

HECK'S

— TAVERN —

BREAKFAST MENU

BAKERY

CAST IRON CINNAMON ROLL (V) \$6
Maple-Espresso Cream Cheese Frosting

BUTTERMILK BISCUITS (V) \$5
Whipped Local Honey Butter, Berry Preserves

**HOUSE-CURED SALMON
AVOCADO TOAST** (GF) \$13
9-Grain Bread, Lime, Sea Salt, Dill

BOWLS

STEEL CUT OATMEAL (V) (GF) \$10
Brown Sugar, Almond Milk, Golden Raisins,
Sun-Dried Cranberries, Walnuts

AÇAÍ BOWL (V) (GF) \$13
House-made Granola, Açaí Berry Purée, Banana,
Strawberry, Blueberry, Agave Nectar, Toasted Coconut

YOGURT & GRANOLA BOWL (V) (GF) \$12
Vanilla Bean "Noosa" Yogurt, House-made Granola,
Seasonal Berries, Local Honey

SIMPLY FRUIT BOWL (V) (GF) \$9
Seasonal Fruit & Berries, Mint, Local Honey, Toasted Coconut

FRESH FROM THE ORCHARD (V) (GF) \$7
Grapefruit, Agave Nectar, Mint

GRIDDLES

BUTTERMILK PANCAKES (V) \$13
Whipped Local Honey Butter, Maple Syrup

FRENCH TOAST (V) \$14
Whipped Local Honey Butter, Maple Syrup

Add: Bananas, Strawberries, Blueberries or Cinnamon Apples \$4

**BUTTERMILK BISCUITS
& SAUSAGE GRAVY** \$13

CLASSIC EGGS BENEDICT* (GF) \$18
Poached Eggs, Canadian Bacon, Toasted English Muffin,
Hollandaise, Chives, Ranch Potatoes, Grilled Tomato

HUEVOS RANCHEROS* (V) (GF) \$15
Corn Tortillas, Black Beans, Fire Roasted Salsa, Avocado,
Cotija Cheese, Two Eggs Your Way

**SMOKED PULLED PORK
BENEDICT*** (GF) \$19
Poached Eggs, Toasted English Muffin, Whole Grain
Mustard Hollandaise, Chives, Ranch Potatoes, Grilled Tomato

RANCHER BREAKFAST* (GF) \$16
Two Eggs Your Way, Ranch Potatoes, Grilled Tomato,
Choice of Applewood Bacon, Sausage or Ham Steak,
Buttermilk Biscuit, Local Honey Butter

**WAGYU BEEF
FLAT IRON STEAK & EGGS*** (GF) \$16
Two Eggs Your Way, Ranch Potatoes, Buttermilk Biscuit,
Local Honey Butter, Grilled Tomato

FARMHOUSE OMELET (V) (GF) \$16
Haystack Mountain Goat Cheese, Spinach, Chives, Tomato,
Onion, Fresno Chili, Ranch Potatoes, Grilled Tomato,
Buttermilk Biscuit, Local Honey Butter

SIDES

Ranch Potatoes (V) (GF) \$4
Old Smokehouse Applewood Bacon \$5
Grilled Ham Steak (GF) \$5
Canadian Bacon (GF) \$5
House-made Sausage Patties (GF) \$6

Two Free-Range Eggs Your Way* (V) (GF) \$6
**Toast: White, 9-Grain, Wheat, Rye,
English Muffin, Gluten-Free** \$4
Toasted Bagel & Cream Cheese (GF) \$6

* These foods may be cooked to order. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness.

vegetarian option = (V)

(GF) = gluten-free option

TABERNASH, CO.

HECK'S

— TAVERN —

OUR STORY

Heck's offers an exceptional taste of inventive ranch fare, from crafty cocktails and hand-selected wines from our private cellar, to crave-worthy dishes eloquently inspired by fresh, ranch-raised and grown produce and livestock. We even have our own Wagyu cattle herd grazing right here on the ranch.

But Heck's food is only half the story. If you're familiar with the famous Timberline Lodge at Mt. Hood, Oregon, dedicated as a National Historic Landmark by President Roosevelt in 1937, you'll notice our restaurant's striking resemblance. We visited the Timberline in 1999, about the same time we were contracted to purchase the Ranch. Taken by the sheer expanse and natural beauty of its hexagonal shape, we were inspired to

replicate that same type of grand and inspiring craftsmanship in the design of the Lodge here at Devil's Thumb Ranch.

The giant posts and beams, hewn from standing dead Douglas Fir from Vancouver Island, are over 800 years old. The siding is Larch. The floor (which is heated by environmentally friendly geothermal sources) is reclaimed Spruce. The stone used to build the fireplace is from a nearby rockslide—the same was used for the fireplace in the original 1937 Ranch homestead, which is now the Ranch House Restaurant & Saloon. We feel these elements connect the Lodge to its natural environment—details we hope you'll appreciate as much as the food itself.

