



Starters

Candied Habañero Bacon 8

Crispy Cider Glazed Brussels 9

lardon / olive oil parmesan panko

Burrata 12 VG

Warm tomato ragout / basil / crostini / aged balsamic

Smoked Salmon Potato Galette 13 GF

chive crème fraiche / white truffle oil arugula salad

Duck Confit Poutine 14

cheese curd / brown gravy

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

Chef's Seasonal Fruit Crisp 10 VG

oatmeal streusel / vanilla bean gelato

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 27

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* 29 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