

TABERNASH, CO.

HECK'S

TAVERN

MENU

Click the menu link below to be taken to that menu.

Breakfast

Lunch & Dinner

Kids' Menu

Drink Menu

Wine List

Spirit List

Hours of Operation

Breakfast: 7:30 AM–10:30 AM | Lunch: 11 AM–5 PM | Dinner: 5 PM–9PM
Bar Open 11 AM–10 PM

Ext. 613 from your room or (970) 726-7013

Our Local Partners

Devil's Thumb Ranch Beef | Tabernash, CO

Sisu Family Farms | Granby, CO

Buckner Family Ranch | Longmont, CO

Bee Squared Apiaries | Berthoud, CO

Jumping Good Goat Dairy | Buena Vista, CO

Bovine & Swine | Jackson Hole, WY

MouCo Cheese Company | Fort Collins, CO

**\$5 service charge will be added to all take-out orders from Heck's | Menu options and pricing subject to change*

*Your bill includes a 3% service fee that goes directly to staff.
20% Service gratuity applied to parties of 7 or more | Split plate fee \$8 | All prices are subject to state and local taxes*

BREAKFAST

Entrées



Two Farm Fresh Eggs Your Way *V DF* | \$15
Sunny Side Up, Over Easy, Over Medium, Over Hard, or Poached
Breakfast Potatoes & Choice of Toast

Little Sawmill Skillet | \$18
Bacon, Tomato, Smoked Gouda Cheese, Potatoes
Caramelized Onions, Two Eggs Your Way, Green Onions

Broken Barn Potato Huevos Skillet | \$18
Devil's Thumb Ranch Wagyu Chili, Potatoes, Two Eggs Your Way
Cheddar Cheese, Sour Cream, Jalapeños

Nana Yager's Buttermilk Pancakes *V* | One \$6 | Three \$16
Fresh Berries & Warm Maple Syrup

Cabin Creek French Toast *V* | One \$5 | Two \$10
Challa Bread, Cinnamon, Fresh Berries, Warm Maple Syrup

Omelets & Scrambles

Available as scramble or omelet; served with potatoes and choice of toast.
Substitute egg whites, fruit, or a biscuit-\$2



Denver Omelet *GF* | \$16
Onions, Bell Peppers, Applewood Smoked Ham, Cheddar Cheese

Ram's Curl *GF* | \$14
Bacon, Cheddar Cheese

Double Pole *GF* | \$16
Spinach, Mushrooms, Sausage, Swiss Cheese

Punishment Hill *GF* | \$17
Bacon, Tomatoes, Avocado, Smoked Gouda Cheese

Little Cabin *V DF GF* | \$15
Tomatoes, Mushrooms, Spinach

Build Your Own Omelet *GF* | \$17
Choose up to 4 ingredients

Bacon, Ham, Sausage, Onions, Bell Peppers, Tomatoes, Mushrooms
Spinach, Cheddar Cheese, Swiss Cheese, Smoked Gouda Cheese
Add Avocado-\$4

Selections From Molly's Meadow



Cinnamon Vanilla Oatmeal *VG* | \$12
Cinnamon Vanilla Oatmeal

Yogurt & Berries *V* | \$10
Vanilla Greek Yogurt, Honey Oat Granola

Honey Smoked Salmon & Bagel | \$14
Spinach, Tomatoes, Red Onions, Capers, Cream Cheese

Sides

Applewood Smoked Bacon, Sisu Farms Sausage, or Ham *GF* | \$6

Biscuits & Sausage Gravy | One \$7 | Two \$14

Toast *V* | \$2

Potatoes *VG* | \$4

Bagel & Cream Cheese *V* | \$5

Seasonal Fruit *VG GF* | \$4

Chef de Cuisine - Maggie Ruff

V - Vegetarian | VG - Vegan | GF - Gluten-Free | DF - Dairy-Free | Most Dishes Can Be Altered to Accommodate Allergies
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LUNCH & DINNER

