



Summer Lunch

Family Style Starters

Butcher and Cheese Plate 26
cured meats, gruyere cheese, aged white cheddar, goats cheese, assorted breads, marinated vegetable salad, spicy fruit spread

Pine Creek Smoked Trout 21
cucumber frissée salad, horseradish dressing, caper berries, red onion, tomatoes, honey mustard, herb bread crisp

Heirloom Baby Carrots & Hummus 15
roasted garlic hummus, artichoke, crostini

Soup and Salads

Soup du Jour
Cup 8 bowl 10

Cookhouse Salad 14
organic winter greens, apple, candied pistachios, dried cranberries, cambozola cheese, maple balsamic vinaigrette

Grilled Hearts of Romaine Caesar 16 small 12
quinoa tabbouleh, parmigiano reggiano, pine nuts, French bread crostini

available with grilled chicken 8
soy marinated and grilled tofu
fish of the day market price *

Bandera Texas Quail Salad 26 *
marinated, grilled, fresh Bandera Texas quail, our delicious Cookhouse salad, fresh fruit

*Please inform your server of any food allergies. * Eating raw and undercooked foods may be hazardous to your health.*



Sandwiches

Colorado Elk Bratwurst 18

caramelized onion, peppadew pepper salsa, Dijon sauce, pretzel bread roll, red cabbage fero kale salad

Kurt Russell's Home Run Ranch Open Faced Beef Patty Melt 23 *

organic cremini mushrooms, caramelized onions, gruyère cheese, toasted sourdough bread, Pine Creek dressing, kettle chips, marinated vegetables p.s. the Chef thinks you should put a fried organic egg on top add 3

Boulder Natural Chicken 17

gruyère cheese, Italian speck, Challah bun, Dijon sour cream sauce, red cabbage fero kale salad

Ashcroft Smoked Trout Roll 21

butter toasted pretzel bun, shredded lettuce, basil tomatoes, dill honey mustard, red cabbage kale salad

River and Ranch

Sautéed Ruby Red Rainbow Trout 34

cauliflower puree, kale, cured tomato, roasted shallot, lemon caper butter sauce

Boulder Natural Chicken Picatta 28

chive potato purée, sweet peas, kale, smoke roasted tomatoes, watercress, lemon thyme sauce

Vegetarian

Wild Mushroom and Spinach Crepes 18

caramelized onion, brie and aged white cheddar cheese, crème fraîche, jardinière vegetables

Star Peak Pesto Melt 17

herb pesto, heirloom tomato, caramelized onion, gruyère cheese, olive oil toasted ciabatta bread, red cabbage fero kale salad

Gluten Free Penne Pasta 24

organic cremini mushrooms, baby spinach, roasted tomato, artichoke, vegan pesto vinaigrette

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