



RANCH HOUSE

RESTAURANT

Menus



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

Devil's Thumb Ranch Raised Wagyu Offerings

Dinner Menu

Cocktails & Beer

Wine by the Glass

Dessert

Dessert Wine

*Wine List**

Hours of Operation

Wednesday through Sunday: 5 – 9 PM

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.



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 of 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.

More About Wagyu Beef

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. **GF DF \$115**

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

Flat Irons 8oz. **GF DF \$90**

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

Tri-Tip 6oz. **GF DF \$85**

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

Tenderloin 6oz. **GF DF \$150**

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

NY Strip 6oz. **GF DF \$140 Served on a Hot Stone**

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

Ribeye Center Cut 6oz. **GF DF \$140**

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

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

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To Share

Cheese Board <i>V GF</i>	\$26
<i>Choice of Three Cheeses, Seasonal Fruit, House Jam, Roasted Almonds, Flatbread Crackers</i>	
Yellowfin Tuna Crudo <i>GF DF</i>	\$24
<i>Mint Marinated Colorado Melon, Pickled Chili, Marcona Almonds</i>	
Shrimp Cocktail <i>GF DF NF</i>	\$38
<i>Chilled Prawns, Signature Cocktail Sauce</i>	
Seasonal Vegetable Crudit� <i>VG GF DF NF</i>	\$26
<i>Seasonal Raw Vegetables, Olives, Gluten Free Crackers, Hummus, Olive Tapenade</i>	
Devil's Thumb Ranch Wagyu Beef Tartare <i>GF DF NF</i>	\$26
<i>Devil's Thumb Ranch Wagyu, Black Truffle, Tobiko, Waffle Chips</i>	
Devil's Thumb Ranch Wagyu NY Strip "Hot Stone" <i>GF DF NF</i>	3oz. \$70 6oz. \$140
<i>Prime cut from the center of the striploin with high marbling, rich beef flavor & sweet notes</i>	



Soup & Salads

Soup of the Day	\$17
<i>Daily Soup Selection from the Chef</i>	
Grilled Romaine Caesar <i>NF</i>	\$16
<i>Parmesan Reggiano, Pickled Red Onion, Croutons, Classic Caesar Dressing</i>	
Little Gem Salad <i>VG GF DF NF</i>	\$16
<i>Herbs, Seasonal Vegetables, Classic Vinaigrette</i>	
Burrata Salad <i>V GF NF</i>	\$24
<i>Burrata, Peaches, Tomatoes, Arugula, Mint</i>	

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Shared Sides

Roasted Broccolini <i>V GF NF (can be:VG DF)</i> <i>With Lemon & Garlic or Béarnaise Sauce</i>	\$22
Classic Creamed Spinach <i>V GF NF</i> <i>Arrowhead Spinach, Fried Organic Egg</i>	\$18
Rosemary Scented Potato Gratin <i>V GF NF</i> <i>Yukon Gold Potato, Parmesan Cheese, Cream</i>	\$22
Yukon Gold Potato Purée <i>V GF NF</i> <i>Herb Cream, Butter</i>	\$18
Sautéed Colorado Mushrooms <i>VG GF DF NF</i> <i>Roasted Garlic, Thyme, Olive Oil</i>	\$20



Fare for Lil' Ranchers

All Meals Come With a Choice of Fruit or Fries

Devil's Thumb Ranch Kid's Steak *GF* | \$22

Chicken Tenders | \$18

Hamburger | \$18

Grilled Cheese *V* | \$16

Pasta with Butter or Tomato Sauce *V* | \$16

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Main Entrées

Elk Tenderloin Wrapped in DTR Wagyu Beef Bacon <i>GF NF</i>	\$64
<i>Garlic Spinach, Apple Purée, Blueberry Reduction</i>	
Local Raised Colorado Brined Pork Chop <i>GF DF NF</i>	\$40
<i>Braised Fennel, Fennel Pollen, Peaches, Garden Greens</i>	
Roasted Young Chicken <i>GF NF</i>	\$42
<i>Cipollini Onions, Mushrooms, Rosemary</i>	
Fish of the Day (Chef's Choice) <i>GF NF</i>	\$58
<i>Asparagus, Butter Lemon Caper Sauce</i>	
Pasture Raised Colorado Lamb Chops <i>GF NF</i>	\$72
<i>Lentils, Preserved Lemon, Feta, Mint Pesto</i>	
Colorado Lake Trout <i>GF NF</i>	\$40
<i>Creamed Leeks, Haricot Vert, Colorado Trout Caviar Butter Sauce</i>	
Ricotta Gnocchi <i>V</i>	\$32
<i>Toasted Pepita Seeds, Fried Sage, Brown Butter Sauce</i>	
Colorado Mushrooms "Pot Pie" <i>VG GF DF NF</i>	\$36
<i>Colorado Mushrooms, Garden Greens, Truffle, Lentils</i>	