Starters

Black Bean Hummus *VG* | \$15
Grilled Pita, Chilled Crudité

Duck Confit Quesadilla | \$18
Brie, Smoked Gouda, Pecans, Cranberry-Sultana Chutney

Warm French Onion Dip *GF* | *V* | \$15
Caramelized Onion, Crudité, House Potato Chips

Local Charcuterie & Artisanal Cheese Board | \$24
Colorado Honeycomb, House Pickles, Nuts, Preserves, Grilled Bread

Winter Burrata *V* | \$16
*Roasted Pear & Apple, Honeycomb, Fresh Herb, Lemon Pistachios
Aged Balsamic, Grilled Ciabatta*

Soups & Salads

From The Cauldron | \$8/10
Daily Soup Selection from the Chef

Devil's Thumb Ranch Wagyu Chili *GF* | \$12/14
Wagyu Beef, Jalapenos, Cheddar Jack Cheeses, Sour Cream, Cornbread

Fraser Valley Wedge Salad | \$15
*Smoked Blue Cheese, Bacon, Red Onion, Heirloom Baby Tomatoes
House Ranch Dressing*

Balsamic Glazed Roasted Beet Salad *GF* | *V* | \$16
*Watercress, Candied Pecans, Toasted Goat Cheese
Aged Balsamic Vinegar*

Winter Citrus Salad *GF* | *VG* | \$15
*Baby Spinach, Winter Citrus, Lemon Candied Pistachio, Cranberries
Pineapple Sage Vinaigrette*

Lemon Caesar | \$15
*Butter Lettuce, Rustic Croutons, Heirloom Baby Tomatoes
Shaved Parmesan, Lemon Caesar Dressing*

Baby Apple Salad *V* | \$16
*Frisée, Colorouge Cheese, Cranberries, Walnuts, Shaved Celery, Shallot
Cornbread Croutons, Honey Citrus Balsamic Vinaigrette*

Add to any Salad: Grilled Chicken Breast \$8 | Grilled Shrimp \$9 | Cut of the Day \$13 | Steelhead Trout \$18*

Entrée

Devil's Thumb Ranch Wagyu Cheeseburger* | \$22
*Wagyu Beef, Cheddar Cheese, Lettuce, Tomato, Red Onion, Pickles
Add Bacon, Mushroom, or Avocado | Market price applies
Substitute Beyond Meat Patty for an additional \$2*

Devil's Thumb Ranch Patty Melt | \$22
*Wagyu Beef, Cheddar, Swiss, Louie Sauce, Caramelized Onion
Marbled Rye*

Devil's Thumb Ranch Wagyu Tacos *GF* | \$20
*Chipotle Crema, Onion, Cilantro, Cotija
Roasted Jalapeño, Guacamole*

Vegan Crispy Chicken Sandwich *VG* | \$19
Baby Kale, Tomato, Caramelized Onion, Grilled Apple, Ciabatta

Cast Iron Striped Bass *GF DF* | \$32
*Brussels Sprouts, Winter Squash, Lemon Basil Pistou
Pecan Gremolata*

Herb Stuffed Rainbow Trout *GF* | \$34
Bamboo Rice Risotto, Roasted Tomato, Grilled Lemon

Wagyu Meatloaf | \$38
*Devil's Thumb Ranch Wagyu, Andouille, Tomato Gravy
Mashed Potatoes, Garlic Green Beans*

Grandma's Roasted Chicken *GF* | \$36
*Mashed Potato, Roasted Carrots, English Peas, Pearl Onions
Chicken Sauce*

Bison Short Rib *GF DF* | \$40
*Spiced Sweet Potato Puree, Roasted Pearl Onion, Huckleberry
Demi-Glace, Pecan Gremolata*

Pork Chop *GF* | \$42
Polenta, Roasted Carrot, Apple-Rum Preserves, Grilled Pear

Mushroom Pot Pie *V* | \$26
*Pearl Onion, Peas, Carrots, Roasted Potato
White Truffle Oil, Puff Pastry*

