



James Ranch has been raising grass fed Angus cattle on this ranch since 1991. The cattle are rotated to fresh grass and irrigated pastures every day resulting in a deliciously distinct beef flavor unique to the James Ranch.

# JAMES RANCH GRILL

TABLE ON THE FARM

33846 Hwy 550, Durango, CO 81301  
Phone: (970) 764-4222



The Belford and Leyden cheese is made by Dan James 10 yards from the restaurant using the raw milk that comes from his Jersey cows grazing in the fields below. These cheeses are aged cheeses between 3 to 12 months making them rich, full-bodied, and delicious.

## BURGERS\*

All our 1/3 lb, 100% grass-fed beef burgers\* listed below are chargrilled to medium for the fullest flavor (unless otherwise requested) and served between a lightly buttered, local brioche bun or on a bed of greens.

Substitute our house baked gluten free bun 2.00

### The Basic (not boring) Burger\*

Lettuce + pickles + tomato, + red onion + your choice of condiments (ketchup, mustard, or mayo\*) 13.00 (Personalize with Add-ons!)

### Signature Burger\* (A local favorite)

Our beef patty + Belford cheese + caramelized onions + lettuce + our signature rosemary garlic aioli\* 14.50

### Mushroom Belford Burger\*

Sautéed cremini mushrooms + our Belford cheese + caramelized onions + our rosemary garlic aioli\* 15.50

### Green Chile Pico Burger\*

Our Belford cheese + sliced avocado + green chile pico + a swirl of lime crema 15.50

### Blue Cheese, Bacon, BBQ Burger\*

Our homemade chipotle BBQ sauce + Point Reyes blue cheese + two slices of applewood smoked Niman's Ranch bacon + red onion + lettuce 15.50

### Fall/Winter Veggie Burger

Grilled, seasoned butternut squash patty + Belford cheese + caramelized onions + tomato + lettuce + rosemary garlic aioli\* 10.50

## PERSONALIZE IT!

### Add your favorite toppings to any item on the menu:

Belford Cheese 2.00	Farm Fresh Fried Egg* 1.00
Extra JR Burger Patty* 5.00	Avocado 2.00
Niman Ranch Bacon 2.00	Caramelized Onions .75
Sautéed Mushrooms 2.50	Local Chokecherry Jelly .75



Serious Delights is the local bakery that bakes all our breads using farm fresh eggs, organic local whole wheat flour and are passionate about perfection.

## KIDDOS MENU

### Bitty Burger

A 3oz hamburger + a toasted brioche roll + lettuce + pickle + tomato + ketchup + chips 7.75

### Dawg on a Stick

Our dense beef frankfurter on a stick + a side of ketchup or mustard + chips 6.75

### Kids Melt

Half an Inside Out Melt + side of jelly for dipping + chips 6.25

## NONALCOHOLIC DRINKS

<b>Large 3.00</b>	<b>Medium 2.50</b>	<b>Kids 2.00</b>
Refill 1.50	Refill 1.00	Refill .50

### Organic Tractor Sodas

- \*Root beer
- \*Kola
- \*Kola Light
- \*Cherry Cream
- \*Coconut
- \*Blood Orange
- \*Strawberry Haystack (an apple cider vinegar drink)

### Organic Iced Teas

- \*Unsweetened Black Tea
- \*Unsweetened Green Tea
- \*Hibiscus Tea (Stevia Sweetened)

### Organic Lemonade

**Organic Arnold Palmer**  
(half iced tea & half lemonade)

## FLOATS & DESSERTS

### Soda Float

Your favorite flavor of soda + 1 large scoop Cream Bean Berry vanilla ice cream (made locally + from scratch + 100% organic milk, cream, vanilla and sugar) 8.00

### Homemade Baked Goods

A daily variety of cookies + hand pies + brownies + mini-cakes made from scratch + farm fresh eggs + organic ingredients + love 3.00-8.00

## ALCOHOLIC DRINKS

See Handout for current selections

### Local Durango Breweries:

- Carver's Brewing Co.
- SKA Brewing Co.

**Sutcliff Vineyards** - Cortez, CO

**Buckle Family Wine** - Gunnison, CO

### Hard Cider

**Eso Terra** - Dolores, CO



A whole bunch of hard working, local farmers that practice regenerative agriculture, grow our produce, provide eggs from pasture raised chickens and make our goat cheese.

\*Consuming raw or undercooked meats, eggs or unpasteurized milk may increase your risk of foodborne illness.