



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. \$110

From the center of the chuck blade with very high marbling, very tender, & rich flavors

Flat Irons 8oz. \$85

From the chuck plate, tender with lots of marbling, rich, high in flavor

Tri-Tip 6oz. \$65

From the bottom sirloin, high marbling, tender, rich flavors

Tenderloin 6oz. \$160

Prime cut that is the most tender section of the cow, medium marbling with lighter but rich beef flavor

NY Strip 6oz. \$130

Prime cut, from the center of the striploin with high marbling, rich beef flavor & sweet notes

Ribeye Center Cut 6oz. \$150

Prime cut, from the center of the Ribeye with high marbling, rich beef flavor, & sweet notes

V - Vegetarian | **DF** - Dairy-Free | **GF** - Gluten-Free

**These items may be served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*

Your bill includes a 3% service fee that goes directly to staff.



RANCH HOUSE

RESTAURANT

To Begin

Beef Tartare*	\$24
<i>Raw Wagyu Tenderloin, Sauce Gribiche, Crispy Shallot, Quail Egg, Lavender Cracker, Garden Herb Oil Scallion Ash</i>	
Olives <i>GF DF V</i>	\$12
<i>Country Olive Blend, Dry Chili, Fresh Basil</i>	
Burrata <i>GF V</i>	\$22
<i>Slow Roasted Heirloom Tomato, Olive Tapenade, Crispy Garlic Chips, Herb Toasted Pinenuts</i>	
P.E.I. Mussels	\$22
<i>Black Mussels, Sherry Mustard & Chorizo Cream, Scallion, Grilled Rustic Bread</i>	
Cheese Board <i>V</i>	\$16/32
<i>Daily Selection of Cheeses, Warm Mixed Nuts, Local Honey, Seasonal House Made Jam, Olive Oil Crackers</i>	
Duck Pate	\$24
<i>Creamy French Style Duck Liver, Apple Butter, Huckleberry, Honey Toasted Cornbread</i>	
Caramelized Allium & Apple Fritter <i>V</i>	\$17
<i>Deep Fried Doughnuts, Red Onion & Roasted Apple Filling, Buttermilk Ranch Dipping Sauce</i>	



Soup & Salads

Honey-Nut Squash Soup <i>DF GF</i>	\$14
<i>Local Squash, Coconut milk, Lemongrass & Pumpkin Seed Granola, Roasted Shallot Oil</i>	
Grilled Caesar Salad	\$16
<i>Baby Romaine, Fried Capers, Cocktail Tomato, Garlic Crouton, Black Pepper Parmesan Dressing</i>	
Beet Salad <i>V</i>	\$16
<i>Roasted Mixed Beets, Frisee Greens, Truffled Ricotta, Pear, Crispy Chickpea, Candied Pecans Golden Raisin & Mint Vinaigrette</i>	

V - Vegetarian | DF - Dairy-Free | GF - Gluten-Free

**These items may be served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*

Your bill includes a 3% service fee that goes directly to staff.



Main Entrées

Pan Seared Halibut <i>GF</i>	\$50
<i>Porcini Dusted Halibut Filet, Purple Cauliflower, Fingerling Potato, Caperberry, Salsify Puree Meyer Lemon Brown Butter</i>	
Bricked Chicken <i>GF</i>	\$38
<i>Ranch Dry Rub Brick Chicken, Grilled Radicchio, Braised Sunflower Seeds, Pear Marmalade Apple Cider Pan Sauce</i>	
Agnolotti <i>V</i>	\$36
<i>Artichoke Filled Pasta, Vadouvan Popcorn Sauce, Cured Moroccan Olives, Red Chili Breadcrumbs Fried Herbs</i>	
Elk Pot Pie	\$46
<i>Smoked Elk Sausage, Elk & Pork Meatballs, Savory Game Stew, Pearl Onion, Kohlrabi Tarragon Infused Puff Pastry, Hatch Chili Chutney</i>	
Lamb Shank <i>GF</i>	\$65
<i>Seven Hour Braised Volcano Shank, Duck Fat Smashed Sunchokes, Preserved Bourbon Cherries Lamb Brodo</i>	
Stuffed Flank Roullade	\$75
<i>Broccoli Rabe, Prosciutto, Aged Provolone, Preserved Lemon Breadcrumb Served with Roasted Baby Potato & Hunters Sauce</i>	

V - Vegetarian | *DF* - Dairy-Free | *GF* - Gluten-Free

**These items may be served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*

Your bill includes a 3% service fee that goes directly to staff.



