

Keystone Ranch

A Colorado Dining Experience

APRÈS | 3 PM - 7 PM

WINE BY THE GLASS

Les Trois
Couronnes Rosé
- \$9/\$32

Glenbrook
Cahrdonnay -
\$9/\$32

Hillersden
Sauvignon
Blanc - \$10/\$35

Fleur Pinot Noir
- \$11/\$39

Kiona Estates
Cuvée - \$10/\$35

Camina
Cabernet
Sauvignon -
\$9/\$32

SMALL PLATES (25% OFF FROM 4-530)

Cheese Board | 16 **v** **GF**

Selection of Artisanal & Locally Produced Cheeses

Charcuterie Board | 17 **GF**

Selection of Artisanal & Locally Cured Meats

Charcuterie & Cheese Board | 29 **GF**

Chef's Choice of Three Cheeses & Three Meats

- Served with *grilled bread, sesame seed lavash, seasonal preserves, house mustard & pickled vegetables* -

House Fried Tortilla Chips | 10 **v**

Guacamole • Chipotle Salsa

Crispy Chicken Wings | 14

Buffalo • Bourbon BBQ • Sweet Chile Gochujang

Smoked Rocky Mountain Trout Rillette | 14 **GF**

Lemon Kosho • Black Lime Labneh • Shaved Radish • Sesame Seed
Lavash • Micro Herbs

Crispy Brussels Sprouts | 11 **v** **GF**

Gochujang Glaze • Roasted Apple Emulsion • Honey Braised
Shallots

Burrata | 13 **v** **GF**

Oven Dried Tomato Jam • Olive Puree • Torn Herb Salad • Grilled
Sourdough

Blue Crab Beignet | 18

Cracked Mustard Aioli • Green Tomato Relsih • Watercress • Lemon
Powder

Tomato Braised Wagyu Meatballs | 16

Creamy Polenta • Ricotta • All Day Pomodoro • Parmigiano Reggiano
• Torn Basil

Please notify your server of any allergies or dietary restrictions as not all ingredients are listed. *These 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 food borne illness.

GF-Gluten Free Upon Request V-Vegetarian or Vegan  -Healthy Option