

BULLY BEGINNINGS

Crispy Chicken Wings | 26

Celery & Carrot Sticks, Buttermilk Herb Dressing

Choice of Sauce: Jerk Spiced, House Made Buffalo, Shanahan Whiskey BBQ

Crispy Brussels Sprouts | 19 ⑤

Yakitori Sauce, Crispy Shallots, Scallions

Roasted Bone Marrow | 22

House Pickled Giardiniera, Seasonal Chutney, Grilled Bread

Ahi Tuna Crudo* | 20 ⑥

Cucumber & Heirloom Carrot Strips, House Made Ponzu, Avocado Crème, Japanese Togorashi Spice, Coriander & Mint Salad, Crispy Won Ton

Grilled Spanish Octopus | 23

Papa Bravas, Calabrese Salami, Celery, Lime, Romesco Sauce

Signature Truffle Tots | 19

White Truffle Oil, Red Chili Flakes, Parmesan

Lemon Whipped Ricotta & Duck Prosciutto | 19

Black Truffle Infused Honey, Hand Picked Thyme, Grilled French Country Bread

Slow Braised Pork Carnitas Nachos | 22

Guacamole, Cotija Cheese, Fresno Chili, Cilantro

SOUPS

Creamy Tomato Cheddar Soup | 10/12 ⑥

Cheddar Cheese, Scallions

Wild Boar Green Chili | 12/15 ⑥

Sour Cream, Cotija Cheese, Cilantro

SALADS

Caesar Salad | 19 ⑥

Rosemary Focaccia Crouton, Spanish Anchovies', Pecorino Cheese

Colorado Cobb Salad | 25 ⑥

Brunson Bacon, Hard Boiled Eggs, Avocado, Heirloom Tomato, RB Chicken, A2 Heritage Blue Cheese, Buttermilk Herb Dressing

Green Kale & Quinoa | 20 ⑥ ⑤

Blueberries, Toasted Almonds, Dried Cranberries, Parmesan, Shaved Apples, Citrus Dressing

Add Norwegian Salmon* | 17

Add Chicken Breast | 12

Add Shrimp | 15

SIDES

French Fries | 7

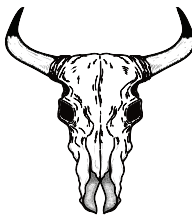
Truffle Tots | 7

Broccolini | 9

Creamy Tomato Cheddar Soup | 10

Caesar Salad | 9

Wild Boar Green Chili | 12



Bully Ranch

BRICK OVEN PIZZAS

Prosciutto & Goat Cheese | 21

Peppered Goat Cheese, Rosemary, California Fig Jam, 10-Year Aged Balsamic

Calabria Rossa | 21

Salsa Rossa, Provolone, Salami, Pepperoni, House Made Pancetta, Calabrian Chili

Traditional Margherita | 21

Roma Tomatoes, Mozzarella, Garden Basil, San Marzano Tomatoes

BURGERS & SANDWICHES

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

Signature Bully Bourbon* | 29 ⑥ ⑤

Smoked Cheddar, Brunson Peppered Bacon, Caramelized Onions, Bourbon Apple Glaze

Blackened Buffalo* | 29 ⑥ ⑤

Smoked Provolone Cheese, Hand Smashed Avocado, Tobacco Onions

BFC - Bully Fried Chicken | 29

Buttermilk Fried Chicken, Slaw, Dill Pickles, Hot Honey Glaze, Roasted Garlic Aioli

Bang Bang Shrimp Banh Mi | 27 ⑥

Pickled Vegetables, Jalapeños, Cilantro, Hoagie Roll

Hikers Harvest Burger | 25 ⑤

House Made Chickpea and Quinoa Patty, Cucumber Salad, Cashew Dill Tzatziki

ENTREES

16oz Dry Aged Bone-In Kansas City Steak* | 68 ⑥

Charred Brussel Sprouts, Maitake Mushrooms, Parsnip Puree, Red Wine Rosemary Jus

Miso Glazed Salmon* | 35 ⑥

Crispy Furikake Tofu, Ginger Glazed Snap Pea & Broccolini, Nori Cracker, Miso Butter Sauce