Vegan Carne Asada *VG GF* | \$27
Pan Roasted Potatoes, Bell Pepper & Spanish Onion, Chimichurri

Sides

Roasted Potatoes with Garlic, Rosemary, Parmesan *V GF* | \$10

Maple Glazed Brussels Sprouts with Bacon *GF DF* | \$12

Honey Roasted Carrots with Thyme, Garlic, Toasted Goat Cheese *V GF* | \$12

Bacon Beer Cheese Mac with BBQ Panko | \$12

Green Beans & Mushrooms with Toasted Almonds *VG GF* | \$12

Desserts

Home-Made Pie of the Day *V* | \$10
Seasonal Flavors - Ask Server for Current Selection

Sticky Toffee Pudding *V* | \$12
Whiskey Brickle Ice Cream, Caramel Sauce

Heck's Chocolate Cake *V* | \$11
Chocolate Cake, Ganache, Chocolate Swiss Buttercream

Chef Sierra's Seasonal Cake *V* | \$12
Ask Server for Current Selection

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KIDS' MENU

ALL DAY

Heck's Specialties (Choose One) | \$16

*Each Served With Choice of Fries, Fruit, or Salad
Choice of Ice Cream Sandwich or House-Baked Cookie for Dessert*

Crispy Chicken Tenders

Grilled Cheese

Cheddar Cheese on Texas Toast

Peanut Butter & Jelly Sandwich

Grape Preserves, Challa Bread

Devil's Thumb Ranch Wagyu Burger with Cheese*

Cheddar Cheese

Kids' Mac & Cheese

Cheddar Classic Sauce

BEVERAGES

Choice of Milk, Assorted Juices, or Assorted Sodas

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DRINK MENU

BEER



On Tap | \$9

All Good Amber | 6% | Bull & Bush Brewing
The Mighty Madison IPA | 6.3% | Big Trout Brewing
White Rascal | 5.6% | Avery Brewing
Coors Banquet | 5% | Coors Brewing
'El Patio' Mexican Lager | 5.2% | Hideaway Park Brewing
Fat Tire | 5.2% | New Belgium Brewing
Milk Stout Nitro | 6% | Left Hand Brewing
'Sippin' Blackberry' Sour Ale | 4.6% | Odell Brewing Company
Snowmelt Seltzer | 5% | Upslope Brewing Company
Stella Artois | 5% | Anheuser-Busch Brewing
Telluride Pilsner | 5.2% | Telluride Brewing
Voodoo Ranger 'Juicy Haze' IPA | 7.5% | New Belgium Brewing

Bottle/Can | \$7

Cider | 6.8% ABV | Stem Ciders
Kolsh | 4.6% ABV | Prost Brewing
Mountain Time Lager | 4.4% ABV | New Belgium Brewing
Modelo Especial | 4.4% ABV | Grupo Modelo
Saison | 4.2% ABV | Crooked Stave Brewery
Sour Rosé | 4.0% ABV | Crooked Stave
Athletic Lite | NA | Athletic Brewing Company
Athletic Hazy IPA | NA | Athletic Brewing Company

SPECIALTY COCKTAILS



\$17

Cowgirl

*Colorado Vodka Company, Fresh Lime Nectar, Raspberry Puree
St. Germain, Topped with Sparkling Rosé*

Shaded Up

Beefeater Gin, Fresh Lemon Nectar

Shadow Riding

*Ron Zacapa 23 Solera Rum, Fresh Lime Nectar
Taylor's Velvet Falernum, Yellow Chartreuse, Angostura Bitters*

Cowboy Coffee

Colorado Vodka, Kahlua, Bailey's Irish Cream

The Charro

*Arette Blanco, Fresh Lime Nectar, Orange Liqueur
Tajin Spiced Rim*

Branding Iron

*291 Whiskey, Grapefruit Liqueur, Fresh Lime Nectar
Maraschino Cherry Liqueur*

Barrel Race

*Sazerac Rye, Carpano Antica Sweet Vermouth
Angostura Bitters*

ZERO-PROOF



\$7

Alpenglow

*Chamomile Tea Concentrate, Fresh Lavender Nectar
Lemon Juice, Topped with Soda*

Ranch-ade

*Kiwi, Peach, Mango, Strawberry, Watermelon
Blackberry or Raspberry Flavored Lemonade*

