



RANCH HOUSE
RESTAURANT

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Chef Choice Charcuterie Platter (ask for GF) M/P
Imported Meats, Artisan Cheeses, Pickled Vegetables, Fruit Compote

Roasted Cauliflower Steak GF (ask for DF) 15
House Marinara, Snow Pea, Italian Parsley, Aged Parmesan

DTR Steak Tartar* DF (ask for GF) 9/oz
Artisan Grilled Bread, Stone Ground Mustard, Olive, 20yr Aged Balsamic

Blue Lump Crab Cake* DF 17
Lemon Thyme Aioli, Vanilla Bean Green Apple Slaw, Peruvian sweet pepper, Shaved Pickled Shallot

Goat Cheese Brulee (ask for GF) 14
Haystack Mountain Goat Cheese, Roasted Garlic, Sundried Cranberries, Grilled Toast

Colorado Lamb Lollipops* GF 16
Tzatziki Cucumber Sauce, Harissa Ketchup, Shaved Fennel Salad



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Soup of the Day 13

Ahi Tuna Poke Salad* DF 13
Jicama, Heirloom Carrot, Fuji Apples, Grilled Shiitake Mushroom, Cucumber, Toasted Sesame Seed, Wasabi Vinaigrette

DTR Ranch Salad (ask for GF & DF) 14
Haystack Mountain Chevre, Garam Masala Marcona Almonds, Beets, House Herb Vinaigrette

Caesar Romaine Hearts Salad (ask for GF & DF) 13
Crispy Capers, Tempura White Anchovies, Aged Parmesan



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Maine Lobster Tail Gnocchi*GF	35
<i>Snow Peas, Bell Pepper, Shrimp Sauce, Andouille Sausage</i>	
Winter Root Stir Fry	25
<i>Winter Root Vegetables, Tofu, Barley, Black Pepper Soy Glaze</i>	
Poblano-Lime Roasted Chicken	30
<i>Cauliflower Mash, Smoked Relish, Poblanos, Carrots, Yams</i>	
Braised Pork Cheeks GF	39
<i>Herded Yukon Gold Potatoes, Bacon Braised cabbage, Roasted Brussels, Red wine Root Beer Glaze</i>	
Bacon Wrapped Elk Loin* GF	42
<i>Wild Foraged Mushrooms, Potato Mash, Grilled Leeks, Roasted Pine Nuts,</i>	
Hawaiian Monchong Fillet* GF (ask for DF)	30
<i>Grilled Bok Choy, Sugar Snap Peas, Baby Cherry Tomatoes, Beet, Cumin Orange Sauce</i>	
Grilled Great Range Bison Ribeye*GF DF (ask)	51
<i>Roasted Black Garlic Compound Butter, Caramelized onions, Honey Glazed Carrots, Rosemary Garlic Roasted Fingerling Potatoes</i>	
Seared Diver Scallops*	38
<i>Broccoli, Sturgeon Caviar, Breaded Leek Medallions, Hollandaise, Crispy Caper, Wild Mushrooms</i>	
Vegetarian Bolognese	25
<i>Carrots, Snow Peas, Celery, Potato, Italian Parsley, Vegetarian Bolognese Sauce</i>	

Special Pricing applies to DTR Wagyu

Ranch House Restaurant is proud to serve 100% Wagyu beef – born and raised right here at Devil’s Thumb Ranch.
 You’ll notice exceptional quality and flavor with abundant micro marbling.
 You will appreciate our commitment to providing sustainable, healthy, tasty and tender beef.

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Filet*	\$14/oz
NY Strip*	\$12/oz
Rib Eye*	\$12/oz
Hanger Steak*	\$36/6oz

All Wagyu beef entrees served with; Parmesan-Truffle shoe string potatoes and a Garden Salad

Wagyu Burger* (ask for GF DF)	25
<i>House Boursin Cheese, Bacon Jam, Fried Egg, Brioche Bun</i>	
Southwestern Vegan Burger	25
<i>Bib Lettuce, Blood Orange Pico, Chili Lime Aioli</i>	

*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.

