

BULLY BEGINNINGS

Crispy Chicken Wings | 26
Celery & Carrot Sticks, Buttermilk Herb Dressing
Choice of Sauce: House-Made BBQ or Hot Sauce

Crispy Brussels Sprouts | 19 ⑤
Honey Gastrique, Candied Pecans,
Chèvre Goat Cheese

Slow Braised Pork Carnitas Nachos | 22
Guacamole, Cotija Cheese, Fresno Chili, Cilantro,
Cheese Sauce

Ahi Tuna Crudo* | 20 ⑥
Ponzu Broth, Watermelon Radish, Avocado Crème,
Cucumber, Micro Coriander, Wonton Chips

Caprese Toast | 20 ⑥
Basil Pesto, Burrata, Prosciutto, Aged Balsamic,
Heirloom Cherry Tomatoes on Sourdough

Signature Truffle Tots | 19 ⑤
White Truffle Oil, Red Chili Flakes, Parmesan

SOUPS

Creamy Tomato Cheddar Soup | 10/12 ⑥
Cheddar Cheese, Scallions

Wild Boar Green Chili | 12/15 ⑥
Sour Cream, Cotija Cheese, Cilantro

SALADS

Romaine Caesar | 19 ⑥
Pecorino Cheese, Spanish Anchovies,
Focaccia Crouton, Caesar Dressing

Summer Berry Salad | 20 ⑥ ⑤
Red Leaf & Frisee, Strawberries, Blackberries
Peppered Goat Cheese, Toasted Pecans,
Apple Chips, Honey Balsamic Vinaigrette

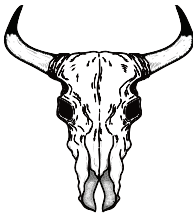
Green Kale & Quinoa | 20 ⑥ ⑤
Blueberries, Toasted Almonds, Dried
Cranberries, Parmesan, Shaved Apples,
Citrus Dressing

Baby Gem Wedge | 20 ⑥
Marinated Tomatoes, Toasted Pistachios,
House-Cured Crispy Pancetta,
Pomegranate Seeds, Baby Radish,
Rogue Creamy Smoked Blue Cheese Dressing

Add Norwegian Salmon* | 17
Add Shrimp | 15
Add Chicken Breast | 12

SIDES

French Fries | 7
Truffle Tots | 7
Broccolini | 9
Creamy Tomato Cheddar Soup | 10
Caesar Salad | 9
Wild Boar Green Chili | 12



Bully Ranch

HOUSE MADE PIZZAS

Prosciutto & Goat Cheese | 21
Peppered Goat Cheese, Rosemary, California Fig Jam, 10-Year Aged Balsamic

Calabria Rossa | 21
Salsa Rossa, Provolone, Salami, Pepperoni, Housemade Pancetta, Calabrian Chili

Traditional Margherita | 21
Roma Tomatoes, Mozzarella, Garden Basil, San Marzano Tomato Sauce

BURGERS & SANDWICHES

All burgers come with lettuce, tomato, onion, pickles and include a side

Peak Burger* | 29 ⑥ ⑤
Certified Angus Beef, Portobello Mushroom, Swiss, Rocket Greens, White Truffle Oil,
Roasted Garlic Aioli

Bully Bourbon Burger* | 29 ⑥ ⑤
Certified Angus Beef, Smoked Cheddar, Brunson Peppered Bacon, Sautéed Onions,
House-Made Bourbon Glaze

Blackened Bison & Avocado Burger* | 29 ⑥ ⑤
Guacamole, Crispy Tobacco Onions, Provolone Cheese

Hikers Harvest Burger | 29 ⑤
House Made Chickpea Burger, Cucumber Salad, Cashew Dill Tzatziki

BFC - Bully Fried Chicken | 29
Buttermilk Fried Chicken, Slaw, Dill Pickles, Hot Honey Glaze, Roasted Garlic Aioli

ENTREES

16oz Dry Aged Bone-In Kansas City Steak* | 68 ⑥
Sweet Potato Purée, Brussels Sprouts, Trumpet Mushroom, Tomato Confit,
Red Wine Rosemary Sauce

Charred Jumbo Prawns | 35 ⑥
Garlic Lime Wild Rice, Grilled Fruit Salsa, Micro Cilantro,
Chipotle Chili & Mango Vinaigrette

Baby Back Ribs | 33
Stranahan’s Whiskey BBQ, Broccoli Slaw, Seasoned Steak Fries

Buffalo Short Rib Ragu | 35
Marsala Braised Buffalo, Heirloom Cherry Tomatoes, Sweet Peas, Pecorino Cheese,
Garganelli Pasta

Norwegian Salmon* | 37 ⑥
Quinoa, Fresh Tomato Broth, Seared Snap Peas, Herb Roasted Baby Carrots,
Fresh Heirloom Tomatoes

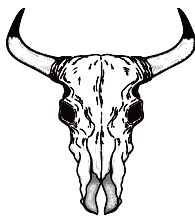
Bully Beef* or Chicken Fajitas | 38
Marinated Flank Steak or Blackened Chicken, Charred Peppers & Onions,
Flour Tortillas, Cheddar Cheese, Sour Cream, Salsa Verde

⑥ Gluten Free Upon Request ⑤ Vegan Upon Request

COLORADO LOCAL INGREDIENTS

Brunson Bacon Co.	Denver, CO	Certified Angus Beef	
Bee Squared Honey	Berthoud, CO	10th Mountain	Vail, CO
Laz Ewe 2 Farms	Del Norte, CO	Peak Farms	Vail, CO
Boulder Breadworks	Boulder, CO	El Porcellino	Basalt, CO

*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.



