

Bully Ranch

BULLY BEGINNINGS

- LAVENDER HONEY WHIPPED RICOTTA TOAST ^(V) 19
Marinated Summer Peaches, Toasted Pistachios, Fresh Basil, Lemon Oil
- HAMACHI TUNA & GRILLED MANGO TARTARE ^(V) 24
English Cucumber, Fresno Chili, Avocado Gel, Peak Farms Cilantro, Furikake Won Ton Chips, Japanese Togarashi
- 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 ^(V) 18
White Truffle Oil, Red Chili Flakes, Parmesan
- CRISPY BRUSSELS SPROUTS ^(V) 16
Honey Gastrique, Candied Pecans, Chèvre Goat Cheese
- MEZCAL DRUNKEN MUSSELS ^(V) 24
Chipotle Cream Sauce, Tomatoes, Spanish Chorizo, Grilled Bread, Cilantro

SOUP

- CREAMY TOMATO CHEDDAR ^(V) 10/12
Cheddar Cheese, Scallions
- WILD BOAR GREEN CHILI ^(V) 12/15
Sour Cream, Cotija Cheese, Red Onion, Cilantro, Pickled Fresno

SALADS

- ROMAINE CAESAR ^(V) 18
Pecorino Cheese, Spanish Anchovies, Focaccia Crouton
- GREEN KALE & QUINOA ^(V) 18
Blueberries, Toasted Almonds, Dried Cranberries, Parmesan, Shaved Apples, Citrus Dressing
- TOASTED FARRO & QUINOA POWER BOWL ^(V) 19
Apple Chips, Baby Kale, Frisee, Fresh Raspberries, Goat Cheese, Toasted Almonds, Pepitas, Lemon Dressing
- GRILLED SEASONAL MELON ^(V) 19
Marinated Cucumber, Heirloom Tomato, Toasted Pistachios, Peppered Goat Cheese, Honey Balsamic Vinaigrette
- TOMATO PANZANELLA ^(V) 19
Heirloom Tomatoes, Burrata Cheese, Blood Orange, Grilled Sourdough Croutons, Champagne Vinaigrette

ADD PROTEIN

*SCOTTISH SALMON 17

*CHICKEN BREAST 12

GARLIC HERB SHRIMP (5) 14

BURGERS & SANDWICHES

- *PEAK BURGER ^(V) 26
7X Wagyu, Portobello Mushroom, Swiss Cheese, Rocket Greens, White Truffle Oil, Roasted Garlic Aioli
- *BULLY BOURBON BURGER ^(V) 26
7X Wagyu, Smoked Cheddar, Peppered Bacon, Sautéed Onions, House-Made Bourbon Glaze
- *BUFFALO BLACK & BLUE BURGER ^(V) 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 ^(V) 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 ^(V) 38
Jalapeño Chimichurri, Green & White Asparagus, Charred Pearl Onions
- BRICK-PRESSED NATURAL CHICKEN ^(V) 36
Blood Orange & Chili Vinaigrette, Garlic Lime Wild Rice, White Corn Salsa Fresca
- ELK & BAROLO BOLOGNESE 28
San Marzano Tomatoes, Cavatappi Pasta, Grated Pecorino Cheese
- STONE OVEN BAKED MEATBALLS ^(V) 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
- *SCOTTISH SALMON 35
Toasted Quinoa, 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

^(V) Gluten Free Upon Request

^(V) 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.
Summer 2023



BULLY
RANCH