THE FARM AT BRUSH CREEK

SUMMER EXPERIENCES

Email concierge@brushcreekranch.com to reserve your experience.

THE FARM

			Per Person
Full-Day Farm Experience	Immerse yourself in a world of editable artisanship. Go behind the scenes for insightful tours and lessons at the Bakery, Creamery, Distillery, and Greenhouse. Polish your culinary skills with a hands-on cooking class with one of our exceptional chefs and enjoy the fruit of your labor during a gourmet private lunch. End your full-day celebration of culinary wonders with an exclusive wine tasting and tour of the 94-yard cellar tunnel. Ages 21+	Tuesdays & Saturdays 9:00 - 3:30pm	$800

BAKERY

Baking Class	Our expert pastry team will take you on a step-by-step journey creating the famous, delicate, and fluffy Brush Creek Bourbon Soufflé. Tour the bakery and learn what it takes to supply the ranch with freshly baked bread, pastries, and desserts year-round.	Wednesdays & Fridays 9:00 – 12:00pm	$250

CHEYENNE CLUB KITCHEN

Healthy Eating	Enjoy a kombucha tasting and learn new techniques to introduce healthy recipes into your weekly routine.	Wed, Thu, & Fri 9:00 – 12:30pm	$250
Pasta Making	Indulge in your love for all things pasta with a class on how to make your own!	Wed, Thu, & Fri 9:00 – 12:30pm	$250
Wagyu Grilling	Delve into our Wagyu beef program and explore techniques for grilling meats and veggies perfectly, each and every time. Enjoy learning about our dry aging program and experience a side-by-side tasting.	Wed, Thu, & Fri 9:00 – 12:30pm	$300

GREENHOUSE

Greenhouse Immersion	Not only educational but an enlightening journey through our 20,000-square-foot greenhouse. Learn what it takes to grow over 100,000 lbs. of produce every year, from our hydroponics method to atmosphere settings and controls, all while tasting fruits, vegetables, and edible flowers from the vine.	Mondays, Fridays & Saturdays 9:00 – 11:00am	$100

MEDICINE BOW CREAMERY

Goat Yoga	A therapeutic animal mental health session. Spend the morning guided through interactive yoga with our herd of baby goats. Ages 12+	Mondays, Wednesdays, & Fridays 10:00 – 11:30am	$180
Wake Up with the Goats	Get the full dairy farmer experience as you learn the milking process of our mother goats and bottle feed the babies. Ages 15+	Wednesdays & Fridays 6:15 – 8:00am	$150
All Things Goats	Take an in-depth look into the art and science of dairy management and cheesemaking. Meet the moms, play with the kids, learn all aspects of milking, and end with a curated cheese tasting. Ages 10+	Tuesdays, Thursdays & Saturdays 1:30 – 3:30pm	$200
Goat Pasture Walks	Begin your morning with coffee or mimosa in hand, leisurely stroll through the pasture with our goats, and watch as they jump, play, and graze on their breakfast. Take your mug home with you as a memento. Ages 12+	Tuesdays & Saturdays 8:30 – 10:30am	$150
Cheesemaking Apprentice	Learn to make cheese side by side with our Creamery's own cheese makers. An all-day experience in our Dairy and Creamery with lunch at the Cheyenne Club. Ages 15+. 2 guests max.	By Appointment	$600

**Creamery experiences must be booked 72 hours in advance.*

DISTILLERY

Distillery Tour, Tasting, & Barrel Thieving	Take an in-depth tour of the distillery while learning about the distilling process and the historical background of our spirits. Taste the full line-up of our award-winning bourbon, rye, vodka, and gin, including thieving whiskey straight from the barrel! Ages 21+	Mondays & Thursdays 1:30 – 3:30pm	$300
Distiller for a Day	Advance your knowledge of spirits distillation with a behind-the-scenes tour of our operations, tasting new-make spirits directly off the still, walking through the barreling process, and thieving mature whiskey directly from the barrel. Each guest will blend and proof whiskey to craft their own finished spirit and end the experience with a full tasting of bourbon, rye, vodka, and gin. Ages 21+	Mondays & Thursdays 1:30 – 3:30pm	$350

Distillery experiences include keepsake gifts: Brush Creek Distillery T-Shirt, Glencairn Tasting Glass, and Leather Distillery Coaster.

CELLAR

Wine & Cheese Tasting	A curated tasting from one of the top 10 largest wine collections in the world. Tour our 94-yard wine tunnel encompassing 30,000 bottles. Learn about our robust wine collection, and taste four premium wines and cheeses from our creamery, led by one of our wine experts. Ages 21+	Tuesdays & Fridays 1:30 – 3:30pm	$300
Legacy Wine Experience	Journey through one of the finest wine lists in the world recognized as "Best of" by Wine Spectator and representing every wine-producing country in existence. Let our Sommelier lead you into our Legacy Cellar, which holds the best, most prestigious, and rare wines in the world, such as First Growth Bordeaux, Grand Cru Burgundy, and Cult Napa Cabernet Sauvignon. Ages 21+. 2 Guests Minimum.	Tuesdays & Fridays 1:30 – 3:30pm	$1,500

CHEYENNE CLUB BAR

Seed-to-Glass Mixology	Our expert mixologist will take you through the step-by-step process of creating the perfect cocktail. Pair our own Brush Creek Ranch spirits with the freshest ingredients from the Greenhouse. Working in our culinary facility and bar, you will learn to make a craft cocktail from start to finish. Ages 21+	Mondays, Wednesdays & Fridays 1:30 – 3:30pm	$200

SPIRIT VAULT

Spirit Tasting	Experience a custom tasting of five half-ounce pours (2.5 oz total) of American Bourbon, Rye, Import Whiskey, and two Scotches from all around the world. Higher-tiered flights are based on rarity and notoriety. Our prized collection of spirits is sure to excite even the most seasoned traveler. Ages 21+	Tue, Thu, & Sat 1:30 – 3:30pm Also by Appointment	Tiered $350 $500 $1,000 $2,000

MERCANTILE

Shopping	Brush Creek Mercantile offers a selection of clothing, housewares, gifts, and more from some of the world's finest outfitters and artisans. Private shopping is available upon request, in addition to pre- and post-dinner shopping at The Farm.	Tue, Thu, & Sat 5:00 – 10:00pm Private By Appointment	N/A

*A service fee will be applied. To change or cancel your experience, please allow 48 hours advance notice of your scheduled experience to avoid being charged in full. Please note that prices and hours of operation are subject to change. The class type for Cheyenne Club Kitchen, Baking, and Distillery will be established after the first guests enroll.

4/1/24