



(888) 481-ZOOM

<http://www.mountainzoom.com>

El Rancho Brewing Company

DINNER APPETIZERS

PICKUP 4:00P - 9:00P / DELIVERY 4:00P - 9:00P

- Smoked Trout Dip \$15.00
cream cheese, scallions, chipotle, house made tortilla chips
- Wild Game Sausage Board \$19.00
Huckleberry venison, herbed duck, Colorado elk, rattlesnake-rabbit, pretzel bread, queso, apricot chutney, mustard
- Roasted Bone Marrow \$18.00
Served with garlic toast and apricot chutney
- Hand-Tied Burrata \$14.00
cranberry pearls, basil, honey, grilled toast
- Rancho Brisket Queso \$15.00
grilled jalapenos, creamy Jack cheese sauce, Cerveza del Rancho, pecan-smoked brisket, Fritos Scoops
- Lamb Meatballs \$15.00
Superior Farms Colorado lamb, tzaziki sauce, grilled pita bread
- Bacon-Wrapped Scallops \$24.00
Sea scallops, smoked bacon, apricot chutney
- Stuffed Mushrooms \$14.00
French onion-Gruyere cheese filled w/ toasted garlic breadcrumbs

DINNER SOUPS & SALADS

PICKUP 4:00P - 9:00P / DELIVERY 4:00P - 9:00P

- Pork Green Chili \$6.00
Braised pork, Mi Abuelo organic Hatch Green Chiles, tomato, green onions, sour cream
- Elk Red Chili \$6.00
Colby Jack cheese, red onions, crushed corn chips.
- Butternut Squash Soup \$6.00
sauteed spiced apples, herbed cream, pepitos
- Caesar Salad \$6.00
Romaine lettuce, aged parmesan, croutons, Caesar dressing
- House Salad \$7.00
Chopped Romaine and Iceberg lettuce, cucumber, red onion, grape tomato, croutons, Ranch or Bleu cheese dressing
- Fall Salad \$8.00
mixed greens, goat cheese, pomegranate seeds, spiced pecans, huckleberry vinaigrette
- Wedge Salad \$7.00
Iceberg lettuce wedge, grape tomatoes, bacon pieces, chives, ranch dressing

GRILLED STEAKS

PICKUP 4:00P - 9:00P / DELIVERY 4:00P - 9:00P

- Beef Top Sirloin - 12 oz \$26.00
- Beef Filet - 8 oz \$31.00
- Beef New York Strip - 14 oz \$34.00
- Beef Ribeye - 16 oz \$37.00
- Bison KC Strip - 14 oz \$38.00
- Beef Cowboy Bone-In Ribeye - \$45.00
24 oz

DINNER SIDES

PICKUP 4:00P - 9:00P / DELIVERY 4:00P - 9:00P

- Seasonal Steamed Veggies \$6.00
- Large Baked Potato \$8.00
- Yukon Gold Whipped Potatoes \$6.00
- Crispy Fried Brussels Sprouts \$6.00
- Smoked Gruyere Mac & Cheese \$6.00

DINNER ENTREES

PICKUP 4:00P - 9:00P / DELIVERY 4:00P - 9:00P

- Rocky Mountain Skillet Trout \$23.00
crispy-seared trout filets, fingerling potatoes, green beans, herbs, bruleed lemon
- Grilled Pork Tenderloin \$24.00
Savory spoon bread, leek, smoked Gruyere, whole grain mustard Demi
- Lamb Shank \$25.00
Smoked Gruyere cheese grits, roasted tomatoes, broccolini, peppercorn Demi glaze
- Braised Bison Short Rib \$25.00
potatoes, heirloom carrots, peppercorn Demi, celery root puree, crispy leeks
- Bison Stroganoff \$18.00
bison, blend of shitake, button, and oyster mushrooms, bison gravy, egg noodles, garlic breadstick
- Buttermilk Fried Chicken \$20.00
Buttermilk fried boneless chicken breast and thigh, Yukon Gold mashed potatoes, crispy leeks.
- Game Meatloaf \$18.00
Colorado elk, bison, beef, house-made chipotle ketchup, Yukon Gold whipped potatoes, green beans, garlic breadstick
- Tuscan Salmon \$24.00
seared salmon, crispy pancetta, garlic tomato broth, Cannelini bean puree, Kalamata olives, artichoke hearts, sauteed spinach
- Pumpkin Ravioli \$18.00
maple citrus beurre blanc, sauteed spinach, asiago cheese, spiced pecans
- OG Burger & Fries \$14.00
custom burger with lettuce, red onion, tomato, pickles on the side. Served w/ hand-cut French fries.

DINNER DESSERTS

PICKUP 4:00P - 9:00P / DELIVERY 4:00P - 9:00P

- Rocky Mountain Raspberry \$7.00
- Cheesecake
Raspberry sauce, graham cracker crust
- 291 Bourbon Bread Pudding w/\$10.00 ice cream
Bread pudding with 291 Colorado Bourbon-soaked raisins, a 291 Colorado Bourbon cream sauce, house made candied pecans, topped with Blue Bell Buttered Pecan ice cream.
- Oreo Mousee Cake \$7.00
Oreo cookies, white chocolate mousse
- Chocolate Indulgence Cake \$7.00
flourless double-chocolate cake. Gluten free.

NON-ALCOHOLIC DRINKS

ANYTIME

Coke - 12oz Can	\$2.95
Diet Coke - 12oz Can	\$2.95
Sprite - 12oz Can	\$2.95