



5650 West 29<sup>th</sup> Ave. (Behind Shopping Center)  
Wheat Ridge CO 80214  
303-650-7471

www.rockymountainmeats.com

Product	Price Per Pound
Breakfast Bulk	\$3.50
Chorizo Bulk	\$3.50
Italian Bulk	\$3.50
Andouille Links	\$4.00
Breakfast Links	\$4.00
Sweet Breakfast Links	\$4.25
Chorizo Links	\$4.00
German Links	\$4.00
Italian Links	\$4.00
HOT Italian Links	\$4.25
Polish Links (FRESH)	\$4.00
Cheddar Dogs	\$4.25
Bratwurst	\$4.00
Cheddar Bratwurst	\$4.25
Jalapeno & Cheddar Bratwurst	\$4.50*

Raw/Fresh Sausages and Bratwurst Require a 10 lb. Minimum Order Per Flavor. 5 lbs. of Your Meat will be added to 5 lbs. All-Natural Pork Butt.

Product	Price Per Pound
Salami Log	\$4.00
Summer Sausage Log	\$4.00
Jalapeno & Cheese Log	\$4.25
Pepperoni Sticks	\$7.00
Teriyaki Sticks	\$7.00
Teriyaki Red Pepper Sticks	\$7.25
Cheddar Sticks	\$7.25
Jalapeno & Cheese Sticks	\$7.50*

Smoked Sticks and Logs Require a 10 lb. Minimum Order Per Flavor. 5 lbs. of your meat will be added to 5 lbs. All-Natural Pork Butt.

Product	Price Per Pound
Brick Chili	\$4.00
Bacon	\$5.99

Brick Chili and Bacon Require a 10 lb. Minimum Order.

Product	Price Per Pound
Teriyaki Ground Jerky	\$9.00
Red Pepper Ground Jerky	\$9.00
Black Pepper Ground Jerky	\$9.00
Teriyaki Whole Muscle Jerky	\$15.00
Teriyaki Red Pepper Whole Muscle Jerky	\$15.00
Red Pepper Whole Muscle Jerky	\$15.00
Black Pepper Whole Muscle Jerky	\$15.00

All Jerky Products Require a 5 lb. Minimum Order Per Flavor. Flavors CANNOT be combined to meet required minimum. Jerky is marinated for 7 days, then smoked. If you ordered Jerky, please be aware that it will take at least 1 week longer than your sausage. Because Jerky is a smoked/dehydrated product, you will experience loss. 15 lbs. of your meat are required to make 5 lbs. Jerky.

Processing Services	
Basic Processing (Burger, Steaks, Roast)	\$1.09/lb. Bone-In Meat
Basic Processing (Burger, Steaks, Roast)	\$1.49/lb. Boneless Meat

Basic Processing includes YOUR CHOICE of steaks, roasts and burger. Burger is mixed with up to 10% BEEF FAT. Additional fat may be added at an additional charge. See Minimum Fees.

SAVE MONEY BY PURCHASING A PACKAGE!

COMBO PACK		\$135.00
10 lbs. Breakfast Bulk		SAVE 10% OFF RETAIL
10 lbs. Italian Bulk		
10 lbs. Jalapeno & Cheese Log		
10 lbs. Chorizo Bulk		
JUMBO PACK		\$215.00
10 lbs. Breakfast Bulk		SAVE 20% OFF RETAIL
10 lbs. Italian Bulk		
10 lbs. Andouille Link Sausage		
10 lbs. Summer Sausage Logs		
10 lbs. Fresh Polish Links		
10 lbs. Pepperoni Sticks		

No substitutions are allowed on packages. Combo Pack requires 20 lbs. of your meat. Jumbo Pack requires 30 lbs. of your meat. Your meat is combined with equal amounts of All-Natural Pork Butt.

Additional Services	
Pork Fat	\$2.00/lb.
Lamb Fat	\$3.00/lb.
Beef Fat (over 10%)	\$2.00/lb.
Stew Meat	\$2.00/lb.
Scraps/Inedible Meat Packaged	\$1.50/lb.
<b>Ideal for Pet Food</b>	
Seasoned Burger	
Jalapeno & Cheese	\$1.50/lb.
Green Chili & Cheese	\$1.50/lb.
Bacon	\$1.00/lb.

Pork and Lamb fat may be substituted for beef fat. Fat charges are based on the percentage of fat needed to be added to make your selected animal: fat ratio. Seasoned Burgers selections on charged on a percentage ratio as well. We blend to an 80/20 mix on all seasoned burger orders.

Donation Fees	
Donation	\$25.00

A \$25 donation fee is charged to help cover the cost of processing.

