



Bully Ranch

BULLY BEGINNINGS

BAKED BRIE & MARINATED RASPBERRIES ☼	22
Marcona Almonds, Bee Squared Honey, Fresh Thyme	
WINTER SPICED PUMPKIN TOAST ☼V	19
Goat Cheese, Peak Farms Micro Arugula, Toasted Pepitas, Divina Tomatoes	
CRISPY CHICKEN WINGS	26
Celery & Carrot Sticks, Buttermilk Herb Dressing Choice of Sauce: House Made BBQ or Hot Sauce	
WILD BOAR GREEN CHILI NACHOS	22
Sour Cream, Cotija Cheese, Red Onion, Cilantro, Pickled Fresno	
SIGNATURE TRUFFLE TOTS V	19
White Truffle Oil, Red Chili Flakes, Parmesan	
CRISPY BRUSSELS SPROUTS V	18
Honey Gastrique, Candied Pecans, Chèvre Goat Cheese	
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	

SALADS

ROMAINE CAESAR ☼	19
Pecorino Cheese, Spanish Anchovies, Focaccia Crouton	
GREEN KALE & QUINOA ☼V	19
Blueberries, Toasted Almonds, Dried Cranberries, Parmesan, Shaved Apples, Citrus Dressing	
TOASTED FARRO & QUINOA POWER BOWL V	20
Apple Chips, Baby Kale, Frisee, Fresh Raspberries, Goat Cheese, Toasted Almonds, Pepitas, Lemon Dressing	
BABY GEM WEDGE ☼	19
Marinated Tomatoes, House Cured Crispy Pancetta, Toasted Pistachios, Pomegranate Seeds, Baby Radish, Rogue Creamy Smoked Blue Cheese Dressing	

ADD PROTEIN

*NORWEGIAN SALMON 17

CHICKEN BREAST 12

GARLIC HERB SHRIMP (5) 16

BURGERS & SANDWICHES

*PEAK BURGER ☼V	28
7X Wagyu, Portobello Mushroom, Swiss Cheese, Rocket Greens, White Truffle Oil, Roasted Garlic Aioli	
*BULLY BOURBON BURGER ☼V	28
7X Wagyu, Smoked Cheddar, Peppered Bacon, Sautéed Onions, House-Made Bourbon Glaze	
*BUFFALO BLACK & BLUE BURGER ☼V	28
Wild Boar Bacon, Crispy Onions, Smoked Blue Cheese Dressing	
BFC - BULLY FRIED CHICKEN	28
Buttermilk Fried Chicken, Slaw, Dill Pickles Hot Honey Glaze, Roasted Garlic Aioli	
HIKERS HARVEST BURGER V	26
House Made Chickpea Burger, Cucumber Salad, Cashew Dill Tzatziki	

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 WET AGED FITCH FARMS RIBEYE ☼	75
Parsnip Puree, Heirloom Cauliflower, Snap Peas, Blistered Tomato Vinaigrette, Red Pepper Emulsion	
BABY BACK RIBS	33
Baby Back Ribs, Stranahan's Whiskey BBQ Broccoli Slaw, Seasoned Steak Fries	
CRISPY WHOLE RIVERENCE FARMS TROUT ☼	38
Jalapeño Chimichurri, Grilled Green Asparagus, Charred Pearl Onions	
BRICK-PRESSED NATURAL CHICKEN ☼	37
Blood Orange & Chili Vinaigrette, Garlic Lime Wild Rice, White Corn Salsa Fresca	
BUFFALO SHORT RIB RAGU	35
Marsala Braised Buffalo, Heirloom Cherry Tomatoes, Sweet Peas, Pecorino Cheese, Garganelli Pasta	
VEGAN STONE OVEN BAKED MEATBALLS V	30
Impossible Grind, San Marzano Tomatoes, Lemon Gremolata, Herbed Bread Crumbs, Grilled Flatbread Add Burrata Cheese +\$3	
*BULLY BEEF FAJITAS	38
Marinated Skirt Steak, Charred Peppers & Onions, Flour Tortillas, Cheddar Cheese, Sour Cream, Salsa Verde	
*FRONTIER FARMS ARCTIC CHAR ☼	36
Quinoa, Fresh Tomato Broth, Seared Snap Peas, Herb Roasted Baby Carrots, Fresh Heirloom Tomatoes	

HOUSE MADE PIZZAS

PROSCIUTTO & GOAT CHEESE	20
Peppered Goat Cheese, Rosemary, California Fig Jam, 10-Year Aged Balsamic	
WINTER PEAR & CAPOCOLLO	20
Roasted Winter Pears, Burrata Cheese, Fresh Basil, Aged Balsamic	
TRADITIONAL MARGHERITA	20
Roma Tomatoes, Mozzarella, Garden Basil, San Marzano Tomatoes	

COLORADO LOCAL INGREDIENTS

PEAK FARMS - VAIL, CO
FRONTIER FARMS - SAGUACHE, CO
BEE SQUARED HONEY - BERTHOUD, CO
LAZ EWE 2 FARMS - DEL NORTE, CO
BOULDER BREADWORKS - BOULDER, CO
7X BEEF - LONGMONT, CO
MOUNTAIN VIEW PORK - MEEKER, CO
FITCH FARMS - GRANBY, CO
OUTER RANGE - FRISCO, CO
10TH MOUNTAIN - VAIL, CO

☼ 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. A 20% service charge will be applied to parties of 6 or more. A 2% culinary appreciation surcharge will be added to each bill. This charge will be fully paid out to our back of house team.