

Range restaurant

918 17th St · +1 720-726-4800 · Updated: Jan 14, 2026

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COCKTAILS 9

LUCKY LUCIANO	\$18.00
sazerac rye whiskey, amaro, sweet vermouth, bitters	
JOHN DILLINGER	\$18.00
botanist gin, bitter aperitif, blanc vermouth, orange bitters	
ZAPATA'S BUTTERFLY	\$16.00
gran centenario blanco tequila, elderflower liqueur, lime juice, agave, mint	
C.N.B. OLD FASHIONED	\$22.00
laws four grain bourbon, aromatic and orange bitters, demerara syrup	
BONNIE PARKER	\$16.00
absolut ruby red vodka, cucumber, sparkling grapefruit, simple syrup, soda	
COLUMBINE FLIP	\$17.00
van gogh blueberry/acai vodka, violette liqueur, lemon juice, lavender-thyme-blueberry tea, egg white	
JESSE JAMES	\$19.00
fireside bourbon, cherry liqueur, sweet vermouth, smoked wood, cherry	
EL CHUCHO	\$16.00
habanero-infused arette reposado tequila, orange liqueur, pineapple juice, lime juice, simple syrup	
PEARL HART	\$18.00
yellow chartreuse, house limoncello, lemon juice, prosecco, soda, basil	

NON ALCOHOLIC BEVERAGES 2

N/A Daiquiri	\$14.00
Lyre's White Cane Spirit, Lyre's Agave Blanco, Demerara, Lime	
Grapefruit Spritz	\$14.00
Lyre's London Dry, Lyre's Italian Orange, Grapefruit and Rosemary Shrub, Lemon	

WINE BY THE GLASS 17

Red	\$10.00
Elouan Pinot Noir	\$15.00
Willamette Valley, Oregon	

Belle Glos 'Clark & Telephone' Pinot Noir	\$18.00
Central Coast, California	
Argiano 'NC' Red Blend	\$13.00
Department 66 'Others' Rhone Blend	\$15.00
Clos du Val Cabernet Sauvignon	\$28.00
Napa, California	
Austin Hope Cabernet Sauvignon	\$19.00
Paso Robles, California	
White & Rosé	
Ti Ga Pinot Grigio	\$10.00
Veneto, Italy	
Raimund Prüm 'Essence' Riesling	\$12.00
Mosel, Germany	
Saint Clair Dillon's Point Sauvignon Blanc	\$14.00
Marlborough, New Zealand	
Böen Chardonnay	\$15.00
Coastal California	
Jordan Chardonnay	\$18.00
Russian River Valley, Sonoma, California	
Les Costes Nobles Terres Rosé	\$13.00
Rhône, France	
Sparkling	
Tiamo Prosecco	\$11.00
Veneto, Italy	
Moillard 'Cremant de Bourgogne' Brut Rose	\$13.00
Burgundy, France	

COLORADO BEER 12

Coors Light	\$8.00
Coors Banquet	\$8.00
Sanitas 'Bandito' Mexican Lager	\$8.00
Odell '90 Schilling' Amber Ale	\$8.00
Tivoli 'Helles' Lager	\$8.00

Telluride Brewing 'Face Down Brown' Ale	\$8.00
Station 26 Brewing 'Tangerine Cream Ale'	\$9.00
Left Hand Milk Stout NITRO	\$10.00
Epic 'Escape to Colorado' IPA	\$8.00
Crooked Stave Juicy East IPA	\$9.00
Colorado Cider CO 'Glider Cider' (GF)	\$11.00
Gruvi 'Golden' N/A Lager	\$9.00

