



# *RANCH HOUSE*

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## RESTAURANT

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### *Menus*



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

*Devil's Thumb Ranch Raised Wagyu Offerings*

*Dinner Menu*

*Cocktail's & 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 | DF - Dairy-Free | GF - Gluten-Free*

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### Small Bites

*Bite-Sized Culinary Experiences*

Artichoke Carpaccio <i>V</i>	\$8
<i>Fresh Shaved Artichokes, Crispy Jerusalem Artichokes, Ricotta Salata, Wild Baby Arugula Satsuma Vinaigrette</i>	
Lamb Kibbeh	\$8
<i>Crispy Lamb &amp; Bulgar Wheat Croquette, North African Spices, Herbed Yogurt, Pickled Red Onion</i>	
Crudo <i>DF</i>	\$9
<i>Lightly Cured &amp; Thinly Sliced Fresh Catch of the Day, Honeydew &amp; Verdejo Coulis Espelette Spice Fried Shallot</i>	
Shrimp con Melon <i>GF</i>	\$12
<i>Cold Grilled Prawn, Sample Size of our House Gazpacho</i>	
Oysters on the Half Shell <i>GF DF</i>	\$4/each
<i>Fresh Shucked Oysters, Choice of Classic Cocktail Sauce or Grapefruit Mignonette</i>	
3oz NY Strip served on a Hot Stone <i>GF DF</i>	\$70
<i>Prime cut, from the center of the striploin with high marbling, rich beef flavor &amp; sweet notes</i>	



### To Share

Cheese Board <i>V</i>	\$18/34
<i>Chef's Choice of Three Cheeses, Seasonal Fruit, House Jam, Rosemary Roasted Almonds Flatbread Crackers</i>	
Sweet & Sour Pig Tails <i>DF</i>	\$18
<i>Crispy Bone in Pig Tails Tossed with Palm Sugar &amp; Yuzu Kosho, Toasted Cashews Pickled Red Onion, Thai Basil, Lime Leaf</i>	
Smoked Trout Terrine <i>DF</i>	\$16
<i>In-House Smoked Trout, Tarragon &amp; Roasted Spring Onion Aioli, Heirloom Beefsteak Tomato Fresh Pita Chips &amp; Crudit�</i>	
Beef Carpaccio	\$26
<i>Raw Slices of Tenderloin, Shaved Cremini Mushroom, Parmigiano Reggiano, Fried Shallot Arugula, Truffle Aioli, Fleur de Sel</i>	
Burrata <i>GF</i>	\$22
<i>Creamy Stuffed Fresh Cheese, Tomato Bacon Jam, Confit Fingerling Potato Fennel Pollen, Candied Pecans</i>	

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## Soup & Salads

Soup of the Day	Market Price
<i>Daily Soup Selection from the Chef</i>	
Grilled Caesar Salad	\$16
<i>Baby Romaine, Campari Tomato, Garlic Crouton, Fried Capers, Shaved Parmesan Black Pepper &amp; Anchovy Dressing</i>	
Stone Fruit Panzanella <i>V</i>	\$16
<i>Bourbon Infused Peaches, Verbena Focaccia Crouton, Pickled Shallot, Whipped Feta Sweet Tomato &amp; Aged White Balsamic Vinaigrette, Fresh Torn Mixed Herbs</i>	
Little Gem Salad <i>V GF</i>	\$16
<i>Tender Boston Leaf Lettuce, Shaved Radish, Raw Petite Carrots, House Buttermilk Ranch Dressing "Everything Bagel" Seasoning, Roasted Pumpkin Seeds</i>	
Chardonnay & Watermelon Gazpacho <i>V GF</i>	\$12
<i>Chilled Soup with Watermelon, Sweet Bell &amp; Fresno Peppers, Cucumber, Tomato, Baby Fennel Seasoned with Sweetened Sherry Vinegar, Cold Pressed Extra Virgin Olive Oil, Salted Ramps, Bulgarian Feta</i>	



## Shared Sides

Mashed Potatoes <i>V GF</i>	\$14
<i>Garlic, Salt, Rosemary, Chive Garnish</i>	
Charred Green Veg Medley <i>V DF</i>	\$18
<i>Sugar Snap Peas, Shishito Peppers, Broccolini, Garlic Miso Glaze</i>	
Grilled Asparagus <i>GF</i>	\$16
<i>Shaved Country Ham, Hollandaise, Celery Leaves, Cracked Black Pepper &amp; Chives</i>	
French Fries <i>GF DF</i>	\$9
<i>Hand Cut, Cooked in Wagyu Fat</i>	
Sauteed Local Mushrooms <i>V GF DF</i>	\$18
<i>Garlic, Thyme, Olive Oil</i>	
Umami Risotto <i>V GF</i>	\$24
<i>Black Truffle, Dried Porcini Mushrooms, Pecorino, Fine Herbs, Smoked Butter</i>	

