320	2012 | Faustino Gran Reserva | *Tempranillo* | Rioja, Spain	$100
321	2022 | Matsu 'El Recio' | *Tempranillo* | Toro, Spain	$80
322	2022 | The Prisoner Wine 'The Prisoner' | *Red Blend* | Napa Valley, California	$125
323	2019 | Armilla | *Brunello Di Montalcino* | Montalcino, Italy	$165
324	2023 | The Prisoner Wine 'Saldo' | *Zinfandel* | Oakville, California	$95
325	2022 | Gehricke | *Zinfandel* | Russian River Valley, California	$110
326	2023 | Ridge Vineyards 'Three Valleys' | *Zinfandel* | Sonoma, California	$85
327	2023 | Orin Swift 'Eight Years In The Desert' | *Zinfandel* | Saint Helena, California	$130
328	2018 | Podere La Pace 'Pittoresco' | *Super Tuscan* | Maremma Toscana, Italy	$80
329	2022 | Orin Swift 'Papillon' | *Meritage* | St. Helena, Napa Valley, California	$180
330	2023 | Black Stallion | *Meritage* | Napa Valley, California	$110
331	2022 | Krasno | *Bordeaux Blend* | Goriska Brda, Slovenia	$65
332	2014 | Chateau Gaby | *Bordeaux Blend* | Fronsac, France	$135
333	2017 | Barons de Rothschild 'Les Legendes' | *Bordeaux Blend* | Pauillac, France	$175
Mgr	2013 | Chateau Lassegue Grand Cru | *Bordeaux Blend* | Saint-Emilion, France	$210
334	2022 | Clos du Val | *Cabernet Sauvignon* | Napa Valley, California	$100
Mgr	2022 | Black Stallion 'Gaspare Vineyard' | *Cabernet Sauvignon* | Oak Knoll, California	$200
Mgr	2015 | Heitz Cellar 'Martha's Vineyard' | *Cabernet Sauvignon* | Oakville, California	$500
Mgr	2018 | Heitz Cellar Lot C-91 | *Cabernet Sauvignon* | Oakville, California	$275
Mgr	2014 | Brandlin | *Cabernet Sauvignon* | Napa Valley, California	$470
335	2022 | Caymus Vineyards '50th Anniversary' | *Cabernet Sauvignon* | Fairfield, California	$155
336	2023 | Caymus Vineyards | *Cabernet Sauvignon* | Fairfield, California	$145
337	2022 | Faust | *Cabernet Sauvignon* | Napa Valley, California	$135
Mgr	2018 | Beringer 'Private Reserve' | *Cabernet Sauvignon* | Napa Valley, California	$280
338	2021 | Chateau Ste Michelle | *Cabernet Sauvignon* | Columbia Valley, Washington	$80
339	2022 | Martis | *Cabernet Sauvignon* | Alexander Valley, California	$125
340	2021 | Curvature | *Cabernet Sauvignon* | Napa Valley, California	$160
341	2019 | The Seventy Five Wine Company 'The Sum' | *Cabernet Sauvignon* | Oakville, California	$85
Mgr	2022 | Joseph Phelps | *Cabernet Sauvignon* | Napa Valley	$255
342	2022 | Les Cadrans de Lassegue Grand Cru | *Bordeaux* | Saint Emilion, France	$88
343	2019 | Morgan | *Syrah* | Santa Lucia Highlands, California	$80
344	2022 | Torbreck 'Woodcutter's' | *Shiraz* | Barossa Valley, Australia	$130
Mgr	2020 | Torbreck 'RunRig' | *Shiraz* | Barossa Valley, Australia	$495
345	2017 | Domaine Belle | *Syrah* | Crozes-Hermitage, Rhone, France	$135

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Spirits

TEQUILA

400 Conejos Mezcal | *$13*
Arette Blanco | *$12*
Arette Reposado | *$16*
Bozal Mezcal | *$15*
Casamigos Blanco | *$15*
Casamigos Añejo | *$18*
Clase Azul Plata | *$35*
Codigo 1530 Extra Anejo | *$50*
Del Maguey Vida Mezcal | *$15*
Don Julio Blanco | *$15*
Don Julio Reposado | *$17*
Forteleza Blanco | *$19*
Forteleza Reposado | *$25*
Ilegal Mezcal | *$22*
Los Vecinos Espadin Mezcal | *$15*

RUM

Appleton Estate | *$13*
Bacardi Gold | *$12*
Bacardi Rum Añejo 4 Yrs. | *$15*
Bacardi Rum Gran Reserva 10 Yrs. | *$17*
Bacardi Especial 16 Yrs. | *$24*
Bacardi Rum Limitada | *$24*
Bacardi Silver | *$12*
Diplomático Rum Exclusiva | *$18*
Diplomático Rum Mantuano | *$14*
Frigate Reserve 8 Yr. | *$13*
Frigate Reserve 12 Yr. | *$13*
Myers Original Dark Rum | *$14*
Pampero Aniversario | *$14*
Santa Teresa 1796 | *$20*
Ski Bum Spiced Rum | *$14*