Wine By The Glass

— Sparkling —

N/V Zardetto Prosecco Veneto, Italy.....	12
2014 The Bubbles Universe ‘Sparkling Wine’ Colorado.....	16
N/V Piper Heidsieck Cuvée Brut Reims Champagne, France	18

— White/Rosé —

Simi Dry Rosé Sonoma County, California.....	9
Cascinetta Vietti Moscato d’ asti , Piedmont, Italy.....	10
Pighin Sauvignon Blanc Friuli, Italy.....	10
Velante Pinot Grigio Friuli-Venezia Giulia, Italy.....	10
Spy Valley ‘Riesling’ Marlborough, New Zealand.....	11
Babich Sauvignon Blanc Marlborough, New Zealand.....	12
DeLoach Vineyards Chardonnay Saint Helena, California.....	9
FEL by Cliff Lede Chardonnay Anderson Valley, California.....	16

— Red —

Anne Amie Pinot Noir Willamette, Oregon.....	17
J Vineyards Pinot Noir California.....	13
Tooth & Nail ‘The Possessor’ Cabernet Sauvignon, Merlot, Petit Sirah Paso Robles, California.....	15
Tenuta Olim Bauda ‘La Villa’ Barbera D’Asti Piedmont, Italy.....	13
D.V. Catena Tinto Malbec Mendoza, Argentina.....	15
Vietti Perbacco Nebbiolo Langhe, Piedmont, Italy.....	18
Justin Cabernet Sauvignon Paso Robles, California.....	18
Hedges’ CMS’ Cabernet Sauvignon Columbia Valley, Washington.....	12

Cocktails



Winter Manhattan

Orin Swift Straight Edge Bourbon,
Cinnamon Simple, Sweet Vermouth
Orange & Angostura Bitters
15

High Alpine Fizz*

Wood's Mountain Hopped Gin, Yellow
Chartreuse, Zirbenz Pine Liqueur, Heavy
Cream, Egg Whites
14

XC Martini

Spring 44 Honey Vodka, Lemon Juice,
Cinnamon Simple Syrup, Montegro
Amaro
13

Pear & Elderflower Martini

Pear Vodka, Wood's Elderflower
Pear, Lemon, Prosecco
12

Cadillac Sazerac

George T. Stagg Bourbon, Absinthe
Peychaud's & Angostura Bitters
26

We Got The Beet

Lost Distillery Auchnagie Scotch
Beet Juice, Lemon Juice, Honey Simple
Syrup
13

Spiced Rum Cider

Kraken Rum, Amaro Nonino, Brown
Sugar Simple Syrup, Cider, Cardamom
Bitters
12

Mezcal Mule

Mina Real Mezcal
Ancho Reyes, Serrano Simple Syrup
Lime Juice, Ginger Beer
12

House Barrel Aged Manhattan

Six Week Aged
Whisky, Vermouth, Pomegranate,
Hibiscus Grenadine
16

1,000 Miles To The Sea

Milagro Silver Tequila, Coconut Milk,
Lime Juice, Soda Water
12

Bottle Beer



Guinness 9

Irish Dry Stout
4.2% ABV Ireland

Left Hand Polestar Pilsner 8
5.5% ABV Longmont, CO

Coors Light 7

4.2% ABV Light Lager Golden, Colorado

Corona Extra 7

4.5% ABV Pale Lager- Mexico City, MX

Stella Artois 8

5% ABV European Pilsner- Belgium

Clausthauler Non-Alcoholic 6

.45% ABV Frankfurt, Germany

Odell Myrcenary Double IPA 9

9.3% ABV Fort Collins, CO

Odd 13 Noob

American IPA 8

6.0% ABV Lafayette, CO

Bell's Two Hearted Ale

American IPA 8

7.0% ABV Grand Rapids, Michigan

New Planet 'Tread Lightly'

Gluten-Free Ale 8

4.9% ABV Boulder, CO

Avery Ellie's Brown Ale 6

5.5% ABV Boulder, CO

New Belgium Fat Tire 8

5.25% ABV Amber Ale- Fort Collins, CO

Left Hand Nitro Milk Stout 9

6% ABV Longmont, CO

Rogue Dead Guy Ale 9

6.8% ABV Oregon

Ayinger Brauweisse

German Hefewizen 500 ml 11

5.1% ABV Germany

Stem Raspberry Apple Cider 9

6.7% ABV Denver, CO GF