

THE LEGEND OF

THE CHEYENNE CLUB

In the 1880s, an exclusive, world-class luxury clubhouse formed in what was one of the wealthiest cities on earth: Cheyenne, Wyoming. It was called the Cheyenne Club, and its founding members brought educational backgrounds from prestigious institutions such as Columbia, Dartmouth, Harvard, Princeton, and Yale. These members were well-travelled and resourced, visiting everywhere from Mexico to Paris. In a wild, wild West, they sought to usher in an era of civility.

The Cheyenne Club was located on the transcontinental railroad system, making it accessible to cattle barons, industrial giants, political figures, and British aristocrats. This would prove helpful for word of this newly established paradise to spread quickly. Its reputation rivaled the upscale Corkscrew Club in Denver and would soon outrun the success of the best clubs in London. It would even draw in famous figures like Andrew Carnegie, Owen Wister, and Oscar Wilde.

200 people were allowed access to The Cheyenne Club. It was a two-story brick building containing Victorian French windows, two grand staircases, a veranda, an elevator, wine vaults, billiards, dining and smoking rooms, central heating, and tennis courts. Oak paneled walls, hardwood floors overlaid with Turkish carpets, and tiled fireplaces greeted the eyes of all guests. The many bedrooms, as well as a library housing newspapers from across the country, allowed patrons to rest and stay informed on all the important happenings. They were also innovative, investing in technologies like the telephone. Opulent feature upon opulent feature. The list is seemingly endless.

Fine glasses of champagne and wine were served with every handcrafted, gourmet meal, and their chef trained extensively in Europe. He utilized the freshest fruits, vegetables, cheeses, and shellfish available in order to create one-of-a-kind dishes. Rare liquors, and cheroots were shipped in from cities like San Francisco and New York. The Cheyenne Club truly was an oasis for its time, but the terrifying blizzards of 1886 and 1887 are what drove their patrons away. It was never the same after this. By 1936, after several changes in ownership, the building was demolished.

Brush Creek Ranch has always sought to preserve legacy. We can't help but see many similarities between us and The Cheyenne Club: we're dedicated to the highest level of hospitality; we draw in well-travelled guests from all over the world; our gourmet meals use the freshest ingredients possible; we offer both thrilling and relaxing activities; the aesthetic of our amenities is unmatched. We're excited to take the memory of a club that's still being talked about nearly 150 years later and revive it. Welcome to The Cheyenne Club at The Farm at Brush Creek.



CHEYENNE CLUB

- FIRST OFFERINGS - (CHOOSE ONE)

HEIRLOOM TOMATO BRÛLÉÉ

Medicine Bow Goat Cheese Espuma | Crispy Quinoa | Basil Crystals

KAMPACHI CRUDO

Greenhouse Vegetables | Meyer Lemon | Chive Oil

TENDER GREENHOUSE LEAVES

Medicine Bow Chèvre | Shaved Vegetables | Shallot Dressing

RANCH RAISED WAGYU TARTARE

Pickled Mustard Seeds | Bone Marrow Aioli | Grilled Sourdough

BRUSH CREEK WAGYU HOT STONE

House Pickles | Yakiniku Sauce | Wasabi Emulsion

MEDICINE BOW GRILLED HALOUMI

Fig & Port Conserva | Greenhouse Relish | Grilled Sourdough

TABLESIDE CAESAR

Classic Dressing | Grana Padano | Brioche Crouton

BUTTERED KING CRAB

Beurre Monte | Yuzu Foam | Lemon Tuille

BCR WAGYU BONE BROTH

Greenhouse Root Vegetables | Bone Marrow Custard

CAVIAR SERVICE 125

Royal Osetra | Egg Yolk | Egg White | Chive
Crème Fraiche | Shallot | Pommes Gaufrette



- ENTRÉE OFFERINGS -

(CHOOSE ONE)

BEET GLAZED QUAIL

Barley Pilaf | Charred Carrot | Beurre Rouge

BRUSH CREEK WAGYU FILET

Pommes Fondant | Asparagus | Truffle Butter | Red Wine Jus

ROASTED ORGANIC CHICKEN

Mushroom Fricassee | Carrot Puree
Cider Jus | Pistachio Butter

KING SALMON

Greenhouse Kale Ash | Braised Leek
Caramelized Zucchini | Sweet Onion Puree

SEARED SCALLOPS

Summer Succotash | Heirloom Tomato
Sweet Corn Emulsion

TRIPLE SEARED WAGYU STRIP

Horseradish Whipped Potato | Mushroom
Bordelaise | Black Garlic

MEDICINE BOW TORTELLONI

Ricotta | Grahns Sofrito | Black Garlic Puree
Crispy Mushroom | Goat Cheese Emulsion

