



Bully Ranch

BULLY BEGINNINGS

BAKED BRIE🍷	22
Sage Blueberry Jam, Toasted Almonds, Fried Sage, Honeycomb, Lavender, Lemon Oil Crostini	
SHRIMP AGUACHILE🍷	24
Marinated Shrimp, Red Onion, Cucumber, Avocado, Serrano, Fresh Blood Orange, Crispy Tortilla Chips	
CRISPY CHICKEN WINGS	26
Celery & Carrot Sticks, Buttermilk Herb Dressing Choice of Sauce: House Made BBQ or Hot Sauce	
WILD BOAR GREEN CHILI NACHOS	20
Sour Cream, Cotija Cheese, Red Onion, Cilantro, Pickled Fresno	
SIGNATURE TRUFFLE TOTS🍷	18
White Truffle Oil, Red Chili Flakes, Parmesan	
CRISPY BRUSSELS SPROUTS🍷	16
Honey Gastrique, Candied Pecans, Chèvre	
MEZCAL DRUNKEN MUSSELS🍷	24
Chipotle Cream Sauce, Tomatoes, Spanish Chorizo, Grilled Bread, Cilantro	

SOUP

CREAMY TOMATO CHEDDAR🍷	10 / 12
Cheddar Cheese, Scallions	
WILD BOAR GREEN CHILI🍷	12 / 15
Sour Cream, Cotija Cheese, Red Onion, Cilantro, Pickled Fresno	
OXTAIL & FARRO	12 / 15
Toasted Farro, Potatoes, Carrots, Celery, Onions, Basil Oil, Lemon Gremolata	

SALADS

ROMAINE CAESAR🍷	18
Pecorino Cheese, Spanish Anchovies, Focaccia Crouton	
GREEN KALE & QUINOA🍷🍷	18
Blueberries, Toasted Almonds, Dried Cranberries, Parmesan, Shaved Apples, Citrus Dressing	
TOASTED FARRO & QUINOA POWER BOWL🍷	19
Apple Chips, Baby Kale, Frisee, Fresh Raspberries, Goat Cheese, Toasted Almonds, Pepitas, Lemon Dressing	
SMOKED BURRATA & BEET🍷	19
Marcona Almond, Fresh Apple, Fresh Basil, Honeycomb, Balsamic Dressing, Grilled Bread	

ADD PROTEIN

*SCOTTISH SALMON 17

*CHICKEN BREAST 12

GARLIC HERB SHRIMP (5) 14

BURGERS & SANDWICHES

*PEAK BURGER🍷🍷	26
7X Wagyu, Portobello Mushroom, Swiss Cheese, Rocket Greens, White Truffle Oil, Roasted Garlic Aioli	
*BULLY BOURBON BURGER🍷🍷	26
7X Wagyu, Smoked Cheddar, Peppered Bacon, Sautéed Onions, House-Made Bourbon Glaze	
*BUFFALO BLACK & BLUE BURGER🍷🍷	26
Wild Boar Bacon, Crispy Onions, Smoked Blue Cheese Dressing	
BFC - BULLY FRIED CHICKEN	25
Buttermilk Fried Chicken, Slaw, Dill Pickles Hot Honey Glaze, Roasted Garlic Aioli	

*All Burgers & Sandwiches
Come with Choice of Side!*

SIDES

FRENCH FRIES
\$7
TRUFFLE TOTS
\$7
HARICOT VERT
\$9
CREAMY TOMATO CHEDDAR SOUP
\$10
CAESAR SALAD
\$9

MAINS

*16oz BLACK ANGUS COWBOY STEAK🍷	65
Garlic Herb Butter, Charred Onions, Confit Potatoes, Seared Snap Peas, Peppercorn Jus	
BABY BACK RIBS	32
Baby Back Ribs, Stranahan's Whiskey BBQ Broccoli Slaw, Seasoned Steak Fries	
CRISPY WHOLE COLORADO TROUT🍷	38
Jalapeño Chimichurri, Roasted Potatoes, Maitake Mushroom, Seared Pearl Onions	
BRAISED LAMB SHANK🍷	46
Aged Irish Cheddar Polenta, Wild Mushrooms, Haricot Verts, Lamb Jus	
ELK & BAROLO BOLOGNESE	28
San Marzano Tomatoes, Cavatappi Pasta, Grated Pecorino Cheese	
STONE OVEN BAKED MEATBALLS🍷	33
Impossible Grind, San Marzano Tomatoes, Lemon Gremolata, Herbed Bread Crumbs, Burrata Cheese, Grilled Flatbread	
*BULLY BEEF FAJITAS	38
Marinated Skirt Steak, Charred Peppers & Onions, Flour Tortillas, Cheddar Cheese, Sour Cream, Salsa Verde	
SEARED SCOTTISH SALMON	34
Toasted Farro, Fresh Tomato Broth, Seared Snap Peas, Herb Roasted Baby Carrots, Fresh Heirloom Tomatoes	
TRUFFLE 'MAC'	26
Dubliner Bread Crumbs, Hen of the Woods Mushroom, Chive	

FLATBREADS

PROSCIUTTO & GOAT CHEESE	18
Haystack Peppered Goat Cheese, Rosemary, California Fig Jam, 10-Year Aged Balsamic	
BULLY BUFFALO SAUSAGE	18
Jalapeño Buffalo Sausage, Smoked Cheddar, Roasted Peppers & Onions, Chili Flakes, Fresh Mozzarella	
TRADITIONAL MARGHERITA	18
Roma Tomatoes, Mozzarella, Garden Basil, San Marzano Tomatoes	

🍷 Gluten Free Upon Request

🍷 Vegan Upon Request

**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 foodborne illness, especially if you have certain medical conditions.*

Sonnenalp Hotel and the Bully Restaurant have been and are taking preventative measures to reduce the spread of COVID-19, however, we cannot guarantee that you or your children will not become infected with COVID-19. By visiting this or any restaurant, you may be increasing the risk of contracting COVID-19. We ask that if you are experiencing COVID-19 symptoms now or in the last 14 days, or if you have had close contact with any person with COVID-19 or reasonably suspected of having COVID-19, you not dine with us now but return at a later date. Thank you.
Winter 2023