Coke Cola Braised Baby Back Ribs | 38

Stranahan's Whiskey BBQ, Cole Slaw, Baked Mac N Cheese

Wild Mushroom Ragu | 28 ⑤

Garganelli Pasta, Freshly Grated Parmesan Reggiano, Fine Herbs

Charred Jumbo Prawns | 33 ⑥

Garlic Lime Wild Rice, Roasted Beetroot Salsa, Micro Cilantro, Chipotle Lime Mango Sauce

Marinated Beef Fajitas* | 38 ⑥

Flank Steak, Charred Peppers & Onions, Flour Tortillas, Cheddar Cheese, Sour Cream, Fire Roasted Tomato Salsa, Sub Blackened Chicken

COLORADO LOCAL INGREDIENTS

Brunson Bacon Co.

Denver, CO

Bee Squared Honey

Berthoud, CO

Yoder Farms

Trinidad, CO

Boulder Breadworks

Boulder, CO

Rebel Farms

Denver, CO

Certified Angus Beef

10th Mountain

Vail, CO

Peak Farms

Vail, CO

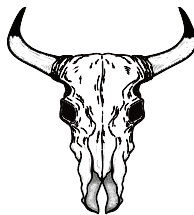
Il Porcellino

Basalt, CO

⑤ Vegan Upon Request

⑥ Gluten Free 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.



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

Blazin’ Saddles | 17

Dobel Diamanté Tequila, Cointreau, St. Germain, Blood Orange Juice, Lime Juice, Orange Bitters, Agave

Try with Dobel 50 Extra Anejo | 35

Málna | 17

Woody Creek Gin, Lemon Juice, Rosemary-Raspberry Syrup, St. Germain

Gold Rush | 16

Vodka, Schladerer Pear Brandy, Lemon Juice, Honey Syrup, Apple Cider

Sun Up | 17

Gray Whale Gin, Lemon Juice, White Peach Syrup, Lillet, Honey

Piña Palomez | 17

Del Maguey Mezcal, Pineapple Juice, Grapefruit Juice, Agave, IZZE Grapefruit

Snow Bird | 17

Butter-washed Bacardi Rum, Campari, Pineapple Juice, Lime Juice, Demerara Syrup

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

Greek Yogurt Panna Cotta | 14 ☯

Berry Salad, Strawberry Sorbet, Raspberry Coulis

Sticky Toffee Pudding | 14

Toffee Sauce, Vanilla Ice Cream

Trio of Sorbet | 10 ☯

Trio of Ice Cream | 10 ☯

☯ Vegan Upon Request

☯ Gluten Free Upon Request

DRAFT BEER

Weihenstephaner (1L/0.5L)

Original Lager | 22/11

Hefeweissbier | 22/11

Dunkel | 22/11

Local Drafts | 9

- 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
- Miller Light | 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

Prosecco | 15/75

La Bella, Friuli, Italy

PINK/WHITE

Rosé - Grenache | 16/64

Fleurs de Prairie, Languedoc, France

Grüner Veltliner | 18/72

Jäger, Wachau, Austria

Pinot Grigio | 15/60

Cavalier D’Oro, Delle Venezie, Italy

Chardonnay | 17/68

Bacchus, California

Sauvignon Blanc | 18/72

Laporte, Loire Valley, France

Alcohol Removed Sauvignon Blanc | 12/14

Fre, California

RED

Super Tuscan | 16/64

La Togata Barengo, Tuscany, Italy

Pinot Noir | 17/68

BloodRoot, California

Bordeaux Blend | 17/68

Lyonnat, Bordeaux, France

Cabernet Sauvignon | 25/100

Post & Beam, Napa Valley, California

Alcohol Removed Cabernet Sauvignon | 12/48

Ariel, California

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.