VODKA

Belvedere | *$17*
Firefly Sweet Tea Vodka | *$16*
Grey Goose | *$17*
Grey Goose Citroén | *$16*
Ketel One | *$16*
Ketel One Grapefruit Rose | *$15*
Tito's Handmade | *$15*

GIN

Beefeater | *$14*
Bombay Sapphire | *$15*
Botanist | *$16*
Empress 1908 | *$16*
Family Jones Gin | *$13*
Hendrick's | *$18*
Idlewild Barrel Aged Gin | *$14*
Monkey 47 | *$22*
New Amsterdam | *$13*
Nolet's Silver Gin | *$16*
Tanqueray | *$15*
Tinkerman's Gin | *$17*

AMERICAN WHISKEY

Basil Hayden | *$18*
Basil Hayden Toast | *$22*
Buffalo Trace Bourbon | *$17*
Elijah Craig Small Batch | *$15*
Four Roses Small Batch Select | *$18*
High West Bourbon | *$18*
Idlewild Single Malt Whiskey | *$20*
Kentucky Owl | *$25*
Laws Four Grain Straight | *$20*
Middle West | *$20*
Redemption | *$14*
Slaughter House | *$17*
Spirit Hound Honey | *$20*
Town Branch | *$16*
Wild Turkey Longbranch | *$16*

RYE

291 Rye Colorado 'White Dog' | *$17*
291 Colorado Small Batch Rye | *$16*
George Dickle Rye | *$18*
Angel's Envy Rye | *$24*
Laws San Luis Valley Rye | *$19*
Sazerac Rye | *$17*
Woody Creek Rye | *$15*
Wild Turkey 'Rare Breed' Rye | *$20*
Whistlepig Rye 10 Yrs. | *$24*

WORLD WHISKEY

BenRiach 25 Yrs. Single Malt | *$70*
Caol Ila 12 Yrs. | *$23*
Dalwhinnie 15 Yrs. Single Malt | *$24*
Dewars "White Label" | *$14*
Flaming Heart | *$12*
Glenmorangie 12 Yrs. Sherry Cask | *$17*
Jameson | *$16*
Johnnie Walker Red | *$12*
Johnnie Walker Black | *$15*
Johnnie Walker Gold | *$36*
Johnnie Walker Blue | *$60*
Kikori | *$12*
The Macallan Double Cask 12 Yrs. | *$18*
Monkey Shoulder | *$12*
RedBreast Cask Strength | *$32*
Redbreast 12 Yrs. | *$22*
RedBreast Lustau | *$32*
Talisker Storm Single Malt | *$22*
Talisker 10 | *$22*
Talisker 18 Yrs. Single Malt | *$48*

BRANDIES

Applejack 86 Brandy | *$16*
Germain Robin | *$40*
Hennessy VSOP | *$28*
Lairds Apple Brandy 7 year | *$22*
Prunier XO | *$60*
Prunier VSOP | *$21*

AFTER DINNER DRINKS

Amaro Averna | *$15*
Amaro Nonino | *$15*
Limoncello | *$14*

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Reserves

TEQUILA

Clase Azul Plata | *$35*
Clase Azul Reposado | *$32*
Codigo 1530 Extra Anejo | *$50*
Don Julio 1942 | *$44*

BOURBON

291 E | *$24*
Blanton's | *$35*
E.H. Taylor Jr. Small Batch Bourbon | *$25*
Kentucky Owl | *$25*
Weller Special Reserve | *$20*

RYE BOURBON

Whistlepig Rye 10 Yrs. | *$24*

SCOTCH WHISKEY

BenRiach 25 Yrs. Single Malt | *$70*
Dalwhinnie 15 Yrs. Single Malt | *$24*
Johnnie Walker Gold | *$36*
Johnnie Walker Blue | *$60*
Talisker 18 Yrs. Single Malt | *$48*

IRISH WHISKEY

Jameson | *$16*
RedBreast Cask Strength | *$32*
Redbreast 12 Yrs. | *$22*
RedBreast Lustau | *$32*

COGNAC ARMAGNAC

Germain Robin | *$40*
Hennessy VSOP | *$28*
Hennessy XO | *$80*
Prunier XO | *$60*
Prunier VSOP | *$21*
Sauval XO | *$20*

AFTER DINNER DRINKS

Barros Porto Colheita 1964 | *$95*
Blandy's Madeira 1988 | *$60*
Blandy's Madeira 1976 | *$65*
Blandy's Madeira 1975 | *$75*
Blandy's Madeira 1968 | *$88*
Taylor Fladgate Vintage Porto 2003 | *$30*
Taylor Fladgate Vintage Porto 1985 | *$45*
Taylor Fladgate Vintage Porto 1994 | *$65*

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