RED WINES BY THE BOTTLE
70

Erath Pinot Noir	\$60.00
Willamette Valley, Oregon	
Resonance Vineyard Pinot Noir	\$135.00
Yamhill-Carlton, Willamette Valley, Oregon	
Ponzi Vineyards Pinot Noir	\$85.00
Laurelwood District, Willamette Valley, Oregon	
Belle Glos 'Clark & Telephone' Pinot Noir	\$72.00
Central Coast, California	
Kosta Browne Pinot Noir	\$190.00
Sonoma Coast, California	
Domaine Serene 'Yamhill Cuvee'	\$125.00
Willamette Valley, Oregon	
Elk Cove Vineyards 'Estate'	\$75.00
Sonoma County, California	
Calera by Duckhorn Pinot Noir	\$65.00
Central Coast, California	
J Vineyards Pinot Noir	\$90.00
Russian River Valley, California	
Walt Pinot Noir	\$75.00
Sonoma Coast, California	
Robert Hall Merlot	\$50.00
Paso Robles, California	
Duckhorn Merlot	\$100.00
Napa Valley, California	

Duckhorn "Three Palms Vineyard" Merlot	\$240.00
Napa Valley, California	
Penfolds BIN 704 Cabernet	\$80.00
Napa Valley, California	
Austin Hope Cabernet Sauvignon 1L	\$115.00
Paso Robles, California	
Charles Smith 'Substance' Cabernet Sauvignon	\$56.00
Columbia Valley, Washington	
Silver Oak Cabernet Sauvignon	\$160.00
Alexander Valley, California	
Faust Cabernet Sauvignon	\$115.00
Napa Valley, California	
Frank Family Cabernet Sauvignon	\$97.00
Napa Valley, California	
Quilt Cabernet Sauvignon	\$75.00
Napa Valley, California	
Louis M. Martini Cabernet Sauvignon	\$127.00
Napa Valley, California	
Caymus Vineyards Cabernet Sauvignon	\$217.00
Napa Valley, California	
Ridge Estate Cabernet Sauvignon	\$155.00
Monte Bello Vineyard, Santa Cruz Mts, California	
Freemark Abbey 'Sycamore Vineyard'	\$305.00
Rutherford, Napa Valley, California	
Jayson Pahlmeyer Cabernet Sauvignon	\$180.00
Napa Valley, California	
Sinegal Cabernet Sauvignon	\$155.00
Napa Valley, California	
Grgich Hills Estate Cabernet Sauvignon	\$150.00
Napa Valley, California	
Chateau Montelana Cabernet Sauvignon	\$525.00
Napa Valley, California	
Shafer 'TD-9'	\$153.00
Napa Valley, California	
Clos du Val 'Yettalil' Bordeaux Blend	\$315.00
Stag's Leap District, Napa Valley, California	

Flora Springs 'Trilogy'	\$150.00
Napa Valley, California	
San Simeon 'Stormwatch'	\$112.00
Paso Robles, California	
DeLille Cellars 'D2'	\$95.00
Yakima Valley, Washington	
DeLille Cellars 'Chaleur'	\$135.00
Yakima Valley, Washington	
Orin Swift 'Machete'	\$135.00
Saint Helena, California	
Mount Peak 'Gravity'	\$90.00
Monte Rosso, Sonoma County, California	
Orin Swift '8 Years in the Desert' Zinfandel Blend	\$85.00
Central California	
Department 66 'Others' Paso Robles, California	\$60.00
Côtes Catalanes, France	
Charles Smith 'Substance: Bx' Bordeaux Blend	\$145.00
Klein Vineyard, Walla Walla, Washington	
La Pui Belle	\$240.00
Millahue, Chile	
Château Lassègue Saint-Émilion Grand Cru Bordeaux	\$170.00
St. Émilion, Bordeaux, France	
Château Pavie 'Esprit de Pavie' Bordeaux	\$65.00
Bordeaux, France	
Famille Brunier 'Telegramme'	\$162.00
Chateauneuf Du Pape, Rhône, France	
Famille Brunier 'Telegraphe'	\$275.00
Chateauneuf Du Pape, Rhône, France	
Jean-Luc Colombo 'Les Ruchets' Syrah	\$175.00
Cornas, Rhône, France	
Department 66 'Others' Grenache	\$60.00
Côtes Catalanes, France	
Argiano NC Super Tuscan	\$60.00
Tuscany, Italy	
Argiano Brunello di Montalcino	\$220.00
Montalcino, Tuscany, Italy	

