BRUNCH MENU

BACK 40

APPETIZERS

WHITE CHEDDAR BACON MAC N CHEESE
Heber Valley Creamery white cheddar, bacon,
Caramelized onions, breadcrumbs $15

CHILI CHEESE FRIES
beef chili, scallions, pickled
Jalapenos, sour cream, cheddar cheese $16

CHICKEN WINGS
House-made buffalo sauce or honey BBQ
with parmesan ranch dressing $15

PARMESAN PARSLEY FRENCH FRIES
Hand punched, Back 40 fry sauce $6

SWEET POTATO FRIES *$6*

SOUPS & SALADS

FARMERS CHOICE SOUP
Made fresh daily
Cup $6 / Bowl $10

CIRCLE BAR BEEF CHILI
Ground chuck, pinto beans, bell pepper, stewed
tomatoes, sour cream, cheddar, scallions
Cup $6 / Bowl $10

GARDEN SALAD
Baby greens, fennel, tomato, cucumber, carrot,
choice of ranch, balsamic or blue cheese dressing $11

BEET SALAD
Arugula, quinoa, roasted beets, almonds, jalapeno goat
cheese, beet chips,
champagne vinaigrette $17

Add chicken $7, beef $11, salmon $11, shrimp $11, tuna
$11, or "Beyond Meat" $10 to any salad

SIDES

Side of Toast $2

Bacon or Sausage or Ham $6

Side Fruit $6

Homemade BBQ sauce $2

Buffalo Sauce $2

Pico de Gallo $3

Sour Cream $1

Mashed Potatoes $6

Breakfast Potatoes $6

Two Meatballs $6

Steak Black Beans $6

Asparagus $6

Green Beans or Mushrooms $6

Side Salad $6

One Egg $3

Tomatillo Salsa $3

Brown Mushroom Gravy $2

White Country Gravy $2

Jalapeno Goat Cheese $4

Maple Syrup $4

Chimichurri $3

Bearnaise Sauce $3

EGGS & MORE

All items served with Potatoes O'Brien

BUILD YOUR OWN OMELET
Choose any three:
sausage, bacon, ham, onion, tomato, spinach,
mushrooms, cheddar, Swiss
Choice of sourdough, wheat, English muffin $16

EGG PLATE
Any style, choice of meat –
sausage, bacon, ham
Choice of sourdough, wheat, English muffin $15

BACK40 EGGS BENEDICT
English muffin, Canadian bacon, spinach, tomato,
bearnaise $20

CHICKEN FRIED STEAK & EGGS
Country white sausage gravy, two eggs cooked to
order $21

STEAK & EGGS
8oz flat iron steak, two eggs cooked to order,
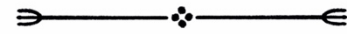*Choice of sourdough, wheat, English muffin $28*

HUEVOS RANCHEROS
Two eggs cooked to order, steak black beans,
tomatillo salsa, mozzarella, pico de gallo,
guacamole, jalapenos, sour cream $18
(excludes potatoes O'Brien)

BACK 40 FRENCH TOAST
Brioche, cinnamon crust, fresh fruit, whipped cream,
maple syrup, choice of sausage, ham, bacon $18
(excludes potatoes O'Brien)

ENTREES

BACK 40 BURGER
Local organic grass-fed beef, lettuce, tomato,
caramelized onions, pastrami, special sauce, Heber
Valley Creamery jalapeno bacon cheddar cheese,
choice of parmesan parsley fries, sweet potato fries
or salad $19

BEYOND 40 BURGER
"Beyond Meat" meatless burger, lettuce, tomato,
caramelized onions, cheddar, special sauce, choice
of parmesan parsley fries, sweet potato fries or
salad $20

CIRCLE BAR BURGER
Local organic grass-fed beef, lettuce, tomato,
cheddar, sesame seed bun, choice of parmesan
parsley fries, sweet potato fries or salad $16

RED BARN CHICKEN
Half bird buttermilk fried, mashed potatoes,
brown mushroom gravy, green beans $21

STEAK FRITES
8oz local organic flat iron, crisp potato, pico de
gallo, chimichurri, grilled asparagus $30

OUR MISSION

At Back 40 Ranch House Grill, our menu is made with fresh, local and organic ingredients from Heber Valley and its surrounding areas. We purchase whole cows from Circle Bar Ranch, located just two pastures behind our restaurant. We support local businesses, including Heber Valley Cheese, Stoneground Bakery, Good Grains Gluten Free Bakery, Pepper Lane Products, Redmond Real Salt and more.

Back 40 is also committed to sustainability, from our building renovations to our daily practices. Our water comes fresh from our 200ft deep artisan aquifer. With water this pure and clean, we could bottle and sell it, but for you, it's free!

San the QR code
to learn more