



9350' BAR & GRILL

Shareables

Mezze Platter ————— \$22.95

An assortment of Mediterranean favorites, including hummus, marinated olives, artichoke hearts, roasted red peppers, pepperoncini, feta cheese, and toasted pita bread

RF House Smoked Chicken Wings ————— \$20.95

Eight wings with your choice of BBQ or Buffalo-style served with celery & carrots. Choice of blue cheese or ranch.

House-made Chips & Fresh Salsa ————— \$11.95

Crispy tortilla chips served with our fresh, homemade salsa

French Fry Basket ————— \$8.95

Add Chili & Cheese-\$5.95

Charcuterie Board ————— \$25.95

Artisan Salami, Brie, Manchego, and aged cheddar cheese, dried fruit, house-made jam, and crackers

Soup & Salad

Beef Chili ————— \$15.95

Bowl of beef chili topped with sour cream, shredded cheddar, house made tortilla chips.

Caesar Salad ————— \$14.95

Romaine lettuce, shaved parmesan cheese, house made croutons, tossed with Caesar dressing
Add Grilled Chicken (\$8)

Kiddos

All served with kettle chips.

Upgrade to fries or applesauce \$3.95

Grilled Cheese or All Beef Hot Dog ————— \$14.95

Fan Favorites

All Fan Favorites are served with kettle chips. Upgrade to French fries for \$4.95. Sub GF Bun \$3

RF JB's Pulled Pork Sandwich ————— \$19.95

House-smoked pulled pork, drizzled with BBQ sauce, topped with a citrus slaw, and served on a toasted brioche bun

RF Turkey BLTA ————— \$20.95

House smoked turkey, bacon, lettuce, tomato, avocado, and herb aioli served on toasted multigrain bread

RF *9350' Burger ————— \$21.95

Angus beef patty topped with your choice of cheese, lettuce, tomato, and onion on a brioche bun.
Add bacon or avocado for \$3.95 each

Chipotle Black Bean Burger ————— \$20.95

Black bean burger with lettuce, roasted red peppers, tomato, avocado, and chipotle aioli on brioche bun

Hot Honey Fried Chicken Sambo ————— \$23.95

Crispy fried chicken, hot honey, citrus slaw, pepperjack cheese, herb aioli, and pickles served on a toasted brioche bun
Add bacon or avocado for \$3.95

RF Ultimate Piney Nachos ————— \$23.95

House-smoked pulled pork, nacho cheese sauce, fresh salsa, sliced jalapenos, green onion, and lime crema layered with crispy tortilla chips

Allergens

The following major food allergens are used as ingredients; milk, egg, fish, crustacean shellfish, tree nuts, peanuts, wheat, soy, sesame. Please notify staff for more information about these ingredients. Guests with severe food allergies should exercise caution when dining with us. Thank you.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.
These items can be cooked to order

20% gratuity added to parties of six or more. Credit Card Only.

RF Ranch Favorite



9350' BAR & GRILL

THANK YOU FOR BEING HERE! As we celebrate Piney River Ranch's final season, we are grateful that you have chosen to spend part of your day with us! Sit back, take in the views, and make some memories. ❤️ Piney River Ranch Team

Drinks

Non-Alcoholic Beverages _____ \$3.95

Lemonade, Iced Tea, Arnold Palmer, Bottled Water, and Assorted Sodas

Mocktails

All mocktails are 16 oz. No free refills

RF Blueberry Lemonade _____ \$8.95

House-made blueberry lemonade, garnished with lemon wedge.
*Try it with vodka or bourbon!

Strawberry Limeade _____ \$8.95

Fresh strawberries, lime, agave, and a splash of soda.
*Great with tequila, vodka, or gin!!

Wines

Pinot Noir, Cabernet, Chardonnay, Sauvignon Blanc, Pinot Grigio, Rosé (+\$3 glass, \$9 bottle)

By the Glass _____ \$12.00

By the Bottle _____ \$38.00

Craft Beer

Upslope Craft Lager _____ \$9.00

Eagle River Brewing- Buenos Dias Mexican Lager
Avery IPA

Avery White Rascal
Great Divide Hazy IPA
Stem Cider -Off Dry

Nonalcoholic: Athletic Brewing Co.: Upside Down (Golden),
Run Wild (IPA)

Domestic Beer

Coors Banquet, Coors Light _____ \$8.00

Nonalcoholic: Coors Edge _____ \$8.00

Canned Cocktails

High Noons _____ \$10.00
(Lime/Peach/Watermelon)

Bucket of High Noons (5) _____ \$45.00

Signature Cocktails

RF Blueberry Vodka Lemonade _____ \$17.00

House-made lemonade with Blueberry Smirnoff, topped with blueberries and a lemon slice.

Colorado Mountain Mule _____ \$16.00

Local 10th Mountain Distillery Bourbon, lime juice, and ginger beer garnished with a lime wedge.

RF Jalapeño Margarita _____ \$16.00

A simple, fresh margarita with a spicy note. Camarena silver tequila, lime juice, agave nectar simple syrup, topped with sparkling water. Garnished with jalapeño slices, lime wedge, and Tajin-rimmed cup.

Piney Spritzer _____ \$17.00

A refreshing blend of Aperol, Prosecco, a splash of club soda, and a slice of orange.

Bacon Bloody Mary _____ \$16.00

Tajin-spiced rim, Tito's vodka, spicy tomato juice, garnished with lemon, lime, celery, and bacon.

RF Hucky Bucky _____ \$17.00

10th Mountain Rye Whiskey, homemade lemonade with a splash of brewed iced tea

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