RANCH HOUSE RESTAURANT

AT DEVIL'S THUMB RANCH

Menus

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

WAGYU

DINNER MENU

COCKTAILS & BEER

WINE BY THE GLASS

DESSERT

DESSERT WINE

WINE LIST*

Hours of Operation: WEDNESDAY THROUGH SUNDAY: 5–9 PM

Reservations: TO RESERVE BY PHONE, PLEASE CALL 970.726.5633 OR EXT 507 FROM YOUR GUESTROOM.

**Wines and vintages change regularly.*

Your bill includes a 3% service fee that goes directly to staff.

Ranch House Reserve Wagyu Tasting

SERVED ON A HOT STONE* *198*

Our Ranchers and Chefs take extraordinary pride in delivering grass-fed, 100% Wagyu beef from our pastures to your plates. Whether you are a steak aficionado or simply curious about experiencing a highly unique culinary opportunity, be sure to indulge in a sample of our signature, full-blood Wagyu!

The Wagyu Tasting includes 3 distinctive cuts of Ranch-raised Wagyu selected daily by our chefs. Each cut is served in a 3oz. portion.

Wagyu Beef Cuts

DENVER STEAK 6OZ.* *115*

From the center of the chuck blade with very high marbling, very tender & rich flavors

FLAT IRON 8OZ.* *90*

From the chuck plate, tender with lots of marbling, rich, high in flavor

TRI-TIP 6OZ.* *85*

From the bottom sirloin, high marbling, tender, rich flavors

TENDERLOIN 6OZ.* *150*

Prime cut that is the most tender section of the cow, medium marbling with lighter but rich beef flavor

NY STRIP 6OZ. SERVED ON A HOT STONE* *140*

Prime cut, from the center of the striploin with high marbling, rich beef flavor & sweet notes

RIBEYE CENTER CUT 6OZ.* *140*

Prime cut, from the center of the Ribeye with high marbling, rich beef flavor, & sweet notes



*All cuts are Gluten-Free & Dairy-Free. *These items may be served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*

Devil's Thumb Ranch Raised Wagyu

Cattle have called our Colorado mountain valley home for nearly a century now, a region known for its rich agricultural land and green, rolling pastures. Today, we proudly continue this ranching heritage. Looking to serve the best possible beef to our guests, Devil's Thumb Ranch decided to invest in unparalleled Wagyu beef. Starting back in 2013 with the purchase our first full-blood Wagyu cattle from Upstate NY, we have now grown our herd to over 200.

Devil's Thumb Ranch is proud to raise Wagyu cattle in a stress-free, natural environment. They graze on local high-altitude grasses, which have extraordinarily high digestible nutrients, especially protein, giving our Wagyu beef its signature flavor profile. We're able to serve the most tender beef available while doing so in a sustainable manner—ensuring the most ethical and humane treatment possible for our cattle.

LEARN MORE

To Share

CHEESE BOARD *26*
Choice of Three Cheeses, Seasonal Fruit, House Jam, Roasted Almonds, Flatbread Crackers
V GF

YELLOWFIN TUNA CRUDO* *24*
Mint Marinated Colorado Melon, Pickled Chili, Marcona Almonds
GF DF

SHRIMP COCKTAIL *38*
Chilled Prawns, Signature Cocktail Sauce
GF DF NF

SEASONAL VEGETABLE CRUDITÉ *26*
Seasonal Raw Vegetables, Olives, Gluten Free Crackers, Hummus, Olive Tapenade
VG GF DF NF

DEVIL'S THUMB RANCH WAGYU BEEF TARTARE* *26*
Devil's Thumb Ranch Wagyu, Black Truffle, Tobiko, Waffle Chips
GF DF NF

DEVIL'S THUMB RANCH WAGYU NY STRIP "HOT STONE"* *3oz. 70, 6oz. 140*
Prime cut from the center of the striploin with high marbling, rich beef flavor & sweet notes
GF DF

V - Vegetarian | VG - Vegan | DF - Dairy-Free | GF - Gluten-Free | NF - Nut-Free

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Soup & Salads

SOUP OF THE DAY *17*

Daily Soup Selection from the Chef

GRILLED ROMAINE CAESAR *18*

Parmesan Reggiano, Pickled Red Onion, Croutons, Classic Caesar Dressing

NF

LITTLE GEM SALAD *16*

Herbs, Seasonal Vegetables, Classic Vinaigrette

VG GF DF NF

BURRATA SALAD *24*

Burrata, Peaches, Tomatoes, Arugula, Mint

V GF NF

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Shared Sides

ROASTED BROCCOLINI *22*
with Lemon & Garlic or Béarnaise Sauce
V GF NF (CAN BE: VG DF)

