



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.



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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 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 | VG - Vegan | DF - Dairy-Free | GF - Gluten-Free | NF - Nut-Free

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To Share

Cheese Board <small>VG GF</small>	\$26
<i>Choice of Three Cheeses, Seasonal Fruit, House Jam Roasted Almonds, Flatbread Crackers</i>	
Grilled Artichokes <small>VG GF DF NF</small>	\$26
<i>Classic Remoulade</i>	
Yellowfin Tuna Crudo <small>GF DF</small>	\$24
<i>Winter Citrus, Mint, Pickled Chili, Marcona Almonds</i>	
Shrimp Cocktail <small>GF DF</small>	\$38
<i>Chilled Prawns, Signature Cocktail Sauce</i>	
Seasonal Vegetable Crudité <small>VG GF DF NF</small>	\$26
<i>Seasonal Raw Vegetables, Olives, Gluten Free Crackers, Hummus, Olive Tapenade</i>	
Devil's Thumb Ranch Wagyu Beef Tartare <small>GF DF NF</small>	\$26
<i>Devil's Thumb Ranch Wagyu, Black Truffle, Waffle Chips</i>	
Whole Roasted Colorado Boneless Quail <small>GF DF NF</small>	\$26
<i>Braised Red Cabbage, Pancetta, Balsamic Vinegar, Shallot, Roasted Quail Jus</i>	
Devil's Thumb Ranch Wagyu NY Strip "Hot Stone" <small>GF DF NF</small>	3oz. \$70 6oz. \$140
<i>Prime cut from the center of the striploin with high marbling, rich beef flavor & sweet notes</i>	



Soup & Salads

Sweet Corn & Potato Chowder <small>VG GF NF</small>	\$17
<i>Sweet Corn, Yukon Potatoes, Herb Pesto</i>	
Grilled Romaine Caesar <small>VG NF</small>	\$16
<i>Reggiano Parmigiano, Pickled Red Onion, Grilled Sourdough, Classic Caesar Dressing</i>	
Little Gem Salad <small>VG GF DF NF</small>	\$16
<i>Herbs, Seasonal Vegetables, Classic Vinaigrette</i>	
Burrata & Winter Citrus <small>VG GF NF</small>	\$24
<i>Burrata, Blood Orange, Cara Cara Orange, Arugula, Mint</i>	

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Shared Sides

Roasted Broccolini <i>V GF NF (can be: VG DF)</i>	\$22
<i>With Lemon & Garlic or Béarnaise Sauce</i>	
Classic Creamed Spinach <i>V GF NF</i>	\$18
<i>Arrowhead Spinach, Fried Organic Egg</i>	
Rosemary Scented Potato Gratin <i>V GF NF</i>	\$22
<i>Yukon Gold Potato, Parmesan Cheese, Cream</i>	
Yukon Gold Potato Purée <i>V GF NF</i>	\$18
<i>Herb Cream, Butter</i>	
Sautéed Colorado Mushrooms <i>VG GF DF NF</i>	\$20
<i>Roasted Garlic, Thyme, Olive Oil</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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Main Entrées

Elk Tenderloin Wrapped in DTR Wagyu Beef Bacon <i>GF NF</i>	\$64
<i>Roasted Garlic Spinach, Parsnip Puree, Huckleberries</i>	
Local Raised Colorado Brined Pork Chop <i>GF DF NF</i>	\$40
<i>Braised Fennel, Fennel Pollen, Apples, Winter Greens</i>	
Roasted Young Chicken <i>GF NF</i>	\$42
<i>Cipollini Onions, Chanterelle Mushrooms, Rosemary</i>	
Fish of the Day (Chef's Choice) <i>GF NF</i>	\$58
<i>Butter Lemon Caper Sauce</i>	
Pasture Raised Colorado Lamb Chops <i>GF DF NF</i>	\$72
<i>Lentils, Preserved Lemon, Feta, Mint Pesto</i>	
Colorado Lake Trout <i>GF NF</i>	\$40
<i>Creamed Leeks, Haricot Vert, Colorado Trout Caviar Butter Sauce</i>	
Pumpkin & Ricotta Gnocchi <i>V</i>	\$32
<i>Toasted Pepita Seeds, Fried Sage, Brown Butter Sauce</i>	
Colorado Mushrooms "Pot Pie" in a Lion Head <i>VG GF DF NF</i>	\$36
<i>Colorado Mushrooms, Winter Greens, Truffle, Lentils</i>	

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Cocktails

Cow Tippin' | \$20 

Wagyu Washed Bourbon, Angostura & Orange Bitters Demerara Syrup

Whiskey Sour | \$18

*Four Roses, Giffard Rhubarb, Hamilton Pimento Dram
Lemon Juice, Simple Syrup*

B.A.M. | \$20

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

The Ranches Hot Toddy | \$18

*Choice of Earl Grey Gin or Molly Brown Spiced Bourbon
Ginger, Lemon, Honey*

Arapahoe Old Fashioned | \$18

*Bozal Mezcal, Chocolate, Ginger, Ancho Reyes
Cinnamon, Marshmellow*

Kingston Negroni | \$18

*Planteray Pineapple, Strawberry Aperol
Cocchi Rosa Apertivo*

Palisade Dreams | \$16

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

Gin Blackberry Bramble | \$16

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

Blood Orange Margarita | \$16

Arette Tequila, Espelette, Lime, Agave, Blood Orange



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  | \$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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Dessert

Red Delicious *V GF* | \$13

Vanilla Bean Mousse, Apple Pie Compote, Cinnamon Oat Crunch, Chocolate

Pear Crumble *V* | \$14

Warm Merlot Poached Pears, Pistachio Ice Cream

Chocolate Hazelnut Tart *V* | \$15

Milk Chocolate Hazelnut, Salted Caramel, Candied Hazelnuts

Strawberry Cheesecake *V* | \$14

New York Style Cheesecake, Strawberry Gel, Chantilly



Libations

Spiced Russian | \$15

Vodka, Kahlua, Ancho Reyes, Cream

Black Manhattan | \$15

Laws 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

1oz. of each: 1984, 1995, 2003



Dessert Wine

Pierre Ferrand 'Pineau Des Charentes', <i>France</i>	\$12
Quady 'Essensia', 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