

BREAKFAST

6:00 am - 11:00 am

2 EGG BREAKFAST | 18*

2 eggs any style, choice of bacon or sausage, choice of sourdough, wheat, or english muffin,
breakfast potatoes

SHORT STACK | 15

3 buttermilk pancakes

RANGE STACK | 19

3 buttermilk pancakes, pork cheeks, apricot syrup, cinnamon butter, candied nuts

RANGE BURRITO | 16

scrambled eggs, potatoes, cheddar cheese, ranchero sauce, crema

CHILAQUILES | 15*

tortilla, sunny side egg, ranchero sauce, smoked tomato

COLORADO BISCUITS AND GRAVY | 14

2 biscuits, caramelized onion, jalapeño, chorizo gravy

BREAKFAST SANDWICH | 17*

sourdough bread, cheese, egg, bacon

BYO OMELET | 16

3 toppings and choice of cheese:

potato bell pepper, asparagus, ham, bacon, chorizo, tomato, mushroom, onion
gruyere, cheddar, parmesan, goat cheese

SIDES

YOGURT PARFAIT \$9

FRUIT PLATE \$12

1 EGG \$5*

BACON \$5

SAUSAGE \$6

TOAST \$4

*Please inform your server of any food allergies or dietary restrictions.

*Menu items may contain or come into contact with milk, eggs, fish, shellfish, tree nuts, peanuts, wheat, soy, or sesame.

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

LUNCH

11:00 am - 5:00 pm

STARTERS

BEET CAPRESE | 13
beets, goat cheese, mint, sherry vinegar

BAKED OYSTERS | 26*
bourbon molasses guajillo butter, cheese, panko, smoked trout roe

SHISHITO PEPPERS | 12
rosemary salt, citrus aioli

PORK CHEEKS | 18
braised greens, apricot, soy

CRAB CAKES | 19
cold water crab, piquillo, carrot, celery

BREAD AND BUTTER | 9
parker house style rolls, cinnamon colorado honey butter

CHARCUTERIE BOARD | 24*
chef's choice of meats and cheeses, bread, pâté de fruit, pickled mustard seed

CRISPY BRUSSELS | 15
bacon vinaigrette, fresnos

SOUPS

FRENCH ONION SOUP | 14
roasted mushroom stock, madeira, sweet onion, crouton, gratinée gruyère

LOBSTER BISQUE | 15
butter-poached lobster, cream, fino sherry, tarragon

SALADS

chicken 12 | steak 16 | salmon 16*

BISTRO | 15
baby bibb, fried capers, fine herbes, manchego, dijon vinaigrette, butter-toasted brioche crouton

CAESAR | 17
gem lettuce, lemon-scented crumbs, parmigiano reggiano, anchovy dressing

WEDGE | 17
baby iceberg, bleu d'auvergne, applewood bacon, tomato, chives, buttermilk dressing

BABY KALE | 16
roasted grape, walnut, citrus vinaigrette, chèvre



HANDHELDS

served with shoestring frites
add: *bacon-onion jam 3 | avocado 3 | bacon 3 | chicken 12*

RANGE BURGER | 19*
range beef, house pickles, range burger sauce

CHICKEN SANDWICH | 19
grilled chicken breast, lettuce, bacon, gruyere, green chili aioli

BRIE & APPLE | 16
double crème brie, green apple, walnut pistou, caramelized shallot, colorado honey, frisée, baguette

BLT | 17
applewood bacon, baby bibb lettuce, aioli, salted heirloom tomato, dijon

GRILLED TURKEY & SWISS | 17
roasted turkey breast, gruyère, caramelized onion, stone ground mustard, grilled sourdough

MAINS

BRICK CHICKEN | 32
airline chicken breast, provençal tomato, braised onion, king trumpet mushroom, tomato-white wine broth

PACIFIC KING SALMON | 42*
colorado sweet corn, squash, herb dressing

WILD MUSHROOM CAMPANELLE | 28
caramelized shallot, gruyère, white wine reduction

STEAK FRITES | 42*
imperial american wagyu coulotte, tallow herb fries, red chimichurri