CLASSIC CREAMED SPINACH *18*
Arrowhead Spinach, Fried Organic Egg
V GF NF

ROSEMARY SCENTED POTATO GRATIN *22*
Yukon Gold Potato, Parmesan Cheese, Cream
V GF NF

YUKON GOLD POTATO PURÉE *18*
Herb Cream, Butter
V GF NF

SAUTÉED COLORADO MUSHROOMS *20*
Roasted Garlic, Thyme, Olive Oil
VG GF DF NF

Fare for Lil' Ranchers

All Meals Come With a Choice of Fruit or Fries

DEVIL'S THUMB RANCH KIDS' STEAK* GF *22*

CHICKEN TENDERS *18*

GRILLED CHEESE V *16*

HAMBURGER *18*

PASTA WITH BUTTER OR TOMATO SAUCE V *16*

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Entrées

ELK TENDERLOIN WRAPPED IN DTR WAGYU BEEF BACON* *64*

Garlic Spinach, Apple Purée, Blueberry Reduction

GF NF

LOCAL RAISED COLORADO BRINED PORK CHOP* *40*

Braised Fennel, Fennel Pollen, Peaches, Garden Greens

GF DF NF

ROASTED YOUNG CHICKEN *42*

Cipollini Onions, Mushrooms, Rosemary

GF NF

FISH OF THE DAY (CHEF'S CHOICE) *58*

Asparagus, Butter Lemon Caper Sauce

GF NF

PASTURE RAISED COLORADO LAMB CHOPS* *72*

Lentils, Preserved Lemon, Feta, Mint Pesto

GF NF

COLORADO LAKE TROUT *40*

Creamed Leeks, Haricot Vert, Colorado Trout Caviar Butter Sauce

GF NF

RICOTTA GNOCCHI *32*

Toasted Pepita Seeds, Fried Sage, Brown Butter Sauce

V

COLORADO MUSHROOMS "POT PIE" *36*

Colorado Mushrooms, Garden Greens, Truffle, Lentils

VG GF DF NF

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Cocktails

COW TIPPIN' *20*

Our Signature Cocktail
Wagyu Washed Bourbon, Angostura & Orange Bitters
Demerara Syrup

WHISKEY SOUR *20*

Laws DTR Bourbon, Giffard Pamplemousse, Hamilton Pimento Dram
Lemon Juice, Simple Syrup, Egg White

LOCAL ASPEN AGED MANHATTAN *20*

Locke & Co Aspen Aged Rye Bourbon, Angosture Bitters
Carpano Antica Sweet Vermouth

