



RANCH HOUSE

RESTAURANT

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

\$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** \$135

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 & Bulgar Wheat Croquette, North African Spices, Herbed Yogurt, Pickled Red Onion</i>	
Crudo <i>DF</i>	\$9
<i>Lightly Cured & Thinly Sliced Fresh Catch of the Day, Honeydew & 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>	



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 & 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 & Roasted Spring Onion Aioli, Heirloom Beefsteak Tomato Fresh Pita Chips & 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 & Anchovy Dressing</i>	
Stone Fruit Panzanella <i>V</i>	\$16
<i>Bourbon Infused Peaches, Verbena Focaccia Crouton, Pickled Shallot, Whipped Feta Sweet Tomato & 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 & 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 & 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 & 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 & 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 & 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

Crooked Stave 'Sour Rosé' | \$13

Fruited Sour Ale | 4.0% ABV | Denver, CO

4 Noses 'Bout Damn Time' IPA | \$12

American IPA | 7.1% ABV | Broomfield, CO

Odell 'Lagerado' Lager | \$11

Lager | 5% ABV | Fort Collins, CO

Ayinger Bavarian Pilsner | \$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
Matthias et Emile Rolin <i>Sauvignon Blanc Sancerre</i> Loire, France	\$22
Fess Parker "Ashleys Vineyard" <i>Chardonnay</i> Santa Rita Hills, California	\$20
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
Louis Jadot <i>Pinot Noir</i> Burgundy, 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
Post & Beam (by Far Niente) <i>Cabernet Sauvignon</i> Napa, California	\$25
Clay Shannon "The Barkley" <i>Cabernet Sauvignon</i> Lake County, California	\$20
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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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, <i>California</i>	\$13
Château La Tour Blanche 'Emotions,' <i>Sauternes, France</i>	\$16
Far Niente 'Dolce', <i>Oakville, Napa, California</i>	\$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