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## Main Entrées

Rack of Lamb <i>GF</i>	\$110
<i>Two Double Bone-in Lamb Chops, Honey Charred Figs, Bordelaise Sauce, Shallot Butter</i>	
Elk Tenderloin <i>DF</i>	\$46
<i>Apricot Glazed Bacon-Wrapped Elk, Warm Farrow, Bing Cherries, Toasted Walnuts Charred Red Onion, Fresh Dill Vinaigrette</i>	
Short Rib Tortellini	\$48
<i>Braised Wagyu Short Rib &amp; Bone Marrow Filled Pasta, Cacio e Pepe Style Sauce Pecorino Romano Cheese, Black Pepper, Chicken Stock</i>	
Shrimp & Grits	\$44
<i>Sauteed Gulf Shrimp, Blue Crab &amp; Elk Tasso Pan Sauce, Buttery Mascarpone Grits, Hatch Chilies</i>	
Eggs in Purgatory <i>V</i>	\$36
<i>Cast Iron Skillet of Poached Quail Eggs in a Rustic Tomato Sauce, Asparagus, Fingerling Potatoes Spring Onion, Bulgarian Feta, Arugula, Shaved Radish, Served with Warm Rustic Bread</i>	
Whole Fried Chicken	\$42
<i>Sweet Tea Brined Chicken, Slow Fried in Beef Tallow, Drizzled Hot Lavender Infused Honey Green Papaya Slaw, Dipping Sauce Flight</i>	
Fresh Catch <i>GF</i>	\$42
<i>Fennel Pepper Dusted Golden Fresh Caught Fish, Eggplant Caponata, Rosemary &amp; White Bean Puree Lemon Beurre Blanc, Crispy Potatoes</i>	



## 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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### Cocktails

Cow Tippin' | \$20 

*Wagyu Washed Bourbon, Angostura & Orange Bitters Demerara Syrup*

Whiskey Sour | \$18

*Buffalo Trace, Giffard Rhubarb, Hamilton Pimento Dram  
Lemon Juice, Simple Syrup*

B.A.M. | \$20

*Locke & Co Aspen Aged Rye Bourbon, Angostura Bitters  
Carpano Antica Sweet Vermouth*

Strawberry Bliss | \$18

*Arette Tequila, Strawberry Aperol, Fresh Basil, Lemon Juice  
Simple Syrup*

Mezcal Paloma | \$18

*Bozal Mezcal, Watermelon, Lime Juice, Grapefruit Juice  
Club Soda, Chili Spice Rim*

Kingston Negroni | \$18

*Planteray Pineapple, Strawberry Aperol  
Cocchi Rosa Apertivo*

Palisade Dreams | \$16

*Peach & Orange Blossom Ketel, Aperol  
Simple Syrup, Orange, Lime*

Blood Orange Martini | \$18

*Malfy Blood Orange Gin, Giffard Pamplemousse  
Dolin Dry Vermouth, Grapefruit Bitters*

Gin Blackberry Bramble | \$16

*Leopolds Navy Strength Gin, Lemon Juice, Blackberry  
Simple Syrup, Mint*



### Bottled Beer

Avery 'White Rascal' | \$10

*Belgian-Style White Ale | 5.6% ABV | Boulder, CO*

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*

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*

Odell 'Old Doods' | \$14

*Stout | 8.5% ABV | Fort Collins, 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

Marqués de Cáceres <i>Cava</i> Spain	\$14
Lucien Albrecht Crémant d'Alsace <i>Sparkling Rosé</i> Alsace, France	\$17
Gemma di Luna <i>Moscato</i> , Italy	\$14
Laurent-Perrier "La Cuvée" <i>Brut</i> Reims, Champagne, France	\$25
Frerejean Freres Premier Cru <i>Brut</i> 1er Cru, Champagne, France	375 ml \$105
Canard-Duchene <i>Brut</i> Champagne, France	375 ml \$78
Gaston-Chiquet "Tradition" <i>Brut</i> 1er Cru, P.R. Dizy, Champagne, France	375 ml \$95
Marc Hebrart "Sélection" <i>Brut</i> 1er Cru, P.R. Mareuil-sur-Ay, Champagne, France	375 ml \$95



### White/Rosé

Bodega Garzon Reserva <i>Rose of Pinot Noir</i> Maldonado, Uruguay	\$15
Le Monde <i>Pinot Grigio</i> Friuli, Italy	\$16
Cade <i>Sauvignon Blanc</i> Napa Valley, California	\$19
Nicolas Millet <i>Sancerre Les Garennes</i> Loire, France	\$25
Cakebread <i>Chardonnay</i> Napa Valley, California	\$19
Rombauer <i>Chardonnay</i> Carneros, California	375 ml \$48
Henri Perrusset <i>Chardonnay</i> Macon-Villages, France	\$16



