

Bully Ranch

BULLY BEGINNINGS

- BAKED BRIE 🍷 22
Cranberry Glühwein Jam, Marcona Almonds, Mint, Citrus Zest, Focaccia Croutons
- CRISPY CHICKEN WINGS 26
Celery & Carrot Sticks, Buttermilk Herb Dressing
Choice of Sauce: House Made BBQ or Hot Sauce
- SLOW BRAISED PORK CARNITAS NACHOS 22
Guacamole, Cojita Cheese, Fresno Chili, Cilantro
- SIGNATURE TRUFFLE TOTS 🍷 19
White Truffle Oil, Red Chili Flakes, Parmesan
- CRISPY BRUSSELS SPROUTS 🍷 19
Honey Gastrique, Candied Pecans, Chèvre Goat Cheese
- AHI TUNA CRUDO 🍷 20
Ponzu Broth, Watermelon Radish, Avocado Creme, Cucumber, Micro Coriander

SOUP

- CREAMY TOMATO CHEDDAR 🍷 10/12
Cheddar Cheese, Scallions
- WILD BOAR GREEN CHILI 🍷 12/15
Sour Cream, Cotija Cheese, Cilantro

SALADS

- ROMAINE CAESAR 🍷 19
Pecorino Cheese, Spanish Anchovies, Focaccia Crouton
- GREEN KALE & QUINOA 🍷🍷 20
Blueberries, Toasted Almonds, Dried Cranberries, Parmesan, Shaved Apples, Citrus Dressing
- ROASTED BEET & BURRATA 🍷🍷 19
Heirloom Tomato, Orange, Basil, Truffle Honey, 10 Year Aged Balsamic
- 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

BURGERS & SANDWICHES

- *PEAK BURGER 🍷🍷 29
7X Wagyu, Portobello Mushroom, Swiss Cheese, Rocket Greens, White Truffle Oil, Roasted Garlic Aioli
- *BULLY BOURBON BURGER 🍷🍷 29
7X Wagyu, Smoked Cheddar, Brunson Peppered Bacon, Sautéed Onions, House-Made Bourbon Glaze
- *BUFFALO BLACK & BLUE BURGER 🍷🍷 29
Wild Boar Bacon, Crispy Onions, Smoked Blue Cheese Dressing
- BFC - BULLY FRIED CHICKEN 29
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
- BROCCOLINI \$9
- CREAMY TOMATO CHEDDAR SOUP \$10
- CAESAR SALAD \$9
- WILD BOAR GREEN CHILI \$10

MAINS

- *16oz DRY AGED BONE IN KANSAS CITY STEAK 🍷 68
Sweet Potato Puree, Broccolini, Trumpet Mushroom, Tomato Confit, Red Wine Rosemary Sauce
- 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
Creamy Garlic Polenta, Grilled Asparagus, Brandy & Wild Mushroom Sauce
- 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 Flank Steak, Charred Peppers & Onions, Flour Tortillas, Cheddar Cheese, Sour Cream, Salsa Verde
- *NORWEGIAN SALMON 🍷 37
Quinoa, Fresh Tomato Broth, Seared Snap Peas, Herb Roasted Baby Carrots, Fresh Heirloom Tomatoes

HOUSE MADE PIZZAS

- PROSCIUTTO & GOAT CHEESE 21
Peppered Goat Cheese, Rosemary, California Fig Jam, 10-Year Aged Balsamic
- SHRIMP & PESTO 21
Mozzarella Cheese, Basil Pesto, Garlic Confit, Divina Tomatoes
- TRADITIONAL MARGHERITA 21
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
BRUNSON BACON CO. - DENVER, 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.
Winter 2024-25