Argiano Brunello di Montalcino	\$140.00
Montalcino, Tuscany, Italy	
Caparzo Brunello di Montalcino	\$105.00
Montalcino, Tuscany, Italy	
Brancaia 'Tre' Super Tuscan	\$60.00
Tuscany, Italy	
Brancaia 'Ilatraia' Super Tuscan	\$130.00
Tuscany, Italy	
La Serre Nuovo dell' Ornellaia	\$180.00
Bolgheri, Italy	
Le Volte dell' Ornellaia	\$90.00
Tuscany, Italy	
Poggio al Tesoro 'Sondraia'	\$160.00
Bolgheri, Tuscany, Italy	
Fonterenza 'Pettiroso'	\$65.00
Montalcino, Tuscany, Italy	
Azienda Agricola La Ragose, Valpolicella Superiore Classico Ripasso	\$70.00
Veneto, Italy	
San Michelle Valpolicella Ripasso	\$75.00
Veneto, Italy	
Alligrini Amarone Delle Valipolicella	\$150.00
Veneto, Italy	
Azienda Agricola La Ragose, Amarone della Valpolicella Classico	\$125.00
Veneto, Italy	
Piatelli Reserve Malbe	\$52.00
Mendoza, Argentina	
K Vinters 'Motor City Kitty (MCK)' Syrah	\$75.00
Yakima Valley, Washington	
The Language of Yes 'En Passerillage' Syrah	\$75.00
Santa Maria Valley, California	
Ridge Zinfandel	\$105.00
Paso Robles, California	
Gran Clos 'Finca el Puig' Carignan	\$65.00
Priorat, Spain	
Faustino I Rioja Gran Reserva	\$139.00
Rioja, Spain	

Bodegas Pinea Del Duero 'I7'	\$95.00
Ribera del Duero, Spain	
Michael David 'Petite Petit'	\$60.00
Lodi, California	
Michael David 'Inkblot' Petit Verdot	\$70.00
Lodi, California	
Betz Family Winery 'La Serenne'	\$75.00
Yakima Valley, Washington	

SPARKLING & ROSÉ BY THE BOTTLE 11

Poggio Costa Prosecco Veneto, Italy	\$40.00
NV	
Naonis Prosecco Friuli, Italy	\$44.00
NV	
Benguela Cove 'Cuvee 58' Methode Cap Classique Walker Bay, South Africa	\$52.00
NV	
Veuve Clicquot 'Yellow Label' Brut Champagne Champagne, France	\$110.00
NV	
Taittinger 'Brut La Française' Champagne Champagne, France	\$145.00
NV	
J Vineyards 'Cuvée 20' Russian River Valley, California	\$75.00
NV	
Amelia 'Crémant de Bordeaux' Brut-Rosé Bordeaux, France	\$56.00
NV	
Moillard Brut-Rosé Alsace, France	\$48.00
2018	
La Jolie Fleur Rosé Méditerranée, France	\$52.00
2021	
Maison Saint Aix 'AIX' Rosé Coteaux d'Aix-en-Provence, France	\$60.00
2021	
Elouan Rosé Central Oregon	\$48.00
2021	

