

CROOKED SKY RANCH DINNER MENU

We grill over Hickory wood and all our entrees include a Farm Side and a Ceasar Salad or House Salad.
Signature sides can be substituted for a Farm Side for \$5 more.

Entrees

Bone in Ribeye USDA Prime Colorado 18 oz, well-marbled, thick and juicy served with Cowboy Butter.	49	Rainbow Trout Whole Trout baked en papillote (in paper) with lemon, herbs and garlic.	24
Petite Filet USDA Prime Colorado 8 oz tenderloin served with Cowboy Butter.	38	Rack of Lamb Grilled rack of Colorado Lamb with Rosemary and Garlic. Served with choice of mint jelly or chimichurri.	48
Meatloaf This amazing dish is ground Beef, Pork sausage and our Ranch Lamb, wrapped with bacon, seasoned, smoked and served with chimichurri.	24	Buffalo Ribeye 12 oz thick cut Colorado Buffalo Ribeye marbled for great flavor and juiciness.	64

Little Bites

Potato Hides Traditional skins baked with tender steak bits and served with cheddar, sour cream and scallions.	14	Crispy Brussel Sprouts Roasted then drizzled with a sauce of cream, honey, herbed cheese, and roasted pecans.	
Grilled Lamb Sliders Three grilled lamb patties from our Ranch lambs with arugula, caramelized onions and goat cheese served on local bread buns with garlic aioli.	16	Creamed Spinach Delicious with butter, onion, garlic, cream and parmesan cheese.	
Caprese Fresh tomatoes, mozzarella, basil and balsamic reduction.	14	Green Chili Macaroni and Cheese Creamy and cheesy, with a wonderful lingering heat transforming the quintessential comfort food. Positively irresistible.	
Cesar Salad Hearts of Romaine, homemade Caesar dressing, garlic croutons, shaved Asiago and anchovies.	12		
House Salad Mixed Greens with tomatoes, cucumbers, red onions, garlic croutons and choice of dressing.	8	Farm Sides	

The Sweets 7

White Chocolate Bread Pudding
New York Style Cheesecake w/berries
Fresh seasonal Fruit w/sweet cream sauce

Farm Sides

Baked Potato **Garlic Mashed Potatoes**
Corn Souffle **Seasonal Vegetables**

Refreshments 2

(Free Refills Of Course)

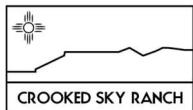
Unsweet Tea **Slightly Sweet Tea** **Coca Cola products**
Pepsi Products **Coffee** **Hot Tea**

We accept payments through "AirBNB request", by VENMO or CASH APP at time of dinner booking.

We source our meats, vegetables and breads from the local farm and ranch community, and we choose to use healthy oils in our preparation. It's more costly to eat organic or local farm raised products, but we think it's worth it.

IF YOU HAVE A FOOD ALLERGY, PLEASE LET US KNOW PRIOR TO ORDERING. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.





BOTTLED BEERS & WINE

“We Can’t Sell it, But We Can Buy It for You.”

DOMESTIC BOTTLED BEERS 2

BLUE MOON BUDWEISER BUD LIGHT COORS COORS LIGHT MICHELOB MICHELOB LIGHT MICH ULTRA
YUENGLING

IMPORT BOTTLED BEERS 2

CORONA CORONA LIGHT DOS EQUIS GUINNESS HEINEKEN MODELLA STELLA ARTOIS



COLORADO’S AWARD WINNING SUTCLIFFE VINEYARD

(Just down the road in McElmo Canyon)

Reds

2021 Syrah/Graciano, Red Blend
CA - San Luis Obispo County - Paso Robles

2022 Cabernet Franc, Cabernet Franc
CO - Colorado

2022 Signature Merlot, Merlot
CO - Colorado

2022 Cinsaut Blend, Cinsaut
CA - Sonoma County

2022 Trawsfynydd (Bordeaux Blend), Bordeaux
CO - Colorado

2021 Telluride Red - The Huck, Merlot,
Cabernet Sauvignon, Cabernet Franc, Syrah, Petit Verdot
CO - Colorado

Doce Pecado, Cabernet Sauvignon
CO - Colorado

2015 Sonia, Red Blend
CO - Colorado

2017 Tinderbox Red, Red Blend
CO - Colorado

Glass/Bottle

12/48

12/48

12/48

10/42

50

54

48

100

125

Whites

Glass/Bottle

10/42

9/37

9/37

9/37

37

54

Lodi

Sparkling

2024 Desert Bubbles, Blanc de Blanc Sparkling White 54
Lodi