FILET MIGNON | 50*
grassfed cab tenderloin, asparagus, potato pave, bordelaise

SHAREABLES

CARROTS | 11
miso, coriander, sesame seed, yogurt

CAULIFLOWER | 11
beet purée, pickled yellow beet, ricotta, shallot

ASPARAGUS | 13
gastrique, hazelnut, gruyère, chili crisp

POTATO PAVÉ | 11
crème fraîche, chive, gruyère, bacon

MUSHROOMS | 13
polenta, gruyère

MAC & CHEESE | 11
gruyère, manchego, panko

TALLOW FRIES | 9
house-rendered tallow, herbs, ketchup

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DINNER

5:00 pm - 11:00 pm

STARTERS

BEET CAPRESE | 13

beets, goat cheese, mint, sherry vinegar

HAMACHI CRUDO | 24*

spring pea, buttermilk, cucumber ponzu

BAKED OYSTERS | 26*

bourbon molasses guajillo butter, cheese, panko, smoked trout roe

SHISHITO PEPPERS | 12

rosemary salt, citrus aioli

PORK CHEEKS | 18

braised greens, apricot, soy

CRAB CAKES | 19

cold water crab, piquillo, carrot, celery

BREAD AND BUTTER | 9

parker house style rolls, cinnamon colorado honey butter

CHARCUTERIE BOARD | 24*

chef’s choice of meats and cheeses, bread, pâté de fruit, pickled mustard seed

CRISPY BRUSSELS | 15

bacon vinaigrette, fresnos

SOUPS

FRENCH ONION SOUP | 14

roasted mushroom stock, madeira, sweet onion, crouton, gratinée gruyère

LOBSTER BISQUE | 15

butter-poached lobster, cream, fino sherry, tarragon

SALADS

chicken 12 / steak 16 / salmon* 16

BISTRO | 11

baby bibb, fried capers, fine herbes, manchego, dijon vinaigrette, butter-toasted brioche crouton

CAESAR | 12

gem lettuce, lemon-scented crumbs, parmigiano reggiano, anchovy dressing

WEDGE | 12

baby iceberg, bleu d’auvergne, applewood bacon, tomato, chives, buttermilk dressing

BABY KALE | 12

roasted grape, walnut, citrus vinaigrette, chèvre

MAINS

BRICK CHICKEN | 32

half roasted chicken, tomato, trumpet mushroom

HALIBUT | 46*

buttermilk, zucchini, herb oil

PACIFIC KING SALMON | 42*

colorado sweet corn, squash, herb dressing

CAMPANELLE | 28

mushrooms, white wine, gruyère

SEARED TRUMPET MUSHROOMS | 36

parsnip, asparagus, truffle

LAMB CHOPS | 48*

superior farm pasture raised lamb, carrot, cauliflower, cipollini, madeira sauce

PORK CHOP | 38*

gold canyon signature duroc pork, celeriac, apple, fennel, brown butter, hazelnut

STEAK FRITES | 42*

imperial american wagyu coulotte, tallow herb fries, red chimichurri

FILET MIGNON | 50*

grass-fed cab tenderloin, asparagus, potato pave, bordelaise

STRIP LOIN | 65*

harris ranch 12oz new york strip, potato, black garlic

NEW YORK STRIP | 80*

harris ranch 16oz new york, garlic chive butter, tallow

SHAREABLES

CARROTS | 11

miso, coriander, sesame seed, yogurt

CAULIFLOWER | 11

beet purée, pickled yellow beet, ricotta, shallot

ASPARAGUS | 13

gastrique, hazelnut, gruyère, chili crisp

POTATO PAVÉ | 11

crème fraîche, chive, gruyère, bacon

MUSHROOMS | 13

polenta, gruyère

MAC & CHEESE | 11

gruyère, manchego, panko

TALLOW FRIES | 9

house-rendered tallow, herbs, ketchup

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