



RANCH HOUSE

RESTAURANT

Wine By The Glass

Sparkling

N/V Zardetto Prosecco Veneto, Italy.....	12
N/V Piper Heidsieck Cuvée Brut Reims Champagne, France	16

White/Rosé

Chalk Hill Rosé Sonoma Coast, California.....	12
Berne ‘Inspiration’ Rosé Provence, France.....	15
Le Coeur de la Reine Sauvignon Blanc Touraine, France.....	11
Sterling ‘Vitner’s Collection’ Pinot Grigio California	10
Hugo Gruner Veltliner Traisental, Austria.....	10
Babich Sauvignon Blanc Marlborough, New Zealand.....	12
Rodney Strong ‘Chalk Hill’ Chardonnay Sonoma, California.....	12
Patz & Hall Chardonnay Sonoma, California.....	20

Red

Anne Amie Pinot Noir Willamette, Oregon.....	17
Louis Jadot Bourgogne Pinot Noir Burgundy, France	12
Sean Minor ‘Nicole Marie’ Merlot, Zinfandel, Petit Verdot, Petit Sirah North Coast, California.....	14
Truchard Merlot Napa Valley, California.....	15
Peachy Canyon ‘Westside’ Zinfandel Paso Robles, California.....	12
D.V. Catena Tinto Malbec Mendoza, Argentina.....	15
Michael David Petit Verdot Lodi, California.....	17
Justin Cabernet Paso Robles, California.....	18



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Cocktails



Sweet Redemption

Redemption Rye
Leopold's Tart Cherry
Campari
12

Thistle Sour

Leopold's Small Batch Gin
Berry Puree
Egg White, Simple
12

Jamaican 75

Rum Haven
Wood's Colorado Elderflower
Prosecco, Lime
13

Ranch House Sangria

11

Cadillac Sazerac

Thomas Handy Sazerac, Absinthe,
Peychaud's & Angostura Bitters
30

The Rested Mule

Wood's Barrel Rested Gin
Ginger Beer
Lime
12

Fire on the Mountain

Mina Real Mezcal
Lillet Blanc
Serrano Simple, Lime
12

Bottle Beer



Stem Pear Cider 8

5.3% ABV Denver, CO

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

Rogue Dead Guy Ale 9

6.8% ABV Oregon

Melvin 2x4 DIPA 11

9.9% ABV Wyoming

Ballast Point Grapefruit

Sculpin IPA 10

7.0% ABV San Diego, California

Victory Golden Monkey

Belgian Tripel 11

9.5% ABV Pennsylvania

New Planet 'Tread Lightly'

Gluten-Free Ale 8

4.9% ABV Boulder, CO

Upslope Brown Ale 7

6.75.5% ABV % ABV Boulder, CO

New Belgium Fat Tire 8

5.25.5% ABV % ABV Amber Ale- Fort
Collins, CO

Left Hand Nitro Milk Stout 9

6% ABV Longmont, CO

Clausthauer Non-Alcoholic 6

.45% ABV Frankfurt, Germany

Goose Island 312 8

4.2% ABV Urban Wheat Chicago, IL

Alesmith IPA 9

7.2% ABV San Diego, CA



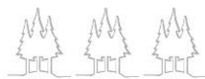
RANCH HOUSE

RESTAURANT

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Chef Choice Charcuterie Platter <small>(ask for GF DF)</small>	20
<i>Imported Meats, Artisan Cheeses, Pickled Vegetables, Fruit Compote</i>	
Ranch House Shrimp Cocktail <small>GF</small>	17
<i>Chilled Prawns, Shaved Horseradish Cocktail Sauce, Sherry Cream Sauce</i>	
DTR Steak Tartar * <small>GF (ask)</small>	9/oz
<i>Artisan Grilled Bread, Stone Ground Mustard, Olive, 20yr Aged Balsamic</i>	
Blue Lump Crab Cake	17
<i>Lemon Thyme Aioli, Vanilla Bean Green Apple Slaw</i>	
Goat Cheese Brulee <small>GF (ask)</small>	14
<i>Haystack Mountain Goat Cheese, Roasted Garlic, Sundried Cranberries, Grilled Toast</i>	
Colorado Lamb Lollipop <small>GF</small>	16
<i>Tzatziki Cucumber Sauce, Harissa Ketchup, Shaved Fennel Salad</i>	



Lobster and Sweet Corn Chowder <small>DF GF</small>	16
<i>Crispy Taro Root Chips, Cilantro oil</i>	
Ahi Tuna Salad <small>DF GF</small>	13
<i>Cabbage Slaw, Fuji Apples, Cucumber, Wasabi Vinaigrette</i>	
DTR Ranch Grown Salad <small>GF DF (ask)</small>	14
<i>Haystack Mountain Chevre, Marcona Almonds, Ice Wine Vinaigrette</i>	
Caesar Romaine Hearts Salad <small>GF (ask)</small>	13
<i>Crispy Capers, Tempura White Anchovies, Aged Parmesan</i>	



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Grilled Vegetable Pappardelle VEG	28
<i>Seasonal Vegetables, Hand-Cut Pasta, Chive Lemon Buerre Blanc</i>	
Summer Garden Stir Fry VEG DF GF (ask)	25
<i>Ranch-Grown Vegetables, Tofu, Tempeh, Quinoa, Black Pepper Soy Glaze</i>	
Poblano-Lime Roasted Chicken GF DF (ask)	30
<i>Cauliflower Mash, Smoked Relish, Hash of: Spring Onions, Poblanos, Carrots, & Yams</i>	
Colorado Kurabuta “Cowboy” Pork Chop* GF	39
<i>Boursin Whipped Yukon Gold Potatoes, Truffle Nage, Root Beer Glazed Kabocha Squash</i>	
Bacon Wrapped Elk Loin* GF DF (ask)	42
<i>Wild Foraged Mushrooms, Peruvian Potato Mash, Grilled Leeks, Roasted Pine Nuts</i>	
Grilled Great Range Bison Ribeye* GF	51
<i>Roasted Black Garlic Compound Butter, Tobacco Onions Strings, Haricot Vert</i>	
Rocky Mountain Trout* GF DF (ask)	30
<i>Braised Fennel, Sundried Tomato, Shitake Mushroom, Herb Truffle Butter, Wild Rice</i>	
Seared Diver Scallop* GF	38
<i>Sweet Potato Gratin, Sturgeon Caviar, White Wine Butter Sauce, Crispy Leeks</i>	

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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.

Filet*	\$14/oz
NY Strip*	\$12/oz
Rib Eye*	\$12/oz 10oz min
Hanger Steak*	\$36/6oz

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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>	

*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.