

Keystone Ranch

CHARCUTERIE • CHEESE

Cheese Board | 18

Marieke 24 Month Gouda • Four Fat Fowl St. Stephen • Beehive Barely Buzzed

Charcuterie Board | 20

Il Porcellino Salumi • Tempesta Coppa Picante • Jalapeño-Cheddar Elk Sausage

Charcuterie & Cheese Board | 32

Il Porcellino Salumi • Tempesta Coppa Picante • Jalapeño-Cheddar Elk Sausage • Marieke 24 Month Gouda • Four Fat Fowl St. Stephen • Beehive Barely Buzzed

Served with Grilled Bread • Sesame Seed Lavash • Seasonal Preserves • House Beer Mustard • Pickled Vegetables

RAW • CHILLED

Oysters on the Half Shell* | 1/2 Dzn | 30

Cocktail Sauce • Pink Peppercorn Mignonette • House Hot Sauce • Lemon

Duo of Ahi Tuna* | 22

Tartare & Togarashi Tataki • Avocado • Yuzu Ponzu • Black Lime Potato Chips • Wasabi-Horseradish Aioli • Soy-Lime Syrup

Beef Tenderloin Tartare* | 21

Confit Egg Yolk • Capers • Preserved Lemon • Pickled Mustard Seed • Urfa Chile • Toasted Brioche

Jumbo Shrimp Cocktail | 18

Cocktail Sauce • Lemon
– Chilled or Cast Iron Garlic Butter –

SHAREABLES

Jumbo Lump Crab Cake | 26

Cracked Mustard Beurre Blanc • Orange Supreme • Shaved Fennel Salad • Lemon Kosho

Tomato Braised Wagyu Meatballs | 18

Creamy Polenta • Ricotta • Pomodoro • Grana Padano • Basil Oil

Baked MouCo Camembert | 22

Sour Cherry Compote • Spiced Peptias • Granny Smith Apple • House Lavash • Grilled Sourdough

Wagyu Bone Marrow Brûlée | 20

Bacon-Shallot Marmalade • Pomegranate Syrup • Herb Salad • Pickled Mustard Seed • Grilled Bread

SOUP • SALAD

Winter Greens | 13

Roasted Beets • Goat Cheese • Candied Pepitas • Sun Dried Cherry • Preserved Lemon Vinaigrette

Fork & Knife Caesar | 15

Olive Oil Crouton • Pickled Red Onion • Cherry Tomato • Grana Padano • Grilled Lemon-Garlic Dressing

Ranch Wedge | 16

Baby Iceberg • Point Reyes Blue Cheese • River Bear Bacon • Roasted Tomato • Parmesan Crunch • Buttermilk Dressing

