



## Starters

**Smoked Salmon Potato Galette 13 GF**  
chive crème fraîche / white truffle oil arugula salad

**Duck Confit Poutine 14**  
cheese curd / brown gravy

**Crispy Cider Glazed Brussels 9**  
lardon / olive oil parmesan panko

**Burrata 12 VG**  
warm tomato ragout / basil / crostini / aged balsamic

**Candied Habañero Bacon 8 GF**

## Sides

**Charred Seasonal Vegetable 6 VE, VG, GF**

**Local Chevre Cheesy Polenta 5 VG, GF**

**Braised Escarole 5 VE, VG, GF**

**Parmesan Truffle Fries 5 VG, GF**

## Dessert

**Mason Jar S'mores Flight 10 VG**  
chocolate / salted caramel / strawberry preserve

**Bavarian Cream Churro 10 VG**  
dulce de leche

**Bananas Foster Bourbon Bread Pudding 10 VG**  
candied pecans / salted caramel gelato

**Assorted Sorbets and Gelatos 7 VG, GF**

## Soups & Salads

**Range Soup of the Day 7**

**Warm Brussels Sprout Salad 13 VG**  
roasted beets / oyster mushroom / farro / ricotta  
salata / dried cranberry / mustard vinaigrette

**Caesar Salad 12**  
baby gem / focaccia crouton / shaved parmesan /  
lemon anchovy dressing

**Range House Salad 8 VG, GF**  
rainbow carrot / pickled watermelon radish /  
heirloom tomato / local chevre / champagne  
vinaigrette

**Southwest Cobb Salad 12**  
spiced pepitas / charred corn / black bean / heirloom  
tomato / cotija / crisp tortilla / grilled avocado citrus  
vinaigrette

**Spring Asian Noodle Salad 12**  
rice noodles / carrot / red bell pepper / cucumber /  
fried wonton / sesame / hoisin / thai chili vinaigrette

**Add: chicken +6 / salmon +9 / steak +9**

## Hand Held

**Candied Habañero Bacon Cheeseburger\* 18**  
parmesan truffle fries / aged white cheddar / bbq aioli /  
lettuce / tomato / onion

**Colorado Lamb French Dip 17**  
Boulder bread works French dip bun / provolone / boursin  
spread / caramelized onion / lamb jus

**Smoked Turkey Pastrami on Pretzel Bun 17**  
melted brie / cranberry aioli / honey crisp apple

**Served with choice chips or fries. Side salad or Soup  
of the day available for 2**

## Entrées

**Colorado Bison Meat Loaf 28**  
local chevre cheesy polenta / seasonal vegetable /  
ancho demi

**Wild Caught Atlantic Salmon\* 34 GF**  
braised beluga lentil and potato stew / tzatziki  
escarole / pickled fresno chili

**Impossible Meatball 26 VE, VG, GF**  
san marzano tomato / spaghetti squash /  
vegan parmesan

**Southwest Spiced Flatiron Steak\* 34 GF**  
pommes frites / red chimichurri / arugula salad

Please inform your server of any food related allergies.

On parties of 8 or more, there is an automatic 20% gratuity included

\*These items may contain raw or undercooked ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

VE Vegan, VG Vegetarian, GF Gluten Free