WHITE WINES BY THE BOTTLE 22

CasaSmith 'ViNO' Pinot Grigio Columbia Valley, Washington	\$44.00
2020	

Terlato Vineyards Pinot Grigio Friuli, Italy	\$52.00
2016	
Cantine Lunae 'Etichetta Grigia' Vermentino Colli di Luni, Italy	\$55.00
2019	
Bertani 'Sereole' Soave Veneto, Italy	\$50.00
2017	
Raimund Prüm 'Essence' Riesling Mosel, Germany	\$48.00
2019	
Penfolds 'Bin 51' Riesling Eden Valley, Australia	\$59.00
2012	
Koha Sauvignon Blanc Marlborough, New Zealand	\$52.00
2021	
Saint Clair Family Estate 'Dillon's Point' Sauvignon Blanc Marlborough, New Zealand	\$75.00
2021	
Kumusha Sauvignon Blanc Western Cape, South Africa	\$44.00
2021	
Duckhorn Sauvignon Blanc North Coast, California	\$60.00
2021	
Isabelle Garrault 'Les Grands Monts' Sancerre Sancerre, Loire, France	\$69.00
2019	
Musset-Roullier 'Le Moulin de Chateaupanne' Chenin Blanc Anjou, France	\$48.00
2018	
Opstal Estate 'Carl Everson' Chenin Blanc Slanghoek, South Africa	\$78.00
2018	
Böen Chardonnay Coastal California	\$60.00
2019	
Stag's Leap Wine Cellars 'Karia' Chardonnay Napa Valley, California	\$72.00
2020	
Cakebread Cellars Chardonnay Napa Valley, California	\$95.00
2020	
Brewer-Clifton Chardonnay Santa Rita Hills, California	\$75.00
2016	
Chateau Montelena Chardonnay Napa Valley, California	\$110.00
2019	
DuMOL 'Wester Reach' Chardonnay Sonoma County, California	\$80.00
2018	

Talbott 'Sleepy Hollow Vineyard' Chardonnay Santa Lucia Highlands, California	\$65.00
2020	
J Vineyards Chardonnay Russian River Valley, California	\$70.00
2020	
Morey Chassagne-Montrachet Premier Cru 'Les Embrazées' Burgundy, France	\$109.00
2018	

STARTERS 9

CRISPY BRUSSELS	\$15.00
bacon vinaigrette, fresnos	
BEET CAPRESE	\$13.00
beets, goat cheese, mint, sherry vinegar	
HAMACHI CRUDO	
spring pea, buttermilk, cucumber ponzu	
BAKED OYSTERS	\$26.00
bourbon molasses guajillo butter, cheese, panko, smoked trout roe	
SHISHITO PEPPERS	\$12.00
rosemary salt, citrus aioli	
PORK CHEEKS	\$18.00
braised greens, apricot, soy	
CRAB CAKES	\$19.00
cold water crab, piquillo, carrot, celery	
BREAD AND BUTTER	\$9.00
parker house style rolls, cinnamon Colorado honey butter	
CHARCUTERIE BOARD	\$24.00
chef’s choice of meats and cheeses, bread, pâté de foie, pickled mustard seed	

SOUPS 2

FRENCH ONION SOUP	\$14.00
roasted mushroom stock, madeira, sweet onion, crouton, gratinee gruyère	
LOBSTER BISQUE	\$15.00
butter poached lobster, cream, fino sherry, tarragon	

SALADS 4

BISTRO	\$11.00
baby bibb, fried caper, fines herbes, manchego, dijon vinaigrette, butter toasted brioche crouton	

CAESAR	\$12.00
gem lettuce, lemon scented crumb, parmigiano reggiano, anchovy dressing	
WEDGE	\$12.00
baby iceberg, d'auvergne bleu, applewood bacon, tomato, chive, buttermilk dressing	
BABY KALE	\$12.00
roasted grape, walnut, citrus vinaigrette, chèvre	

MAINS 11

STEAK FRITES	\$42.00
imperial wagyu american wagyu coulotte, tallow herb fries, red chimichurri	
LAMB CHOPS	\$48.00
superior farm pasture raised lamb, carrot, cauliflower, cipollini, madeira sauce	
BRICK CHICKEN	\$32.00
half roasted chicken, tomato, trumpet mushroom	
HALIBUT	\$46.00
buttermilk, zucchini, herb oil	
PACIFIC KING SALMON	\$42.00
colorado sweet corn, squash, herb dressing	
CAMPANELLE	\$28.00
mushrooms, white wine, gruyère	
SEARED TRUMPET MUSHROOMS	\$36.00
parsnip, asparagus, truffle	
PORK CHOP	\$38.00
gold canyon signature duroc pork, celeriac, apple, fennel, brown butter, hazelnut	
FILET MIGNON	\$50.00
grassfed cab tenderloin, asparagus, potato pave, bordelaise	
STRIP LOIN	\$65.00
harris ranch 12oz new york strip, potato, black garlic	
NEW YORK STRIP	\$80.00
harris ranch 16oz new york, garlic chive butter, tallow	