GIVE PEAS A CHANCE *18*

Sugar Snap Pea Botanist Gin, Lemon, Mint, Simple Syrup, Egg White

ARAPAHOE OLD FASHIONED *18*

Vida Mezcal, Chocolate, Ginger, Ancho Reyes, Cinnamon

KINGSTON NEGRONI *18*

Planteray Pineapple, Strawberry Aperol
Cocchi Rosa Apertivo

PALISADE DREAMS *16*

Peach & Orange Blossom Ketel, Aperol
Simple Syrup, Orange, Lime

GIN BLACKBERRY BRAMBLE *16*

Leopolds Navy Strength Gin, Lemon Juice, Blackberry
Simple Syrup, Mint

SALTED WATERMELON MARGARITA *18*

Arette Tequila, Espelette, Lime, Agave, Watermelon
Black Lava Sea Salt Rim

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Bottled Beer

4 NOSES 'BOUT DAMN TIME' IPA *12*
American IPA | 7.1% ABV | Broomfield, Colorado

ODELL 'LAGERADO' CRISPY LAGER *11*
Lager | 5% ABV | Fort Collins, Colorado

ESTRELLA DAMM 'DAURA' LAGER *9*
Lager | 5.4% ABV | Catalonia, Spain | GF

AYINGER BAVARIAN PILS *13*
Bavarian Pilsner | 5.3% ABV | Ayinger, Germany

AYINGER BRAU WEISSE *13*
Bavarian Hefeweisen | 5.1% ABV | Ayinger, Germany

SAMUEL SMITHS NUT BROWN ALE *14*
Brown Ale | 5% ABV | Tadcaster, England

STEM OFF-DRY APPLE CIDER *10*
5.8% ABV | Lafayette, Colorado | GF

COORS LIGHT *8*
4.2% ABV | Golden, Colorado

COORS BANQUET *8*
5% ABV | Golden, Colorado

LEFT HAND MILK STOUT *11*
Stout | 6% ABV | Longmont, Colorado

ATHLETIC BREWING CO 'RUN WILD IPA' & 'LITE' *9*
Non-Alcoholic IPA & Lager
Less than 0.5% ABV | Milford, Connecticut

Ask About Our Rotating Colorado Draft Beers

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Wine by the Glass

SPARKLING

Poema *Brut Cava*, Spain **10/40**

Lucien Albrecht Crémant d'Alsace *Sparkling Rosé,* Alsace, France **17/64**

Gemma di Luna *Moscato*, Italy (187ml) **14**

Laurent-Perrier "La Cuvée" *Brut,* Reims, Champagne, France (375 ml) **25/50**

Frerejean Freres Premier Cru *Brut* 1er Cru, Champagne, France (375 ml) **105**

Canard-Duchene *Brut,* Champagne, France (375 ml) **78**

Gaston-Chiquet "Tradition" *Brut* 1er Cru, P.R. Dizy, Champagne, France (375 ml) **95**

Marc Hebrart "Sélection" *Brut* 1er Cru, P.R. Mareuil-sur-Ay, Champagne, France (375 ml) **95**

WHITE/ROSÉ

Le Monde *Pinot Grigio,* Friuli, Italy **14/56**

Cade *Sauvignon Blanc,* Napa Valley, California **19/76**

Cakebread *Chardonnay,* Napa Valley, California **19/76**

Rombauer *Chardonnay,* Carneros, California (375 ml) **48**

Elk Cove Vineyards *Pinot Blanc,* Willamette Valley, Oregon **16/64**

Burgans *Albariño,* Rías Baixas, Spain **14/56**

Louis Jadot *Rosé*, Gamay, France **10/40**

RED

Patz & Hall Sonoma Coast *Pinot Noir* **20/80**

Saint Cosme *Cotes du Rhone,* Rhone Valley, France **15/60**

Deltetto *Barbera d'Alba* "Brame," Piedmont, Italy **16/64**

Château Lassegue "Les Cadrans" *Bordeaux,* Saint-Emilion Grand Cru, France **21/78**

ZD *Cabernet Sauvignon,* Napa Valley, California **25/95**

Clay Shannon "The Barkley" *Cabernet Sauvignon,* Lake County, California **15/60**

Caymus Vineyards *Cabernet Sauvignon*, California (375 ml) **50**

Bodegas LAN ''Estate Bottled" *Rioja* Reserva, Spain **16/64**

Duckhorn *Merlot,* Napa Valley, California **20/75**

Dessert

RED DELICIOUS GF NF V *14*
Vanilla Bean Mousse, Apple Pie Compote
White Chocolate Coating, Cinnamon Oat Crunch

PEAR CRUMBLE V *14*
Warm Merlot Poached Pears, Wine Reduction Drizzle
Pistachio Ice Cream

BROWNIE TART NF V *15*
Chocolate Tart, Brownie Bites, Salted Caramel Sauce
Tahini Crémeux, Ganache

Libations

SPICED RUSSIAN *15*
Vodka, Kahlua, Ancho Reyes, Cream

BLACK MANHATTAN *15*
Laws Rye Whiskey, Amaro Averna, Angostura Bitters

ESPRESSO MARTINI *20*
Vodka, Kahlua, Espresso

Port

FONSECCA PREMIUM RESERVE BIN 27 RUBY *12*

TAYLOR FLADGATE 10, 20, 30 YR. TAWNY *13/18/38*

WARRE'S 2011 BOTTLE AGED LATE BOTTLED VINTAGE *12*

Dessert Wine

NORMANDIN MERCIER PINEAU DES CHARENTES ROUGE *12*
France

CHÂTEAU LA TOUR BLANCHE 'EMOTIONS' SAUTERNES *16*
France

QUADY 'ESSENSIA' ORANGE MUSCAT *13*
California

FAR NIENTE 'DOLCE' *30*
Oakville, Napa, California

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