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Cocktails

Cow Tippin' | \$20 

Wagyu Washed Bourbon, Angostura & Orange Bitters Demerara Syrup

Whiskey Sour | \$20

Laurel DTR Bourbon, Giffard Pamplemousse

Hamilton Pimento Dram, Lemon Juice

Simple Syrup, Egg White

Local Aspen Aged Manhattan | \$20

Locke & Co Aspen Aged Rye Bourbon, Angostura Bitters

Carpanto 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

Leopold's Navy Strength Gin, Lemon Juice, Blackberry

Simple Syrup, Mint

Salted Watermelon Margarita | \$18

Arette Tequila, Espelette, Lime, Agave, Watermelon

Black Lava Sea Salt Rim



Bottled Beer

4 Noses 'Bout Damn Time' IPA | \$12

American IPA | 7.1% ABV | Broomfield, CO

Odell 'Lagerado' Crispy Lager | \$11

Lager | 5% ABV | Fort Collins, CO

Estrella Damm 'Daura' Lager *GF* | \$9

Lager | 5.4% ABV | Catalonia, Spain

Ayinger Bavarian Pils | \$13

Bavarian Pilsner | 5.3% ABV | Ayinger, Germany

Ayinger Brau Weisse | \$13

Bavarian Hefeweizen | 5.1% ABV | Ayinger, Germany

Samuel Smith's Nut Brown Ale | \$14

Brown Ale | 5% ABV | Tadcaster, England

Left Hand Milk Stout | \$11

Stout | 6% ABV | Longmont, CO

Stem Off-Dry Apple Cider | \$10

*5.8% ABV | Lafayette, CO *GF**

Coors Light | \$8

4.2% ABV | Golden, CO

Coors Banquet | \$8

5% ABV | Golden, CO

Athletic Brewing Co 'Run Wild IPA' & 'Lite' | \$9

Non-Alcoholic IPA & Lager | Less than 0.5% ABV | Milford, CT

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	\$25/ 375ml \$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

Ask your server about tonight's Coravin special 🍷

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Dessert

Chocolate Crush *GF NF V* | \$14

*Dried Toffee Meringue, Chocolate Mousse
Blackberry and Black Currant Coulis, Caramel Sauce
Crush with spoon for best results!*

Red Delicious *GF NF V* | \$13

*Vanilla Bean Mousse, Apple Pie Compote, White Chocolate Coating
Cinnamon Oat Crunch*

Colorado Summer *V* | \$15

*Peach and Local Honey Mousse, Honey Barrel Whiskey Peaches
Almond Tuile, Honeycomb Sugar*



Libations

Spiced Russian | \$15

Vodka, Kahlua, Ancho Reyes, Cream

Black Manhattan | \$15

Law's Rye Whiskey, Amaro Averna, Angostura Bitters

Espresso Martini | \$20

Vodka, Kahlua, Espresso

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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

Pierre Ferrand 'Pineau Des Charentes', France	\$12
Quady 'Essensia', Orange Muscat, California	\$13
Château La Tour Blanche 'Emotions,' Sauternes, France	\$16
Far Niente 'Dolce', Oakville, Napa, California	\$30



Cognac/Brandy

Courvoisier V.S. / V.S.O.P. Cognac	\$13/18
Grand Marnier Cognac	\$13
Hennessy V.S. / V.S.O.P. Cognac	\$14/20
Larressingle V.S.O.P Armagnac	\$16
Remy Martin VSOP Cognac	\$18
Martell X.O. Extra Fine Cognac	\$45



Amari/Digestif

Amaro Nonino	\$13	Montenegro Amaro	\$13
Averna 'Amaro Siciliano'	\$12	Romana Sambuca	\$13
Fernet Branca Amaro	\$11	Zucca Rabarbaro Amaro	\$11