

Bully Ranch

BULLY BEGINNINGS

- CAPRESE TOAST** ☹️ 20
Basil Pesto, Marinated Heirloom Tomatoes, Burrata Cheese, Aged Balsamic, Italian Coppa
- 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** ✓ 19
White Truffle Oil, Red Chili Flakes, Parmesan
- CRISPY BRUSSELS SPROUTS** ✓ 18
Honey Gastrique, Candied Pecans, Chèvre Goat Cheese
- FAT TIRE BRAISED PEI MUSSELS** ☹️ 24
Grilled French Bread, Cilantro, Mexican Chorizo, Heirloom Tomatoes

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** ☹️ ✓ 20
Blueberries, Toasted Almonds, Dried Cranberries, Parmesan, Shaved Apples, Citrus Dressing
- SUMMER BERRY** ☹️ ✓ 20
Red Leaf and Frisée, Strawberries, Blackberries, Peppered Goat Cheese, Toasted Pecans, Granny Smith Apple Chips, Balsamic 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** ☹️ ✓ 28
7X Wagyu, Portobello Mushroom, Swiss Cheese, Rocket Greens, White Truffle Oil, Roasted Garlic Aioli
- ***BULLY BOURBON BURGER** ☹️ ✓ 28
7X Wagyu, Smoked Cheddar, Peppered Bacon, Sautéed Onions, House-Made Bourbon Glaze
- ***BUFFALO BLACK & BLUE BURGER** ☹️ ✓ 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** ✓ 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
Sweet Potato 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** ✓ 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
- ***NORWEGIAN SALMON** ☹️ 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
- SHRIMP & PESTO** 21
Mozzarella Cheese, Basil Pesto, Garlic Confit, Divina Tomatoes
- TRADITIONAL MARGHERITA** 20
Roma Tomatoes, Mozzarella, Garden Basil, San Marzano Tomatoes

COLORADO LOCAL INGREDIENTS

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

☹️ 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. Allergen information available upon request. 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.

Summer 2024



BULLY
RANCH