ACCOMPANIMENTS 6

CARROTS	\$11.00
miso, coriander, sesame seed, yogurt	
CAULIFLOWER	\$11.00
beet purée, pickled yellow beet, ricotta, shallot	

ASPARAGUS	\$13.00
gastrique, hazelnut, gruyère, chili crisp	
POTATO PAVÉ	\$11.00
crème fraîche, chive, gruyère, bacon	
MUSHROOMS	\$13.00
polenta, gruyère	
MAC & CHEESE	\$11.00
gruyère, manchego, panko	

SOUPS & SALADS 6

FRENCH ONION SOUP	\$14.00
roasted mushroom stock, madeira, sweet onion, crouton, gratinee gruyère	
LOBSTER BISQUE	\$15.00
butter poached lobster, cream, fino sherry, tarragon	
BISTRO	\$15.00
baby bibb, fried caper, fines herbes, manchego, dijon vinaigrette, butter toasted brioche crouton	
CAESAR	\$17.00
gem lettuce, lemon scented crumb, parmigiano reggiano, anchovy dressing	
WEDGE	\$17.00
baby iceberg, d'auvergne bleu, applewood bacon, tomato, chive, buttermilk dressing	
BABY KALE	\$16.00
roasted grape, walnut citrus vinaigrette, chèvre	

HANDHELDS 5

RANGE BURGER	\$19.00
range beef, house pickles, range burger sauce	
CHICKEN SANDWICH	\$19.00
grilled chicken breast, lettuce, bacon, gruyere, green chili aioli	
BRIE & APPLE	\$16.00
double crème brie, green apple, walnut pistou, caramelized shallot, colorado honey, frisée, baguette	
BLT	\$17.00
applewood bacon, baby bibb lettuce, aioli, salted heirloom tomato, dijon	
GRILLED TURKEY & SWISS	\$17.00
roasted turkey breast, gruyère, caramelized onion, stone ground mustard, grilled sourdough	

SHAREABLES 7

MAC & CHEESE	\$11.00
gruyère, manchego, panko	
CARROTS	\$11.00
miso, coriander, sesame seed, yogurt	
CAULIFLOWER	\$11.00
beet purée, pickled yellow beet, ricotta, shallot	
ASPARAGUS	\$13.00
gastrique, hazelnut, gruyère, chili crisp	
POTATO PAVÉ	\$11.00
crème fraîche, chive, gruyère, bacon	
MUSHROOMS	\$13.00
polenta, gruyère	
TALLOW FRIES	\$9.00
house-rendered tallow, herbs, ketchup	

BREAKFAST 8

2 EGG BREAKFAST	\$18.00
2 eggs any style, choice of bacon or sausage, choice of sourdough, wheat, or english muffin, breakfast potatoes	
SHORT STACK	\$15.00
3 buttermilk pancakes	
RANGE STACK	\$19.00
3 buttermilk pancakes, pork cheeks, apricot syrup, cinnamon butter, candied nuts	
RANGE BURRITO	\$16.00
scrambled eggs, potatoes, cheddar cheese, ranchero sauce, crema	
CHILAQUILES	\$15.00
tortilla, sunny side egg, ranchero sauce, smoked tomato	
COLORADO BISCUITS AND GRAVY	\$14.00
2 biscuits, caramelized onion, jalapeño, chorizo gravy	
BREAKFAST SANDWICH	\$17.00
sourdough bread, cheese, egg, bacon	
BYO OMELET	\$16.00
3 toppings and choice of cheese: potato bell pepper, asparagus, ham, bacon, chorizo, tomato, mushroom, onion gruyere, cheddar, parmesan, goat cheese	

SIDES 6

YOGURT PARFAIT	\$9.00
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FRUIT PLATE	\$12.00
1 EGG	\$5.00
BACON	\$5.00
SAUSAGE	\$6.00
TOAST	\$4.00

DESSERT 6

CREME BRULEE	\$11.00
SORBET	\$11.00
CHOCOLATE SEMIFREDDO	
COOKIES AND MILK PANNA COTTA	\$11.00
PALISADE PEACH COBBLER	\$13.00
LAYER CAKE	\$11.00