



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 raw milk cheeses are aged 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, 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*) 14.00 (Personalize with Add-ons!)

Signature Burger* (A local favorite)

Our beef patty + Belford cheese + caramelized onions + lettuce + our signature rosemary garlic aioli* 16.00

Mushroom Belford Burger*

Sautéed cremini mushrooms + our Belford cheese + caramelized onions + our rosemary garlic aioli* 16.75

Green Chile Pico Burger*

Our Belford cheese + sliced avocado + green chile pico + a swirl of lime crema 16.50

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 17.50

Summer Veggie Burger

Grilled, seasoned summer squash + our Belford cheese + caramelized onions + tomato + lettuce + our rosemary garlic aioli* 12.00

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* 6.50	Avocado 2.00
Niman Ranch Bacon (2 pc) 3.00	Caramelized Onions .75
Sautéed Mushrooms 2.50	Local Green Chilies 1.75



La Bonne Patisserie is the local bakery that bakes many of our breads using local farm fresh eggs, organic local flours and quality oils.



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.

KIDDOS MENU

Bitty Burger

A 3oz hamburger + a toasted brioche roll + lettuce + pickle + tomato + ketchup + chips 9.00

Dawg on a Stick

J/R beef hot dog on a stick + ketchup or mustard + chips whole 8.50 half 4.25

Kids Melt

Soft focaccia + Belford cheese inside + side of jelly for dipping + chips 6.50

ORGANIC NONALCOHOLIC DRINKS

Large 3.75 (20 oz)	Medium 3.00 (16 oz)	Small 2.50 (10 oz)
Organic Tractor Sodas	Organic Iced Teas	
- Root beer	- Unsweetened Black Tea	
- Kola	- Unsweetened Green Tea	
- Kola Light	- Hibiscus Tea (Stevia Sweetened)	
- Cherry Cream	Organic Lemonade - real lemon juice + Honeyville honey	
- Coconut	Organic Arnold Palmer (half iced tea & half lemonade)	
- Mandarin Orange		
- Strawberry Haystack (an apple cider vinegar drink)		

FLOATS & DESSERTS

Soda Float

Your favorite flavor of Tractor soda + 4 oz of 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 3.50-8.00

ALCOHOLIC DRINKS

See Handout for current selections

Local Durango Breweries:

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

Buckle Family Wine

Gunnison, CO

Hard Cider

Eso Terra -Dolores, CO

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