BUTTER POACHED BLACK COD

Fennel Cream | Caramel Onion | Chive Oil

- BRUSH CREEK RANCH WAGYU -

100% Full Blooded Brush Creek Ranch Wagyu. Our beef stands apart for its genetic excellence for finely grained intramuscular marbling, giving it its extreme tenderness and umami succulence

BUTCHER CUTS

NY STRIP | SIRLOIN | RIBEYE

A LA CARTE CUTS

DRY AGED RIBEYE	85
DRY AGED STRIP	75
WAGYU TOMAHAWK	180
BONE-IN FILET	75
BCR RESERVE CHEF'S CUT	100

SIDES

(CHOOSE ONE)

GREENHOUSE STEAMED GREENS

Swiss Chard | Beet Greens | Orange

HEIRLOOM TOMATOES

Goat Feta | Basil

WHIPPED POTATOES

Farm Butter | Chives

GREENHOUSE VEG OF THE DAY

Fresh Harvested Daily Selection



- WINES BY THE GLASS -

NV	Victorine de Chastenay, Crémant de Bourgogne Brut, Burgundy	
2021	<i>Presqu'île</i> , Chardonnay, Santa Barbara County	
2021	<i>Schloss Gobelsburg</i> , Rosé, Austria	
2021	<i>Comtesse Marion</i> , Cabernet Sauvignon Languedoc	
2020	<i>Domaine Sauvète</i> , Sauvignon Blanc Touraine	15
2020	<i>Michel Sarrazin</i> , Bourgogne Rouge 'Les Vieilles Vignes'	20
2014	<i>Il Fauno di Arcanum</i> , Super Tuscan	18
2020	<i>Domaine Pinson Frères</i> , Chablis, Burgundy	20

-SIGNATURE OLD FASHIONED-

BRUSH CREEK OLD FASHIONED

Brush Creek Bourbon | Vanilla Demerara
Black Walnut Bitters

SUMMERTIME OLD FASHIONED

Makers Mark | Honey | Grapefruit Bitters

OAXACAN OLD FASHIONED

Vida Mezcal | Espolòn Reposado | Oleo Saccharum

PECAN-INFUSED OLD FASHIONED

Pecan Infused Bourbon | Maple Demerara
Angostura Bitters

- BEER -

Black Tooth Bomber Mtn.	Guinness Draft Stout
Black Tooth Hot Streak	Michelob Ultra
Black Tooth Saddle Bronc	Miller Lite
Bud Light	Moose Drool
Budweiser	Stella Artois
Coors Banquet	Budweiser Zero
Coors Light	St. Pauli Non-Alcoholic
Corona Extra	

- CLASSIC COCKTAILS -

NEGRONI

Brush Creek Gin | Campari | Sweet Vermouth

SAZERAC

Brush Creek Rye | Absinthe | Bitter's | Sugar

VESPER

Brush Creek Vodka | Tanqueray Gin | Citrus Oils
Cocchi Americano

GIN & TONIC

Brush Creek Gin | Housemade Tonic | Lemon | Soda

- SPECIALTY COCKTAILS -

GREENHOUSE MARGARITA

Espolòn Blanco | Cucumber | Kale | Apple
Agave | Lime | Seasonal Salt

STRAWBERRY MINT MULE

Strawberry & Mint Infused BC Vodka | Lime | Ginger

FRENCH CREEK SEVENTY-FIVE

Tanqueray No. 10 | Giffard Abricot | Strawberry Oleo
Lemon | Bubbles

CHEYENNE SMOKED MANHATTAN

Brush Creek Rye | Carpano Antica | Transatlantic
Bitters

- AFTER DINNER COCKTAILS -

BRANDY ALEXANDER

Courvoisier VS Cognac | House Crème de Cacao
Vanilla | Cream

ESPRESSO MARTINI

Brush Creek Vodka | Coffee Liqueur | Espresso
Sugar

BOURBON AFFOGATO

Woodford Reserve | House Pecan Liqueur
Espresso | Vanilla Ice Cream

- NON-ALCOHOLIC OFFERINGS -

BACK COUNTRY HIGHBALL

Grilled Lemon | Orange
Lavender Syrup

MOUNTAIN AFTER GLOW

Apple Cider | Turmeric | Ginger
Sugar | Lemon | Soda

WYOMING TEA PARTY

Earl Grey Tea | Blueberry Honey
Lemon

Inquire to See Full List of Exceptionally-Rare Spirits