

To Start

Partnered Farms & Ranches	$\mathfrak{V}^{igodold R}$ Roasted Beet Salad – goat cheese, pine nuts, curry balsamic gastrique	9
Flying s Ranch – KS	${f W}^{igodold N}$ Grilled Endive Salad – poached pears, dried fruit & nuts, blue cheese, mustard vinaigrette	10
777 Ranch – SD	$\mathbb{Q}^{igodold{R}}$ Mixed Greens – fresh vegetables, herb vinaigrette	8
Jidori Farms – CA	${old W}^{igotom{\otimes}}$ Winter Chestnut Soup – roasted forest mushroom, toasted pine nuts, ginger garlic crema	12
Beeler's Heluka Pork - IA	🖗 Thai Green Curry – fennel: Brussel sprouts: meatballs	12
Theo's Swallow Fork Ranch- CO		
Creative Salmon – BC	To Share	
Elevation Meats -CO	[⊗] Smoked Salmon Rillete – gremolada mousse, herbs, sea salt	14
Haystack Goat Dairy – CO	$\Psi^{igodold 2}$ Roasted Brussel Sprouts – giardiniera, chestnuts, herb vinaigrette, truffle aioli	10
Wapiti River Ranch- MT	$\operatorname{\mathfrak{V}Grilled}$ Mushroom Flatbread – Fennel, forest mushrooms, parmesan	10
Broken Compass Brewery - CO	Mac & Cheese – gruyere sauce, marrow crisp	10
	Chicken Pot Pie – root vegetables, roasted chicken, puff pastry	12
	Butcher's Board – artisanal meats and cheeses, jam, mustard, crostini's	14

SIGNATURE

[∞] 30 Day Dry Aged Bone-in Ribeye 16oz	
🖄 18 Day Dry Aged Buffalo Bone-in Ribeye 14oz	
- grilled cabbage, giardiniera, forest mushrooms, sea salt	
🖗 Prime Filet Mignon 8oz	
- marrow crisp, whipped potato, parsnip & carrot, marrow bourbon glace	

To Enjoy	${ig W}^{ig {lpha}}$ Roasted Butternut Squash – pickled apples, root veg ragu, puffed quinoa	22
	🖗 Organic Salmon – poached Asian pear, puffed quinoa, gremolada mousse, giardiniera	32
	Braised Colorado Lamb – radiatore, smoked chestnut puree, cabbage, arugula fennel salad	28
	Chicken Roulade -truffle stuffing, brussel sprouts, marrow bourbon glace, ginger crema	29
	${f W}$ Mushroom Goat Cheese Ravioli – squash puree, chevre, gremolada mousse, leeks, truffles	24
	🖗 Grilled Pork Chop – Pomme puree, brussel sprouts, cherry calvados glace	32
	2 Mile Meatloaf – Elk & buffalo, tomato bourbon ragu, giardiniera, whipped potato	28
To Hold	Mountain Burger – elk & buffalo, truffle aioli, forest mushrooms, chevre, house bun, fries	16
i o nora	Meatloaf Sandwich- ciabatta, giardiniera, tomato ragu, fries	14
	Patty Melt – caramelized onions, Russian, house pickles, swiss cheese, fries	14
	${f W}$ Beet Sandwich - herb goat spread, arugula, caramelized onion, curry balsamic gastrique, fries	12
	Lamb Pita – tzatziki, cucumber, red onion tomato relish, feta, fries	14
	Grilled Chicken Sandwich- mustard aioli, braised cabbage, red onion, fries	12

We believe in the local food movement and limiting our impact on the environment. This is our effort to encourage and support sustainable ranching, farming and fishing. The 9600 Kitchen's "pasture to plate" concept is a back to basics approach using simple preparations and traditional farmhouse cooking to showcase our Partnered farms and ranches.

Soluten Free Items 🖤 Vegetarian Items *Eating or consuming raw or undercooked meats and seafood greatly increases your risk of food borne illness.