Mountain Breeze

*Kiwi, Peach, Mango, Strawberry, Watermelon
Blackberry or Raspberry Flavored Seltzer Water*

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WINE LIST

WINES | BY THE GLASS

SPARKLING

- Gruet | *Brut Sparkling* | New Mexico | \$14/52
Taittinger Brut La Francaise | *Champagne* | Reims, France | \$27/108
Bisol 'Jeio' | *Brut Prosecco* | Veneto, Italy | \$16/64
Bisol 'Jeio' | *Brut Prosecco Rosé* | Veneto, Italy | \$16/64

WHITE & ROSÉ

- Diatom Bar-M by Greg Brewer | *Chardonnay* | Santa Barbara, California | \$16/64
Justin Girardin | *Chardonnay* | Bourgogne, France | \$19/76
Nals Margreid Hill | *Pinot Grigio* | Alto Adige, Italy | \$16/64
Craggy Range | *Sauvignon Blanc* | New Zealand | \$15/60
Marquis de Goulaine | *Sancerre* | Loire Valley, France | \$19/76
Dr. Loosen | *Riesling* | Mosel, Germany | \$14/56
Villa Antinori | *Toscana* | Tuscany, Italy | \$15/60
Miner Family Winery | *Viognier* | Paso Robles, California | \$14/56
Whispering Angel | *Rosé* | Provence, France | \$15/60

RED

- J.K. Carriere 'Provocateur' | *Pinot Noir* | Willamette Valley, Oregon | \$18/72
Brewer-Clifton | *Pinot Noir* | Sta. Rita Hills, California | \$25/100
Duckhorn Vineyards | *Merlot* | Napa Valley, California | \$18/72
Acumen Mountainside | *Cabernet Sauvignon* | Napa Valley, California | \$25/100
True Grit | *Cabernet Sauvignon* | Mendocino County, California | \$18/72
Loscano Vineyards Grand Reserve | *Malbec* | Mendoza, Argentina | \$16/64
DAOU Family Estates 'Pessimist' | *Red Blend* | Paso Robles, California | \$16/64
Villa Antinori | *Toscana Rosso* | Tuscany, Italy | \$17/68

WINE LIST

WINES | BY THE BOTTLE



BUBBLES & PINK

- NV | Billecart-Salmon | *Brut Champagne* | Champagne, France | \$125
NV | Laurent-Perrier La Cuvee | *Brut Champagne* | Champagne, France | \$170
NV | Moët & Chandon Imperial | *Brut Champagne* | Champagne, France | \$150
2012 | Dom Perignon | *Champagne* | Champagne, France | \$425
NV | Veuve Clicquot Brut 'Yellow Label' | *Champagne* | Champagne, France | \$140
NV | Perrier-Jouët Blanc De Blancs Brut | *Champagne* | Champagne, France | \$280
2012 | Veuve Clicquot La Grande Dame | *Champagne* | Champagne, France | \$500
NV | Veuve Clicquot Rosé | *Rosé Champagne* | Champagne, France | \$160
NV | Laurent-Perrier La Cuvee Rose Brut | *Rosé Champagne* | Champagne, France | \$210
NV | Moët & Chandon Brut Rose Imperial | *Rosé Champagne* | Champagne, France | \$117
2013 | Perrier-Jouët Belle Epoque | *Rosé Champagne* | Champagne, France | \$625

