



Truly Direct From The Producer

High Altitude, Grass Fed, Ranch Raised, Ranch Processed Angus and Angus/Wagyu beef. On farm USDA processed and delivered to your location as cuts, primal, or quarters.

We are a 1500-acre hay and cattle farm in Mancos Colorado. We have a USDA inspected meat processing facility located on our farm.

We raise grass fed and grass finished Angus Cattle. Our cattle are born and live free range at 7000 ft elevation.

We process our cattle in house, no feedlots, no long transport, no huge slaughter plant. No hormones and no unnecessary antibiotics. We age for 14 days and freeze to -22 degrees.



We have Angus from a registered herd, we have Angus and Wagyu cross from registered stock.

We only produce grass fed and finished beef, but we process for partner ranches that raise cattle the same way and grain finish both Angus and Angus Wagyu cross.

We are looking to partner with meat shops, restaurants and local butchers that might be interested in sourcing truly direct from the farm.

We can offer case ready branded beef cuts in vacuum packaging.

We can offer primal portions ready to be cut at your site, even quarter beef sections.

If you would like more information, please contact me at 440-991-6844 or reach out to Dan@road39ranch.com

