

HECK'S

TAVERN

HECKS ALL DAY BRUNCH

OUR STORY

Heck's Tavern 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 our fresh ranch to table beef and produce. We even have our own Wagyu cattle herd grazing right here on the ranch.

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. Taken by the sheer expanse and natural beauty of its hexagonal shape, we were inspired to replicate the same type of grand and inspiring craftsmanship in the design of the Lodge here at Devil's Thumb Ranch.

The giant post and beams, hewn from standing dead Douglas Fir from Vancouver Island are over 800 years old. The siding is Larch. The floor is reclaimed Spruce. The stone used to build the fireplace is from a nearby rockslide. We feel these elements connect the lodge to its natural environment – details we hope you will appreciate as much as the meal and the service.

FARM FRESH EGGS

BUILD YOUR OWN OMELET — 15

CHOOSE 3 TOPPINGS FROM: SPINACH, FOREST MUSHROOM, HEIRLOOM TOMATO, BELL PEPPER, HAM, BACON, SAUSAGE, CHEVRE, CHEDDAR, COTIJA
+ ADDITIONAL TOPPINGS \$1

THE CLASSIC* — 16

TWO EGGS, RANCH POTATOES, TOAST, CHOICE OF HOUSE SAUSAGE, BACON, OR THICK CUT HAM

DEVIL'S THUMB WAGYU STEAK AND EGGS* — 24

TWO EGGS ANY STYLE, RANCH POTATOES, TOAST, CHIMICHURRI

EGGS BENEDICT*

POACHED EGGS, ENGLISH MUFFIN, BEARNAISE SAUCE, RANCH POTATO
+ THICK CUT HAM \$15, WAGYU BRISKET \$18, HOUSE CURED SALMON \$18, AVOCADO \$13 +

APPETIZERS

SMOKED CHICKEN WINGS — 14

SERVED WITH DEVIL'S THUMB BBQ SAUCE AND HOUSE RANCH

v FRIED ZUCCHINI — 9

PARMESAN CHEESE, LEMON ZEST, HOUSE MADE RANCH

v FRIED PICKLE SPEARS — 8

GREEN GODDESS SAUCE

DEVIL'S THUMB WAGYU CHILI — 10/14

CHIVE, CHEDDAR, MONTEREY JACK, HOUSE CORNBREAD

HALF BAGEL AND HOUSE LOX — 15

HOUSE CURED SALMON, DILL CREAM CHEESE, FRIED CAPER, ARUGULA

HOUSE MADE CHIPS AND DIP — 6

HOUSE MADE POTATO CHIPS, SECRET SEASONING, FRENCH ONION DIP

SALADS

SALAD ADD ON'S: FOREST MUSHROOMS \$7, GRILLED CHICKEN BREAST \$8, DEVIL'S THUMB WAGYU STEAK \$10

v GF COLORADO FARM GREENS — 13

CUCUMBER, CARROT, HEIRLOOM TOMATO, RADISH, SHALLOT, CHOICE OF: RANCH, BLUE CHEESE, BALSAMIC VINAIGRETTE, FRESH HERB VINAIGRETTE

v GF BUTTER LETTUCE SALAD — 14

LIVING BUTTER LETTUCE, LEMON RICOTTA MOUSSE, RED QUINOA, EDIBLE BLOSSOM, ROASTED CITRUS VINAIGRETTE

SOUTHWEST CAESAR — 15

ROMAINE, FRIED TORTILLA, COLORADO SWEET CORN, BLACK BEAN, TOMATO, COTIJA CHEESE, CAESAR DRESSING

v = VEGETARIAN OPTION

GF = GLUTEN FREE OPTION

*- THESE ITEMS MAY BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

HECK'S

— TAVERN —

SPECIALTIES

v BUTTERMILK PANCAKES — 13
MIXED BERRIES, WHIPPED BUTTER,
MAPLE SYRUP

**HOUSEMADE BISCUIT & SAUSAGE
GRAVY — 15**

v ^{VEGAN} STEEL CUT OATMEAL — 12
BROWN SUGAR, ALMOND MILK,
GOLDEN RAISINS, SUN-DRIED
CRANBERRIES, WALNUTS

v FRENCH TOAST — 14
PALISADE PEACHES, HONEY BUTTER,
MAPLE SYRUP

v CHICKPEA CAKE — 22
HOUSE CHICKPEA CAKE WITH PEARL
BARLEY RISOTTO, WATERCRESS PESTO,
ASPARAGUS, MICRO BULLS BLOOD
GREENS

