

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 cocktail 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.

Heck's food is only half of 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 restaurants striking resemblance. 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.

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 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. We feel these elements connect the lodge to its natural environment- details we hope you will appreciate as much as the food itself.

SOUPS AND STARTERS

v FRIED ZUCCHINI — 9

PARMESAN CHEESE, LEMON ZEST, HOUSE MADE RANCH

v GF TOMATO BASIL SOUP — 6/9

ORZO, FOCACCIA CRISP

WAGYU BEEF MEATBALLS — 13

SHERRY CREAM SAUCE

VEGAN GF GARBANZO BEAN HUMMUS — 14

LOCAL VEGETABLES, OLIVE, FETA, GRILLED NAAN

GF SMOKED TROUT DIP — 15

HOUSE PICKLED JALAPENOS, CORN TORTILLA CHIPS

GF DEVILED THUMB EGGS — 8

PANCETTA, SCALLION

DTR WAGYU CHILI — 7/10

LOCAL HONEY, CORNBREAD, CHIVE

SALADS

GF BABY ICEBERG WEDGE — 12

APPLEWOOD SMOKED BACON, GRAPE TOMATO, BLUE CHEESE DRESSING, CHIVE

v KALE CAESAR — 13

ROMAINE HEARTS, KALE, SHAVED PARMESAN, BRIOCHE CROUTON, TOASTED SUNFLOWER SEED, CITRUS CAESAR

VEGAN GF COLORADO FARM GREENS — 11

CUCUMBER, CARROT, GRAPE TOMATO, RADISH, SHALLOT, CHOICE OF DRESSING

v GF KALE SUPERFOOD — 14

KALE, BLACK BEAN, CARROT, RED QUINOA, AVOCADO, CUCUMBER, GRAPE TOMATO, MINT, SERRANO CHILI, LEMON PARMESAN DRESSING

SALAD ADD ONS: CHICKEN \$7, SHRIMP \$7, SALMON \$7, WAGYU FLATIRON \$8, TOFU \$4

DRESSINGS: HONEY MUSTARD, RANCH, BALSAMIC VINAIGRETTE, LEMON PARMESAN

v = VEGETARIAN DISH

VEGAN = VEGAN DISH

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

TABERNASH, CO.

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BURGERS & SANDWICHES

DEVILS THUMB RANCH WAGYU BURGER* — 18

LETTUCE, TOMATO, RED ONION, HOUSE PICKLE
+ +1 ADD CHEESE +

BBQ RANCH HAND BURGER* — 21

BBQ SAUCE, CRISPY ONION RING, CHEDDAR, HOUSE PICKLE

GRILLED CHEESE AND CUP OF SOUP — 16

FARMSTEAD CHEESE, TEXAS TOAST, CHOICE OF SOUP

SMOKED TURKEY — 17

APPLEWOOD SMOKED BACON, FIRE ROASTED TURKEY, LETTUCE, TOMATO, ROSEMARY AIOLI, AVOCADO, RED ONION, TOASTED FOCACCIA

SMOKED BBQ PULLED PORK — 18

CRISPY ONION RING, CABBAGE AND APPLE SLAW

SPICY BUTTERMILK CHICKEN — 18

LETTUCE, HOUSE MADE PICKLE, HONEY SRIRACHA AIOLI

SMOKED PRIME RIB DIP — 20

HORSERADISH CREAM, NATURAL AU JUS, ASIAGO BAGUETTE

LARGER PLATES

WAGYU CHICKEN FRIED STEAK — 23

RANCH SMASHED POTATO, CREAM GRAVY, BLACK EYED PEAS

WAGYU SKIRT STEAK* — 35

CRISPY FRENCH FRIES, CHIMICHURRI, APPLE SLAW

18 OZ BONE IN RIBEYE* — 48

RANCH SMASHED POTATO, BROCCOLINI, ROSEMARY DEMI, JUMBO ONION RING

^{VEGAN} GF GARDEN AND GRAINS — 18

LEEK, BRUSSEL SPROUT, CARROT, SWEET POTATO, KALE, GARLIC, ROMANESCO, BROWN RICE, QUINOA

WILD CAUGHT SALMON* — 34

BROCCOLINI, CRISPY LEEK, LEMON BUTTER, WILD RICE PILAF

ABOUT OUR WAGYU

Cattle have been calling our Colorado mountain valley home for nearly a century now, a region know 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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v = VEGETARIAN DISH

DEVIL'S THUMB
RANCH
RESORT & SPA

— Since 1938 —

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