Ranch Kettle Soup | 12

Butcher's Trim • Veal Stock • Toasted Barley • Yukon Gold Potato • Mire Poix

Keystone Ranch

BUTCHER BLOCK

Beef Tenderloin* | 8 oz | 58

Certified Angus • Stock Yards • Colorado

Center Cut NY Strip* | 12 oz | 60

Certified Angus • Lombardi Meats • Colorado

Bison Ribeye* | 12 oz | 59

Naturally Raised • Great Range Bison • Colorado

Bone In Dry Aged Ribeye* | 18 oz | 86

Certified Angus • Prairie Harvest • South Dakota

Ribeye* | 14 oz | 62

Certified Angus • Stock Yards • Colorado

Colorado Lamb Chops* | 14 oz | 74

Pasture Raised • Superior Farms • Colorado

Porterhouse* | 22 oz | 85

Certified Angus • Stock Yards • Colorado

Butcher's Cut* | *MP*

Today's Featured Cut

Japanese A5 Wagyu Striploin* | 4 oz | 90

BMS 8-12 • Miyazaki Prefecture • Japan

– Barrel Aged Shoyu • Fresh Horseradish • Flaky Salt –

ADDITIONS

Brandy Peppercorn | 7

Chimichurri | 5

Black Truffle Butter | 5

Point Reyes Blue Cheese | 6

Béarnaise | 5

Bourbon Steak Sauce | 4

Cowboy Butter | 5

Butter Poached Jumbo Lump Crab | 14

SIDES

Cast Iron Twice Baked Potato | 12

Bacon • Cheddar • Scallion • Crème Fraîche

Truffle Mac & Cheese | 16

Gruyere • Herb Bread Crumbs

Roasted Brussels Sprouts | 11

Grana Padano • Lemon

Charred Broccolini | 13

Crispy Garlic • Aleppo Pepper

Whipped Yukon Gold Potatoes | 10

Butter • Cream • Chive

Roasted Mushrooms | 17

Celeriac Puree • Garlic Confit • Ceba Vieja Vinegar

House Cut Frites | 13

Piment d'Espelette • Roasted Garlic-Parmesan Aioli

Grilled Asparagus | 14

Crispy Prosciutto • Aged Balsamic

ENTRÉES

Pan Roasted Colorado Striped Bass* | 49

Shrimp Dumpling • Carrot-Ginger Puree • Braised Bok Choy • Miso-Lobster Broth

24 Hour Braised Beef Short Rib | 58

Gruyere Grits • Sautéed Greens • Crispy Onions • Black Garlic Demi

Steak Frites* | 53

8 Oz Hanger Steak • House Frites • Watercress Salad • Brandy Peppercorn Sauce

Pan Roasted Airline Chicken Breast | 43

Sweet Potato Spätzle • Chicken Confit • Braised Leeks • Kale Pesto • Poultry Glace

House Made Tagliatelle | 31

Beet Pesto • Roasted Winter Squash • Shishito Peppers • Brown Butter Crumble

Butcher's Burger* | 28

House Ground Double Patty • Cabot White Cheddar • Watercress • Roasted Garlic Aioli • Caramelized Onions • Sesame Seed Bun • House Frites

– Roasted Bone Marrow +7 | Fried Egg +3 | River Bear Peach Wood Bacon +4 –

Please notify your server of any allergies or dietary restrictions as not all ingredients are listed. *These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

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APRÈS | 4PM-6PM

CLASSIC COCKTAILS | \$10

Negroni

Spring 44 Gin • Sweet
Vermouth • Campari • Orange
Peel

House Martini

Spring 44 Gin or Vodka • Dry
Vermouth • Olive or Lemon
Peel

Old Fashioned

Breckenridge Bourbon • Maple
Syrup • Barrel Aged Bitters •
Cherry • Orange Zest

Ranch Coffee

Grand Marnier • Kahlua •
Crème de Cocoa

WINES BY THE GLASS

Quilt | 13

Cabernet
Sauvignon

Edna Valley | 7

Chardonnay

J Lohr "Paso Robles" | 13

Red Blend

Chloe | 7

Prosecco

Portillo | 9

Malbec

Kim

Crawford | 10

Sauvignon Blanc

SMALL PLATES

Butcher's Burger* | 15

House Ground Double Patty • Irish Cheddar • Watercress • Roasted
Garlic Aioli • Caramelized Onions • Sesame Seed Bun • House Frites

Winter Greens | 13

Roasted Beets • Goat Cheese • Candied Pepitas • Sun Dried Cherry •
Preserved Lemon Vinaigrette

Charcuterie & Cheese Board | 26

Il Porcellino Salumi • Tempesta Coppa Picante • Jalapeño-Cheddar Elk
Sausage • Marieke 24 Month Gouda • Four Fat Fowl St. Stephen •
Beehive Barely Buzzed

House Cut Truffle Frites | 10

Parmesan • White Truffle Oil • Fresh Herbs • Roasted Garlic-Parmesan
Aioli

Baked MouCo Camembert | 13

Sour Cherry Compote • Granny Smith Apple • House Lavash • Grilled
Sourdough

Tomato Braised Wagyu Meatballs | 14

Creamy Polenta • Ricotta • Pomodoro • Grana Padano • Basil Oil

Jumbo Shrimp Cocktail | 13

Cocktail Sauce • Lemon
– Chilled or Cast Iron Garlic Butter –

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SWEETS

Keystone Ranch Grand Marnier Soufflé | 14

Pistachio Anglaise

*– Due to Preparation Time Please Order at the Beginning of
Your Meal –*

Chocolate Pot de Creme | 12

Toasted Marshmallow Whipped Cream • Graham
Cracker Tuile • Chocolate Pearls

Dulce de Leche Cheesecake | 13

Salted Graham Cracker Crust • Green Apple Sorbet •
Roasted Strawberry

Baked Alaska | 13

Pound Cake • Coconut-Pineapple Ice Cream • Rum
Caramel • Passion Fruit Soup

Ice Cream & Sorbet | 3 / Scoop

Seasonal Selection

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