Bully Ranch

SPECIALTY DRINKS

Mudslide | 14
Our Famous Cocktail! Made with Spring 44 Vodka, Carolans and Kahlua blended together

Riva’s Ridge | 18
10th Mountain Rye, House-made Spiced Syrup, Orange and Angostura Bitters
Try with Angel’s Envy Rye | 35

Summer Breeze | 17
Woody Creek Mary’s Gin or Titos Vodka, Yuzu, Raspberry, Soda, Fever-Tree Tonic

Mai Name Is? | 16
Bacardi Black Rum, Passionfruit, Lime Juice, Orgeat Syrup

Les Mintsérables | 17
Strawberry-Mint Infused Vodka, Cointreau, Lemon Juice, Simple Syrup

Piña Palomez | 17
Del Maguey Mezcal, Pineapple Juice, Grapefruit Juice, Agave, IZZE Grapefruit Soda

A Bucking Horse | 18
10th Mountain Bourbon, Pineapple Juice, Lime Juice, Ginger Beer

ZERO-PROOF

Hibiscus Flower | 12
Seedlip Grove 42, Soda, Lemon Juice, Yuzu, Hibiscus Tea Syrup, Mint

Garden Spritz | 10
Seedlip Garden 108, Fever-Tree Tonic, Ginger Beer, Lime

SOMETHING WARM?

ALCOHOLIC

Hot Toddy | 16
10th Mountain Bourbon, Honey, Lemon, Hot Water

Bavarian Coffee | 16
Peppermint Schnapps, Kahlua, Coffee, Whipped Cream

Irish Coffee | 16
Jameson, Hot Coffee, Carolans, Whipped Cream

NON-ALCOHOLIC

Coffee blended by Lavazza

Coffee | 5
Espresso | 4.5
Hot Chocolate | 6
Hot Apple Cider | 6
Ronnefeldt Hot Tea | 5.5
Cappuccino | 6.5
DbL. Espresso | 6
Cafe Latte | 6.5

As part of Sonnenalp’s commitment to going green, all of our coffee and teas are sustainably sourced.

DESSERTS

Brick Oven Chocolate Chip Cookie (for 2) | 19
Nutella Ice Cream

Mango Passion Fruit Sundae | 19
Cookie Crumble, Mango Compote, Mango Sorbet, Passion Fruit Ganache, Vanilla Ice Cream

Sticky Toffee Pudding (for 2) | 19
Toffee Sauce, Vanilla Ice Cream

Trio of Sorbet | 10 ☑

Trio of Ice Cream | 10 ☑

☑ Gluten Free Upon Request
☑ Vegan Upon Request

A 20% service charged will be applied to parties of 6 or more.
2% culinary appreciation charge will be added to each bill. This will be fully paid out to our back of house team.
SUMMER 2025

DRAFT BEER

Weihenstephaner (1L/0.5L)

Original Lager | 21/10.5

Hefeweissbier | 21/10.5

Dunkel | 21/10.5

Local Drafts | 8.5

- Outer Range Brewing Co., Hazy IPA
- Outer Range Brewing Co., Rotating Tap
- Vail Brewing Co., Rotating Tap

BOTTLED BEER

DOMESTIC

- Coors | 8
- Coors Light | 8
- Budweiser | 8
- Bud Light | 8
- Athletic Brewing NA | 8
- Fat Tire | 8
- Angry Orchard | 8

IMPORTED

- Guinness | 9
- Heineken | 9
- Corona | 9
- Stella | 9
- Topo Chico Ranch Water | 8
- Weihenstephaner (NA) | 8

WINE By the Glass/Bottle

SPARKLING/PINK/WHITE

- Prosecco | 15/75**
Domanda, Veneto, Italy
- Rosé - Grenache | 16/64**
Fleurs de Prairie, Languedoc, France
- Grüner Veltliner | 18/74**
Jäger, Wachau, Austria
- Pinot Grigio | 15/60**
Cavalier D’Oro, Delle Venezie, Italy
- Chardonnay | 17/68**
Newton Skyside, North Coast, California
- Sauvignon Blanc | 18/74**
Laporte, Loire Valley, France
- FRÉ Sauvignon Blanc | 12/48**
California (Alcohol Removed)

RED

- Super Tuscan | 16/64**
La Togata Barengo, Tuscany, Italy
- Pinot Noir | 17/68**
Burg Ravensburg, Baden, Germany
- Bordeaux Blend | 17/68**
Lyonnat, Bordeaux, France
- Cabernet Sauvignon | 25/100**
Post & Beam, Napa Valley, California
- Ariel Cabernet Sauvignon | 12/48**
California (Alcohol Removed)