**DEVIL'S THUMB WAGYU STEAK AND
FRITTES — 24**
COFFEE RUB, HOUSE STEAK SAUCE,
FRENCH FRIES

BURGERS AND SANDWICHES

CHOICE OF FRENCH FRIES, HOUSE POTATO CHIPS, OR MIXED GREEN SALAD

**DEVILS THUMB RANCH WAGYU
BURGER* — 18**
LETTUCE, TOMATO, RED ONION, PICKLE
SPEAR, AMERICAN CHEESE, PRETZEL
BUN

**SOUTHWEST GRILLED CHICKEN —
16**
MANGO SALSA, LETTUCE, AVOCADO,
CILANTRO LIME AIOLI ON FOCACCIA

v BEET BURGER — 15
CARAMELIZED APPLE JAM, ARUGULA,
CAMBOZOLA BLUE CHEESE, PRETZEL
BUN

**SMOKED WAGYU BRISKET
SANDWICH — 17**
BLUEBERRY BBQ SAUCE, CLASSIC
COLESLAW, PRETZEL BUN

v GRILLED EGGPLANT GYROS — 14

HEIRLOOM TOMATO, HUMMUS, SHAVED FENNEL, CUCUMBER, DILL TZATZIKI,
CHIFFONADE LETTUCE, WHOLE WHEAT PITA

INDIVIDUAL ITEMS

THICK CUT HAM — 5

**ONE EGG ANY STYLE
— 3**

**RANCH POTATOES —
4**

**SAUSAGE GRAVY SIDE
— 3**

APPLEWOOD

SMOKED BACON — 6

**BAGEL WITH CREAM
CHEESE — 4**

**HOUSEMADE BISCUIT
— 3**

DILL TZATZIKI — 3

HOUSE SAUSAGE — 5

**CLASSIC COLESLAW —
3**

**GRILLED
VEGETABLES — 4**

ABOUT OUR WAGYU

Cattle have been calling our Colorado mountain valley home for nearly a century now, a region known for its rich agricultural land and green, rolling pastures. Devils 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 its 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 the Ranch House Restaurant, you will be eating only the finest beef. For the first time, we are offering some of our best selections for you to take home and create your own culinary masterpiece. To order some today ask your server for more information.

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TABERNASH, CO.
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SMALL PLATES

v CHICKPEA CAKE — 16
PICKLED BEET, MUSHROOM RATATOUILLE

**SMOKED CHICKEN
WINGS — 16/DOZEN**
HOUSE BARBEQUE SAUCE,
RANCH, CELERY, CARROT

**v GF COLORADO FARM
GREEN SALAD — 13**
CUCUMBER, CARROT,
HEIRLOOM TOMATO, RADISH
+ CHOICE OF: RANCH,
BALSAMIC VINAIGRETTE, FRESH
HERB VINAIGRETTE

CHEESE BOARD — 18
ARTISAN CHEESES, SEASONAL
FRUIT, HONEYCOMB, SPICED
NUTS, GRILLED BREAD

SNACKS

v FRIED PICKLES — 10
GREEN GODDESS SAUCE

v GARBANZO BEAN
HUMMUS — 14
LOCAL VEGETABLES, OLIVES,
FETA, GRILLED NAAN

**HOUSE MADE CHIPS AND
DIP — 6**
HOUSE MADE POTATO CHIPS,
SECRET SEASONING, FRENCH
ONION DIP

v CARAMEL CORN — 8
PEANUT, PISTACHIO,
COCONUT

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