Minimum Fees	
Antelope	\$25.00
Deer	\$35.00
Elk	\$50.00
Buffalo	\$75.00

To help cover costs, a minimum processing fee will be charged. If your animal's weight and processing costs are over the minimum amount listed, no additional fees will be added to your invoice.

Skinning Fees	
Skinner - Hunter	
Antelope	\$25.00
Deer	\$50.00
Elk	\$75.00
Buffalo/Large	\$100.00
Skinner - RMT	\$10.00
Caping	\$25.00

Skinner-Hunter = hide returned to customer. Skinner - RMT = hide given to Rocky Mountain Tanners. Caping is in addition to the cost of skinning. Please see a staff member for more details or questions. Animals received with the hide on will be inspected further for damage, etc. once the hide is removed. This inspection may result in a lower yield as we may discover damage to the carcass that was unseen during intake. You will be notified of any changes to your order or additional cleaning costs.

Cleaning Fees	
Dry Animals	\$0.20/lb.
Dirty Animals	\$0.20/lb.
Hairy Animals	\$0.20/lb.
Blood Shot/Excessive Shots	\$0.20/lb.

Each of the conditions listed above create more work for our staff. If any of these conditions are marked on your intake form, you should only expect a 15-25% yield. If a carcass/meat is excessively dirty, rotten, soured, hairy or blood shot, WE WILL REFUSE THE ANIMAL. We do not wish to possibly contaminate another hunter's meat or our equipment because care was not taken in the field or during transport. There are many videos online that can assist you in proper ways to keep your animal safe and clean after the kill.

**See website for current hours.** Hours change based on seasons. There are times we do meet our capacity for accepting animals, please call prior to drop-off to ensure we are accepting.  
[www.rockymountainmeats.com](http://www.rockymountainmeats.com)

Storage Fees	
<b>PART I</b>  (Burger, Steaks, Roasts, Stew Meat)  Will be completed in 7-10 days. See your invoice for your pickup date. You will also receive a phone call. Order status can also be checked on our website ( <a href="http://rockymountainmeats.com">rockymountainmeats.com</a> )	If not picked up by date listed on invoice, a \$5 per day storage fee will begin to apply.
<b>PART II</b>  (Sausage & Jerky)  See your invoice for your estimated completion time. <b>You will receive a phone call once your order is ready.</b> Order status can also be checked on our website ( <a href="http://rockymountainmeats.com">rockymountainmeats.com</a> )	Once notified, you will have 1 WEEK to pickup your order before a \$35 per week (\$5 per day) storage fee will begin to apply.
<b>Over 60 Days</b>	Orders not picked up after 60 days from the first date of notification will be considered abandoned and disposed of accordingly <b>WITHOUT REFUND!</b>

**WE DO NOT HAVE STORAGE SPACE TO STORE YOUR ORDER. STORAGE FEES AND PICKUP TIMES WILL BE STRICTLY ENFORCED.** By leaving your animal/carcass/meat with us, you are agreeing to our storage fees and pickup schedule.

Presentation of tags and licenses are required prior to acceptance of animal. Processing charges are based on hanging weight. Animals typically lose 3 to 5 pounds in moisture loss while hanging. Loss from cutting and shrinkage can range from 30% to 50% depending upon the condition of the animal. No substitutions or special orders are allowed. Please keep your invoice with you as you will need it to pickup your order. Because these are wild animals, we CANNOT and WILL NOT be responsible for the quality and nutritional value of your animal. All wild animals eat, drink and live different lives therefore each animal will cut, grind and taste different regardless of how many times you have hunted in the same area. We are not responsible for excess cutting losses due to dirtiness or improperly maintained meat. We reserve the right to be +/- 0.50 lbs. on each sausage and/or jerky order because these products are made by hand. Due to health and safety regulations, we are unable to save bones for customers.

**DO THE MATH**

Live Weight	410 Pounds
Field Dressed, Brought to RMM	313 Pounds
Hide, Head and Legs	-87 Pounds
	<hr/>
	226 Pounds
Bones	-74 Pounds
Fat & Other Inedible Meats	-19 Pounds
	<hr/>
	135 Pounds

More meat can be lost depending upon where the animal was shot and how the animal was cared for prior to drop-off at Rocky Mountain Meats (RMM). These numbers are an example of a well-cared for cow elk and are not meant to guarantee you a certain number of pounds or yields. Your animal may yield more or less depending upon the type of animal and how you care for the animal after the kill. On average you can expect to yield 40% if your animal is clean and well-cared for.

All orders over 20 lbs. require a Carcass Tag. Previously processed orders DO NOT.