

TABERNASH, CO.

# HECK'S

TAVERN

## Breakfast Menu

### 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 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 know you will appreciate as much as the meal and the service.

## FRESH START

### Acai Smoothie Bowl – 15

*Fresh Berries, Banana, Granola, Shaved Coconut*

### The Continental Divide – 14

*Melon, Pineapple, Fresh Berries, Yogurt Dip  
House-Made Muffin*

### Bagels & Lox – 14

*Plain Bagel, Smoked Salmon, Capers, Cream Cheese  
Red Onion, Cucumber, Micro-Green Salad*

### Cinnamon-Apple Quinoa Oatmeal – 15

*Apple Berry Garnish*

## FARM FRESH EGGS

### The Colorado Morning\* – 13

*2 Eggs, Breakfast Potatoes  
Choice of Bacon, Sausage or Ham, Choice of Toast*

### Avocado Toast (V)\* – 14

*2 Scrambled Eggs, Smashed Avocado, Cream Cheese  
Seasonal Greens, Sautéed Cherry Tomatoes  
Multigrain Toast*

### Steak and Eggs\* – 24

*2 Eggs, Breakfast Potatoes, Chimichurri, Choice of Toast*

### Breakfast Frittata (GF)\* – 14

*2 Eggs Scrambled and Baked, Breakfast Potatoes  
Choose Three toppings: Ham, Bacon, Sausage, Tomato  
Peppers, Spinach, Forest Mushrooms, Cheese  
Choice of Toast*

## BREAKFAST SPECIALTIES

### Steel Cut Oatmeal (V) – 11

*Coconut Sugar, Pecans, Golden Raisins, Almond Milk*

### Crispy Belgian Waffle – 14

*Whipped Butter Topping, Gluten Free Option - 16*

### Buttermilk Pancakes (V) – 13

*Whipped Butter, Warm Syrup*

### Huevos Rancheros\* – 14

*2 Eggs, Corn Tortilla, Black Beans, Chile Verde, Cheddar*

## INDIVIDUAL ITEMS

**Bagel & Cream Cheese – 4**

**One Egg Your Way – 3**

**Ranch Potatoes – 4**

**Smoked Bacon – 6**

**Thick-Cut Ham – 5**

**Breakfast Sausage – 5**

**Grilled Vegetables – 4**

**Cup of Melon/Berries – 4/7**

**Biscuits and Jam – 5**

## 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.

GF = Gluten Free

V = Vegetarian

\* - These items 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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## Lunch Menu

### OUR STORY

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## APPETIZERS

### DTR Wagyu Meatballs – 15

*Pork and Wagyu Blend, Crispy Shallots, Sherry Cream Sauce*

### Chips & House Dip – 8

*House Cut Potato Chips, Secret Seasoning  
French Onion Dip*

### Hot Spinach Artichoke Dip – 13

*Spinach Artichoke Dip, Tortilla Chips*

### Roasted Corn & Vegetable Soup – 5/8

*Fried Tortilla Strips*

### Pork Chile Verde – 6/10

*Slow Braised Pork Tenderloin, Secret Green Chile Blend  
Sour Cream, Fried Tortilla Strips*

### Smoked Chicken Wings – 16

*Celery, Carrots, House Barbeque-Ranch Sauce*

### Street Taco of The Day – MP

*Ask your server about our daily selection*

## SALADS

Salad Add-On's: Sautéed Forest Mushrooms 7, Grilled Chicken Breast 8, Devils Thumb Wagyu Steak\* 10, Pan Seared Salmon 13

### Traditional Caesar – 8/14

*Romaine, Parmesan, House Crouton  
Caesar Dressing*

### Beet And Vegetable Salad (V,GF) – 13

*Beets, Squash, Mushroom, Peppers, Cabbage  
Choice of Dressing*

### Shaved Kale (V,GF) – 13

*Shaved Kale, Roasted Root Vegetables, Cranberry, Orange  
Almonds, House Crouton, Citrus Dressing*

### Cobb Salad (GF) – 15

*Romaine, Broccoli, Purple Onion, Tomato, Roasted Corn  
Bacon, Hard Boiled Egg, Shredded Cheddar, Avocado  
Choice of Dressing*

## BURGERS AND SANDWICHES

Burgers and Sandwiches Served with French Fries, Sub A Side Salad For \$1

### Roasted Vegetable Napoleon (V) – 21

*Cauliflower, Beefsteak Tomato, Sautéed Onions  
Mozzarella Cheese, House Made Marinara, Balsamic Glaze*

### Wagyu Dip – 18

*Shaved Wagyu, Caramelized Onion, Provolone  
Horseradish Aioli, Au Jus, Baguette*

### Buttermilk Fried Chicken – 18

*Crispy Fried Chicken, Pickle, Lettuce, Tomato, Mayo  
Brioche Bun (Grilled Chicken Available)*

### Grown Up Grilled Cheese – 18

*Sharp White Cheddar, Provolone, Boursin  
Whole Grain Bread, Roasted Tomato Soup Shooter*

### Devils Thumb Ranch Wagyu Burger\* – 21

*Lettuce, House Special Sauce, Cheddar Cheese, Brioche Bun  
Add Bacon - 3, Add Mushrooms - 3*

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## *Dinner Menu*

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## SMALL BITES

Salad Add-Ons: Sautéed Forest Mushrooms 7, Grilled Chicken Breast 8, Devils Thumb Wagyu Steak\* 10, Pan Seared Salmon 13

### **DTR Wagyu Meatballs – 15**

*Pork and Wagyu Blend, Crispy Shallots  
Sherry Cream Sauce*

### **Chips & Dip (V)– 8**

*House Cut Potato Chips, Secret Seasoning, French Onion Dip*

### **Cheese Plate – 16**

*Artisanal Cheese and Meat Display  
Seasonal Fruit, Nuts, Crackers*

### **Hot Spinach Artichoke Dip – 13**

*Tortilla Chips*

### **Roasted Corn & Vegetable Soup (V) – 5/8**

*Fried Tortilla Strips*

### **Pork Chile Verde – 6/10**

*Slow Braised Pork Tenderloin, Secret Green Chile Blend  
Sour Cream, Fried Tortilla Strips*

### **Smoked Chicken Wings – 16**

*Celery, Carrots, House Barbeque-Ranch Sauce*

### **Traditional Caesar – 8/14**

*Romaine, Parmesan, House Crouton  
Caesar Dressing*

## ENTRÉES

All Entrees are Served with Fresh House Greens and a Choice of: Wild Rice, Mashed Potatoes, French Fries, Ranch Beans, Seasonal Vegetables,  
Side Salad \$1 or Side Caesar \$1

### **Grilled Pork Tenderloin\* – 25**

*Apple Cider Demi Glaze*

### **Pan Seared Chicken Breast – 19**

*White Wine Pan Sauce*

### **Grilled Ribeye\* – 35**

*Sautéed Mushroom, Chimichurri*

### **Wagyu Dip – 20**

*Shaved Wagyu, Caramelized Onion, Provolone  
Horseradish Aioli, Au Jus, Baguette*

### **Roasted Vegetable Napoleon (V) – 21**

*Cauliflower, Beefsteak Tomato, Sautéed Onions  
Mozzarella Cheese, House Made Marinara  
Balsamic Glaze*

### **Seared Salmon\* – 26**

*Fresh Herbs, Lemon Butter Sauce, Grilled Lemon*

### **Devils Thumb Ranch Wagyu Burger\* – 23**

*Lettuce, Tomato, Special Sauce, Cheddar Cheese  
Brioche Bun, Add Bacon – 3, Add Mushrooms – 4*

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