RED

- 2016 | Heitz Cellar Lot C- 91 | *Cabernet Sauvignon* | Napa Valley, California | \$195
2019 | Orin Swift 'Palermo' | *Cabernet Sauvignon* | Napa Valley, California | \$128
2018 | Silver Oak Alexander Valley | *Cabernet Sauvignon* | Sonoma, California | \$170
2015 | Heitz Cellar Martha's Vineyard | *Cabernet Sauvignon* | Oakville, California | \$430
2016 | Curvature | *Cabernet Sauvignon* | Napa, California | \$180
2018 | Long Meadow Ranch | *Merlot* | Napa Valley, California | \$130
2020 | County Line | *Pinot Noir* | Sonoma County, California | \$96
2021 | Ken Wright Cellars | *Pinot Noir* | Willamette Valley, Oregon | \$120
NV | Saldo Blue | *Red Blend* | Oakville, California | \$85
2020 | Orin Swift 'Abstract' | *Red Blend* | Napa Valley, California | \$110
2019 | Orin Swift 'Papillon' | *Red Blend* | Napa Valley, California | \$150
2019 | The Prisoner Wine Company | *Red Blend* | Oakville, California | \$91
NV | The Prisoner Wine Company 'Saldo' | *Zinfandel* | Oakville, California | \$96
2019 | Villa Antinori | *Chianti Classico Riserva* | Chianti, Italy | \$85
2011 | Bodegas Faustino Gran Reserva | *Tempranillo* | Rioja, Spain | \$81
2013 | Campo Viejo | *Rioja* | Rioja, Spain | \$96
2016 | Marques De Murrieta Reserva | *Rioja* | Rioja, Spain | \$120
2017 | High Sands | *Grenache* | McLaren Vale, Australia | \$255
NV | Torbreck Run Rig | *Syrah-Viognier* | Barossa Valley, Australia | \$325
2019 | Torbreck Woodcutter's Shiraz | *Syrah-Shiraz* | Barossa Valley, Australia | \$130

WHITE

- 2015 | Rochioli | *Sauvignon Blanc* | Russian River Valley, California | \$95
2021 | Brewer-Clifton | *Chardonnay* | Sta Rita Hills, California | \$75
2019 | Frank Family Vineyards 'Carneros' | *Chardonnay* | Calistoga, California | \$130
2018 | Stag's Leap 'Hands of Time' | *Chardonnay* | Sonoma, California | \$113
2021 | ZD Wines | *Chardonnay* | Napa Valley, California | \$70
2021 | Inama Vin 'Soave Classico' | *Garganega* | San Bonifacio, Italy | \$50
2019 | Eva Fricke | *Riesling* | Rheingau, Germany | \$85

SPIRIT LIST

TEQUILA

Arette Blanco – \$12
Arette Reposado – \$16
Casamigos Blanco – \$15
Casamigos Añejo – \$18

Del Maguey Vida Mezcal – \$15
Don Julio Blanco – \$15
Don Julio Reposado – \$17

Forteleza Blanco – \$19
Forteleza Reposado – \$25
Illegal Mezcal – \$22
Los Vecinos Espadin Mezcal – \$15

RUM

Appleton Estate – \$13
Bacardi Gold – \$12
Bacardi Rum Añejo 4 Yrs. – \$15
Bacardi Rum Gran Reserva 10 Yrs. – \$17
Bacardi Especial 16 Yrs. – \$24
Bacardi Rum Limitada – \$24
Captain Spiced – \$14

Diplomático Rum Exclusiva – \$18
Diplomático Rum Planas – \$14
Diplomático Rum Mantuano – \$14
Frigate Reserve 8 Yr. – \$13
Frigate Reserve 12 Yr. – \$13
Havana Club Rum Añejo – \$13

Malibu – \$11
Myers Original Dark Rum – \$14
Montanya – \$13
Pampero Aniversario – \$14
Ron Zacapa 23 Centenario – \$23
Santa Teresa 1796 – \$20

VODKA

Belvedere – \$17
Grey Goose – \$17

Grey Goose Citroén – \$16
Ketel One – \$16

Tito's Handmade – \$15

GIN

Beefeater – \$14
Bombay Sapphire – \$15
Botanist – \$16
Empress 1908 – \$16

Hendrick's – \$16
Idlewild Barrel Aged Gin – \$14
Leopold Bros Navy Strength – \$17