### Red

King Estate <i>Pinot Noir</i> Willamette Valley, Oregon	\$15
Saint Cosme <i>Cotes du Rhone</i> Rhone Valley, France	\$16
Renato Ratti "Ochetti" Langhe <i>Nebbiolo</i> Piedmont, Italy	\$16
Château Lassegue "Les Cadrans" <i>Bordeaux</i> Saint-Emilion Grand Cru, France	\$23
ZD <i>Cabernet Sauvignon</i> Napa Valley, California	\$29
Clay Shannon "The Barkley" <i>Cabernet Sauvignon</i> Lake County, California	\$17
Caymus Vineyards <i>Cabernet Sauvignon</i> California	375 ml \$60
Familia Montaña Reserva <i>Rioja</i> Spain	\$17
Duckhorn <i>Merlot</i> Napa Valley, California	\$25

Ask your server about tonight's Coravin special 

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### *Vodka*

Belvedere  
Chopin

Grey Goose  
Ketel One Vodka

Tito's Handmade  
Wheatly

### *Gin*

Beefeater  
Bombay Sapphire  
Hendricks Gin  
Leopolds Navy Strength

Idlewild Barrel-Aged Gin  
Idlewild Alpine Gin  
Malfy Blood Orange  
Old Raj Red Label  
Old Raj Blue Label

Peach Street Jackelope  
Spring 44  
Tanqueray  
Whitley Neill Original

### *Tequila*

Bozal “Ensamble” Mezcal  
Casamigos Blanco  
Casamigos Reposado  
Casamigos Anejo

Casa Noble Anejo  
Casa Noble Reposado  
Casa Noble Silver  
Del Maguey Vida Mezcal

Don Julio 1942  
Fortaleza Silver  
Fortaleza Reposado  
Fortaleza Anejo

### *Rum*

Appleton Estate 21  
Appleton Signature  
Bacardi  
Captain Morgan

Don Q Gran Anejo  
Kirk And Sweeny  
Montanya Rum Oro  
Montanya Rum Platino  
Mt Gay Xo

Myers Dark Rum  
Plantation O.f.t.d.  
Plantation Pineapple  
Ron Abuelo 7yr

### *Whiskey*

10th Mountain Rye Whiskey  
291 E Bourbon  
291 Small Batch  
1792 Ridgemont Full Proof  
Angel's Envy Rye  
Angel's Envy  
Bakers 7yr  
Basil Haydens  
Basil Haydens Dark Rye  
Blanton's  
Buffalo Trace  
Bulleit  
Bulleit Rye  
Colonel Eh Taylor Single  
Crown Royal  
Eagle Rare 10yr Single Barrel  
Four Roses Small Batch  
Hibiki Harmony

Hancock's President's  
Reserve Single Barrel  
High West High Country Bourbon  
High West Winter Dram  
Idlewild Single Malt Whiskey  
Jack Daniels  
Jameson Irish Whiskey  
Knob Creek 9 Year  
Knob Creek Rye 7 Year  
Koval “Bottled In Bond” Bourbon  
Laws Four Grain  
Laws Rye  
Leopold Bros Small Batch  
Locke And Co Rye  
Makers Mark  
Molly Brown Spiced Bourbon  
Molly Brown Single Barrel

Nikki Single Malt Miyagikyo Peated  
Nikki Single Malt Yoichi Non Peated  
Nikki Single Malt Miyagikyo  
Noah's Mill  
Old Forrester  
Pendleton 1910 Rye  
Rowan's Creek  
Samuel Gelston's Irish Whiskey  
Sazerac Rye  
Stranahan Colorado  
Tin Cup  
Whistlepig Roadstock Rye  
Widow Jane 15 Year Vault  
Wild Turkey 101  
Willett Pot Still Reserve  
Willett Family Estate 4 Year Rye  
W.I. Weller Special Reserve Bourbon  
Woodford Reserve

### *Scotch*

Balvenie 12 Yr  
Bowmore 12 Yr  
Chivas Regal  
Dalmore 12  
Dewars White Label  
Glen Moray 12yr  
Glenfiddich 12yr  
Glenfiddich 15yr  
Glenkiniche 12yr

Glenlivet 12yr  
Glenlivet 12yr Double Oak  
Glenmorangie Nec D'or  
Sauternes Cask  
Johnnie Walker Black  
Johnnie Walker Blue  
Johnny Walker Gold  
Johnny Platinum  
Lagavulin 16yr

Laphroig 10yr  
Oban 14yr  
Talisker, 10 Yr  
Talisker Storm  
Talisker 18 Yr  
The Lost Distillery Co. Auchnagie  
The Macallan 12yr  
The Macallan 15yr  
The Macallan 18yr





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### *Dessert*

The Meyer Lemon *GF* | \$14

*Meyer Lemon Ganache, Black Sesame Crunch, Cucumber Mint Gel*

Mountain Tropics | \$15

*Coconut Bavarian, Pineapple Mango Chutney, Rum Chantilly*

Chocolate Mousse Cake *GF* | \$15

*Layered Chiffon Cake & Mousse*

*Caramelized Cocoa Nibs, Chocolate Sauce*



### *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

Vinhos do Porto Fonseca Ruby	\$11
Taylor Fladgate 10, 20, 30 yr. Tawny	\$13/18/38
Taylor Fladgate Vintage Port Flight	\$50
<i>1oz. of each: 1984, 1995, 2003</i>	



### Dessert Wine

Quady 'Essencia', 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