



The background of the middle section is a vertical stack of dark brown wooden planks. Overlaid on this background is the text 'The Ranch BAR & GRILL'. 'The Ranch' is written in a black, serif font, oriented vertically on the left side. 'BAR & GRILL' is written in a large, bold, black, serif font, oriented horizontally across the center. The text is partially obscured by the vertical lines of the wood planks.



SPECTRA

★ APPETIZERS ★

N'AWLINS BBQ SHRIMP ^{GF} **\$12.00**
Gulf shrimp sautéed with Cajun spices, garlic, beer, chives, butter served with sourdough bread

RANCH BAR AND GRILL SIGNATURE WINGS ^{GF} **\$11.50**
Tossed in your choice of: buffalo style, Carolina mustard BBQ, Memphis BBQ or garlic parmesan sauces accompanied by scratch made bleu cheese dressing, celery and carrots and Romano cheese blend

10" RUSTIC PIZZA **\$10.00**
Roasted garlic San Marzano tomato sauce & mozzarella, smoked provolone, parmesan, Romano cheese blend
Choice of: Clyde's italian fennel sausage and pepper confetti, pepperoni, BBQ chicken, veggie pesto and four cheese
GLUTEN FREE AVAILABLE

★ ENTREES ★

Includes choice of ranch side salad with choice of dressing, fresh cut fries or cup soup du jour

HICKORY SMOKED BABY BACK RIBS ^{GF} **FULL RACK \$19.50 | HALF RACK \$12.50**
Colorado spiced rub, in-house smoked & brushed with bourbon style BBQ sauce served with steak cut fries, jalapeno corn muffin & additional side

CHEF SEAN'S GRILLED SALMON SANDWICH **\$14.00**
Fresh cut Atlantic salmon (6oz), horseradish aioli, red onion marmalade, bibb lettuce & tomatoes on a brioche bun *GLUTEN FREE AVAILABLE*

COPPER CREEK BBQ CHICKEN SANDWICH **\$12.50**
Hickory smoked chicken, scratch made Carolina mustard BBQ sauce & veggie slaw on a brioche bun *GLUTEN FREE AVAILABLE*

THE RANCH SIGNATURE BURGER **\$13.50**
Thick half pound - 100% grass fed, no antibiotics, no growth hormones local angus beef, seasoned and char grilled, topped off with Applewood smoked bacon and a choice of Cheddar or Provolone
Accompanied by: bibb lettuce, ripe tomatoes, red onions, brioche bun
Add mushrooms or caramelized vidalia onions for additional \$2.00
Burger impossible all veggie plant based burger available
GLUTEN FREE AVAILABLE

THE MAC ATTACK **\$12.50**
Spiral cavatappi pasta, scratch made lightly smoked cheddar cheese sauce & baked with brioche parmesan herb crust
N'awlins shrimp, salmon or smoked chicken for additional \$4.50
GLUTEN FREE AVAILABLE

★ KIDS MENU ★

PERSONAL PIZZA **\$6.00**
6" cheese pizza *GLUTEN FREE AVAILABLE*

CHICKEN TENDERS **\$6.50**
Breaded chicken breast tenders with fresh cut fries & choice of sauces BBQ, ranch or honey mustard

GRILLED HOT DOG **\$5.00**
All beef hot dog, fresh bun, fresh cut fries & condiments
GLUTEN FREE AVAILABLE

CHEEZY MAC N' CHEESE **\$6.00**
Spiral Cavatappi pasta & scratch made cheese sauce
GLUTEN FREE AVAILABLE

★ SOUP & SALADS ★

SOUP – Homemade daily & served with New England style oyster crackers
SALADS – Choice of: scratch made chipotle raspberry vinaigrette, buttermilk ranch, white balsamic basil vinaigrette or blue cheese

BOWL HOUSE MADE SOUP DU JOUR **\$6.00**

RANCH SIDE SALAD & CUP OF HOMEMADE SOUP **\$9.50**

MUFFULETTA SANDWICH **\$11.50**
Sliced Italian meats, provolone cheese, bibb lettuce, tomatoes, olive tapenade on fresh focaccia bread *GLUTEN FREE AVAILABLE*

SMOKED CHICKEN CAESAR WRAPS **\$11.50**
Our in-house hickory smoked chicken, crisp romaine, tomatoes & caesar dressing on fresh tortilla wrap
GLUTEN FREE AVAILABLE

THE RANCH SALAD **\$10.00**
Garden greens with cucumbers, teardrop tomatoes, brioche croutons, carrots
N'awlins Shrimp, Salmon or Smoked Chicken for additional \$4.50
GLUTEN FREE AVAILABLE

★ BEVERAGES ★

NON ALCOHOLIC BEVERAGES **\$2.00**
Pepsi, Diet Pepsi, Dr. Pepper, Mountain Dew, Sierra Mist, Iced Tea, Lemonade, Coffee

DRAFT BEERS
Budweiser, Bud Light, Shock Top, Stella Artois, and Rally King
PREMIUM DOMESTIC 16oz **\$7.50** | 20oz **\$9.00**
16oz **\$7.50** | 24oz **\$8.00**

DOMESTIC CANNED BEERS 16oz **\$6.00**
Budweiser, Bud Light, Shock Top, Coors Light, and Michelob Ultra

PREMIUM CANNED CRAFT BEERS 12oz **\$6.50**
90 Shilling, Fat Tire, Dale's Pale Ale, Odell IPA, Odell Rupture Fresh Grind Ale, Easy Street Wheat

WHITE CLAW HARD SELTZER 12oz **\$6.50**
Grapefruit, Raspberry and Lime

SPECIALTY & BEER ALTERNATIVES 16oz **\$7.50**
Lime-A-Rita, Straw-Ber-Rita, Mike's Black Cherry, Mike's Harder Lemonade, Stella Cidre

O'DOULS NON-ALCOHOLIC 12oz **\$5.00**

CONCHO Y TORO FRONTERA HOUSE WINE **\$7.00**
Chardonnay, Pinot Grigio, Sauvignon Blanc, Rose, Cabernet Sauvignon, Malbec and Pinot Noir

14 HANDS PREMIUM WINES **\$8.00**
Chardonnay, Pinot Grigio, Hot to Trot White Blend, Cabernet Sauvignon, Merlot and Hot to Trot Red Blend

GF Indicates Gluten Free Item

All menu item pricing includes Colorado Sales Tax

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

TheRanch **BAR & GRILL**

On behalf of Spectra Food Services & Hospitality and the Budweiser Events Center, welcome to the Ranch Bar and Grill. Our team of Food and Beverage professionals is committed to providing you with the highest standard of service and food quality. We are open 1 1/2 hours prior to start of most events. Reservations are highly encouraged. You can make your reservation by calling (970) 619-4053.