RANCH HOUSE

RESTAURANT

Sides

Mashed Potatoes *GF* | \$14

Rosemary, Bone Marrow Butter, Sweet Cream

House Cut Fries *V DF* | \$9

Umami Style Fries *V* | \$14

Umami Style with Porcini, Smoked Salt, Parmesan, Fine Herb & Truffle Aioli

Sauteed Local Mushrooms *V GF* | \$18

Butter, Garlic, Thyme

Roast Delicata Squash *V GF* | \$16

Romesco Sauce, Shaved Manchego, Fried Sage, Pinenuts

Wild Spinach *V GF DF* | \$15

Served Creamed or with Garlic & Oil

Brussels Sprouts *V DF* | \$15

Malt & Maple Vinaigrette, Poached Cranberries, Pepitas



Butters | \$3

Roast Bone Marrow

Miso Sake

Green Herb

Roasted Shallot

Black Garlic

Sauces | \$5

Bordelaise *GF*

Green Peppercorn & Brandy *GF*

House Steak Sauce *GF*



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

Grilled Cheese *V* | \$16

Hamburger | \$18

Pasta with Butter or Tomato Sauce *V* | \$16

V - Vegetarian | DF - Dairy-Free | GF - Gluten-Free

**These items may be served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*

Your bill includes a 3% service fee that goes directly to staff.



RANCH HOUSE

RESTAURANT

Cocktails

- Gin Hot Toddy | \$18**
*Earl Grey Infused Leopold's Navy Strength Gin, Lemon Juice
New Deal Ginger Liqueur, Honey*
- Warm Old Fashioned | \$22**
Wellers Special Reserve, Demerara Syrup, Angostura Bitters
- French 77 | \$18**
*Idlewild Alpine Gin, Lemon Juice, Yellow Chartreuse
Cava, Simple Syrup*
- Vodka Spritz | \$17**
Wheatly Vodka, Honey, Lime Juice, Grapefruit Juice, Soda, Rosemary
- Winter Highball | \$20**
Dewars, Rhubarb Liqueur, Lemon Juice, Soda
- Cow Tippin' | \$20** 
*Wagyu Washed Bourbon, Angostura & Orange Bitters
Demerara Syrup*
- Blood Orange Martini | \$18**
*Malfy Blood Orange Gin, Pamplemousse Liqueur
Dry Vermouth, Grapefruit Bitters*
- Blackberry Margarita | \$18**
*Bozal Mezcal, Blackberries, Lime Juice, Cinnamon Syrup
Grand Marnier, Chili Spiced Rim*
- B.A.M. | \$20**
*Locke & Co Aspen Aged Rye Bourbon, Angostura Bitters
Carpano Antica Sweet Vermouth*



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

**These items may be served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*

Your bill includes a 3% service fee that goes directly to staff.



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 

Your bill includes a 3% service fee that goes directly to staff.



RANCH HOUSE

RESTAURANT

Dessert

The Dill-icious Apple *V* | \$14

Apple Whipped Ganache, Dill Cake, Apple Dill Compote, Almond Tuile

Blood Orange Brulee *V GF* | \$13

Fresh Blood Oranges, Dried Meringue, Black Sesame Crunch

Chocolate Banana Cake *V* | \$15

*Milk Chocolate Banana Ganache, Bruleed Bananas
Caramelized Hazelnuts, Coconut Cake, Raspberry Sauce*

Poached Pear Crumble *V* | \$14

Merlot Poached Pears, Reduction Sauce, Vanilla Bean Ice Cream



Libations

Spiced Russian | \$15

Vodka, Kahlua, Ancho Reyes, Cream

Black Manhattan | \$15

Laws Rye Whiskey, Amaro Averna, Angostura Bitters

Espresso Martini | \$20

Vodka, Grind Espresso Liqueur, Benedictine, Espresso, Chocolate Bitters

Your bill includes a 3% service fee that goes directly to staff.



RANCH HOUSE

RESTAURANT

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