MENU

STARTERS

SMOKED TROUT DIP ^{GF} \$15
House Pickled Jalapeños, Corn Tortilla Chips

WAGYU BEEF MEATBALLS^A \$13
Tomato Basil Sauce, Parmesan Cheese

GARBANZO BEAN HUMMUS ^{V GF} \$14
Local Vegetables, Olives, Feta Cheese, Grilled Naan Bread

FRIED ZUCCHINI ^V \$9
Parmesan Cheese, Lemon Zest, House-made Ranch

DEVILED THUMB EGGS ^{GF} \$8
Pancetta, Scallion

SOUP

CHICKEN & WILD RICE ^{GF} \$6/\$9
Cheddar Biscuit

WAGYU CHILI^A \$7/\$10
Chives, Local Honey Cornbread

TOMATO BASIL ^V \$6/\$9
Orzo, Pesto, Asiago Focaccia Crisp

SALADS

BABY ICEBERG WEDGE ^{GF} \$12
Smoked Bacon, Grape Tomato, Chives, Bleu Cheese Dressing

COLORADO FARM GREENS ^V \$11
Cucumber, Carrot, Grape Tomato, Radish, Shallot,
Choice of Dressing

KALE CAESAR ^{V GF} \$13
Romaine Hearts, Shaved Parmesan, Brioche Croutons,
Toasted Sunflower Seeds, Citrus Caesar Dressing

KALE SUPERFOOD ^{V GF} \$14
Mint, Black Beans, Carrot, Red Quinoa, Avocado,
Cucumber, Grape Tomato, Serrano Chili,
Lemon Parmesan Dressing

Add: Chicken \$7, Shrimp \$7, Salmon \$7, Wagyu Flat Iron Steak^A \$8, or Tofu \$4

Dressings: Honey Mustard, Ranch, Thousand Island, Bleu Cheese, Balsamic Vinaigrette, Lemon Parmesan, Oil & Vinegar

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ENTRÉES

GARDEN & GRAINS (V) (GF) \$18

Leeks, Brussels Sprouts, Sweet Potato, Garlic, Kale,
 Romanesco, Brown Rice, Red Quinoa

SMOKED PORK LOIN CHOP* (GF) \$36

White Beans, Tomato and Spinach Stew, Apples

CHICKEN & DUMPLINGS \$22

WILD CAUGHT SALMON* (GF) \$34

Ranch Smashed Potato, Broccolini, Crispy Leeks,
 Lemon Butter

VEGETABLE DITALINI PASTA (V) \$18

Carrot, Onion, Garlic, White Beans,
 Tomato Basil Sauce, Parmesan

SMOKED BABY BACK RIBS

½ RACK / FULL RACK (GF) \$18/\$32

French Fries, Apple Slaw

18 OZ. BONE-IN RIBEYE* \$48

Ranch Smashed Potato, Broccolini, Rosemary Demi,
 Jumbo Onion Ring

WAGYU CHICKEN FRIED STEAK^ \$23

Ranch Smashed Potato, Cream Gravy, Black Eyed Peas

WAGYU SKIRT STEAK^* (GF) \$35

French Fries, Colorado Field Greens, Grape Tomato,
 Pico de Gallo

WAGYU MEATLOAF^ \$28

Ranch Smashed Potato, Bacon Tomato Jam, Crispy Leeks

BURGERS & SANDWICHES

Choice of French Fries or Farm Greens Salad

DEVIL'S THUMB RANCH

WAGYU BURGER^* \$20

Lettuce, Tomato, Red Onion, Cheddar Cheese,
 House-made Pickle

DEVIL'S THUMB RANCH

WAGYU BBQ RANCH BURGER^* \$22

BBQ Sauce, Onion Ring, Bacon, Cheddar Cheese

BUFFALO BURGER^* \$21

Lettuce, Bleu Cheese, Spicy Buffalo Aioli

HECK'S BLT \$16

Applewood Smoked Bacon, Lettuce, Tomato, Aioli,
 Toasted Whole Grain Bread

GRILLED CHEESE & CUP OF SOUP \$16

Farmstead Cheese, Texas Toast,
 Choice of Chicken & Wild Rice or Tomato Basil Soup

SMOKED BBQ PULLED PORK \$18

Jumbo Onion Ring, Apple Slaw

SMOKED TURKEY \$17

Applewood Smoked Bacon, Lettuce, Tomato,
 Rosemary Aioli, Avocado, Red Onion, Toasted Focaccia

SMOKED PRIME RIB ALPINE DIP \$20

Horseradish Cream, Natural au Jus, Asiago Baguette

BUTTERMILK SPICY CHICKEN \$19

Lettuce, House-made Pickle, Spicy Aioli

ABOUT OUR 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. Devil's Thumb Ranch Wagyu proudly continues this ranching heritage. Started back in 2013, our herd in Tabernash, CO has grown to over 150 Wagyu cattle.

Our cattle are raised and grazed on local high altitude-grasses, which have extraordinarily high digestible nutrients, especially protein, giving our beef it's signature flavor profile. Our herd is naturally raised and never sees growth hormones.

Whether you join us here at Heck's or across the way at Ranch House Restaurant, you'll be eating only the finest beef. For the first time, we are offering our best selections for you to take home and create your own culinary masterpiece. To order some today, ask your server for an order form or simply go to devilsthumbbranch.com/wagyu.

^These items are made with our signature wagyu beef | * These foods may be cooked to order. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness.

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