Monkey 47 – \$22
Nolet's – \$18
Tanqueray – \$15

BOURBON

1792 – \$16
Angel's Envy – \$20
Basil Hayden – \$18
Basil Hayden 10 Yrs. – \$20
Buffalo Trace Bourbon – \$14
Eagle Rare Bourbon – \$15
Elijah Craig Small Batch – \$15
Fireball Cinnamon Whiskey – \$10

Four Roses Small Batch Select – \$18
High West Bourbon – \$18
Jack Daniel Gentleman Jack – \$17
Jack Daniel's Single Barrel – \$18
Laws Four Grain Straight – \$15
Leopold's Small Batch – \$17
Middle West – \$20
Redemption – \$16

Slaughter House – \$17
Stranahan's Sherry Cask – \$18
Town Branch – \$16
Widow Jane – \$22
Wild Turkey Longbranch – \$16
Wild Turkey Rare Breed – \$18

RYE BOURBON

291 Rye Colorado 'White Dog' – \$17
291 Colorado Small Batch Rye – \$16
George Dickle Rye – \$18
Angel's Envy Rye – \$24

High West Double Rye – \$22
Laws Rye – \$19
Sazerac Rye – \$17
Woody Creek Rye – \$15

Wild Turkey 'Rare Breed' Rye – \$20

SCOTCH & SINGLE MALT WHISKEY

Ardbeg 10 Yrs. – \$22
Caol Ila 12 Yrs. – \$23
Dewars "White Label" – \$14
Dewars 12 Yrs. – \$15
Flaming Heart – \$12
Glenfiddich 12 Yrs. – \$15
Glenmorangie 12 Yrs. Sherry Cask – \$17

Glenmorangie 10 Yrs. – \$15
Glenkinchie 12 Yrs. – \$18
Iwai Mars – \$15
Johnnie Walker Red – \$12
Johnnie Walker Black – \$15
Kikori – \$12
Lagavulin 8 Yrs. – \$16

The Macallan Double Cask 12 Yrs. – \$18
Monkey Shoulder – \$12
Oban 14 – \$18
Stranahan's Single Malt Whiskey – \$16
Talisker Storm Single Malt – \$22
Talisker 10 – \$22

SPIRIT LIST

AFTER DINNER DRINKS

Amaro Averna – \$15

Amaro Nonino – \$15

Limoncello – \$14

RESERVES

TEQUILA

Clase Azul Plata – \$35
Clase Azul Reposado – \$32

Codigo 1530 Extra Anejo – \$50
Don Julio 1942 – \$44

BOURBON

291 E – \$24
Blanton's – \$35
E.H. Taylor Jr. Small Batch Bourbon – \$25

Kentucky Owl – \$25
Weller Special Reserve – \$20

RYE BOURBON

Whistlepig Rye 10 Yrs. – \$24

SCOTCH WHISKEY

BenRiach 25 Yrs. Single Malt – \$70
Dalwhinnie 15 Yrs. Single Malt – \$24
Johnnie Walker Gold – \$36

Johnnie Walker Blue – \$60
Oban 18 Yrs. Single Malt – \$44
Talisker 18 Yrs. Single Malt – \$48

IRISH WHISKEY

Jameson – \$16
RedBreast Cask Strength – \$32

Redbreast 12 Yrs. – \$22
RedBreast Lustau – \$32

COGNAC ARMAGNAC

Germain Robin – \$40
Hennessy VSOP – \$28
Hennessy XO – \$80

Prunier XO – \$60
Prunier VSOP – \$21
Sauval XO – \$20

AFTER DINNER DRINKS

Barros Porto Colheita 1964 – \$95
Blandy's Madeira 1988 – \$60
Blandy's Madeira 1976 – \$65
Blandy's Madeira 1975 – \$75

Blandy's Madeira 1968 – \$88
Taylor Fladgate Vintage Porto 2003 – \$30
Taylor Fladgate Vintage Porto 1985 – \$45
Taylor Fladgate Vintage Porto 1994 – \$65

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