

BREAKFAST - SERVED 7-11AM

CROISSANT SANDWICH* - BACON, SCRAMBLED EGGS, SWISS CHEESE. SERVED WITH BREAKFAST POTATOES \$11

OMELET: PROSCIUTTO COTTO HAM, RED BELL PEPPER, WHITE CHEDDAR, SERVED WITH ARUGULA SALAD \$12

BREAKFAST BURRITO - SCRAMBLED EGG, TOFU OR BREAKFAST SAUSAGE, BLACK BEANS, BREAKFAST POTATOES, CHEDDAR CHEESE, FLOUR TORTILLA, TOPPED WITH SALSA ROJA \$12

FRUIT BOWL \$8

SIDES

BACON \$6

EGGS \$3

LUNCH & DINNER SERVED UNTIL 7PM

STARTER

SWEET SOY CAULIFLOWER - WITH FRIED GARLIC \$14

CHICKEN LOLLIPOPS (GF) - 3 PIECES, COLESLAW, ASIAN GLAZE \$13

SOFT PRETZEL - 1554 BLACK LAGER MUSTARD BUTTER \$12

SALADS

THE WOODS HOUSE SALAD - MIXED GREENS, TOMATO, CUCUMBER, ASSORTED SEEDS & NUTS, E.V.O.O CITRUS DRESSING \$11

CAESAR SALAD- LITTLE GEM LETTUCE, CREAMY DRESSING, WHITE ANCHOVIES, CROUTONS \$13

ADD SMOKED SHREDDED SALMON \$8

ADD GRILLED CHICKEN \$8

PIZZAS

MARGHERITA - SLICED SMOKED TOMATO, BUFFALO MOZZARELLA, BASIL \$15

FAT TIRE SAUSAGE - MOZZARELLA, HERBS, RED PEPPER, SAUSAGE \$17



Dial 2802

BEVERAGES

OZO COFFEE, RISHI TEA, JUICE \$4

SANDWICHES

VEGAN BURGER- VEGAN BURGER PATTY, LETTUCE, ONION, TOMATO, KAISER BUN SERVED WITH FRENCH FRIES \$17

CHEESEBURGER*-GRILLED BEEF PATTY, TILLAMOOK CHEDDAR, LETTUCE, TOMATO, ONION, BRIOCHE BUN SERVED WITH FRENCH FRIES \$16

GRILLED CHICKEN - LETTUCE, ONION, TOMATO, PICKLE, CHIPOTLE AIOLI, BRIOCHE BUN, SERVED WITH FRENCH FRIES \$16

GRILLED CHEESE - TILLAMOOK CHEDDAR, SWISS, WHITE AMERICAN, BRIE, TEXAS TOAST, SERVED WITH FRENCH FRIES \$14

LARGE PLATES

CHICKEN PICCATA - SAUTEED CHICKEN THIGHS, GLAZED WITH LEMON SAUCE AND CAPERS, WILD RICE PILAF, ASPARAGUS \$23

DESSERT

WHITE CHOCOLATE RASPBERRY CHEESECAKE \$9

FLOURLESS CHOCOLATE CAKE \$11

*These items may be served raw or undercooked based on your specification or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

THE SOURCE HOTEL

IT'S LIKE A BAR JUST SMALLER >>



MINI BAR

SNACKS	GUMMY BEARS	8
	COOKIES	5
	CHIPS	5
	GRANOLA BAR	5
	CANDY BAR	5
	BEEF JERKY	5
SPIRITS	MARBLE DISTILLERY VODKA	28
	TEQUILA	8
	BOURBON	8
	RUM	8
	GIN	8
	HIGH NOON SUN & SIPS	6
WINE	RED SEASONAL	39
	WHITE SEASONAL	28
	VEUVE CLICQUOT	62
	INFINITE MONKEY THEOREM ROSE	11
BEER	NEW BELGIUM	8
	CROOKED STAVE	8
	EPIC	8
NON-ALCOHOLIC	FIJI WATER	5
	PELEGRINO	5
	DIET SODA	4
	SODA	4
	RED BULL	6
	JUICE	5
	Q MIXER	4
FRAPPUCCINO	5	
MERCH	WINTER SESSION TOTE PACK	65

NOW OFFERING CRAFT BOTTLED COCKTAILS IN OUR MINIBARS

MADE WITH ALL-NATURAL INGREDIENTS AND HIGH QUALITY SPIRITS

OLD FASHIONED



KNOB CREEK BOURBON, ORANGE, AROMATIC BITTERS

AVIATION



SPANISH GIN, DRY CHERRY, LEMON, VIOLET

JALAPENO PINEAPPLE MARGARITA



TEQUILA, JALAPENO, PINEAPPLE, LIME, TRIPLE SEC

\$25 EACH

FOUR DRINKS PER BOTTLE



ON THE ROCKS
PREMIUM COCKTAILS

YOUR MINI BAR WILL BE REPLENISHED DAILY AND POSTED TO YOUR ACCOUNT UPON DEPARTURE. PLEASE INFORM THE FRONT DESK OF ANY ITEMS CONSUMED.

COCKTAILS

Frosé Rosé, Family Jones Vodka, Strawberry, Basil, Fresh Lemon Juice	\$12
Northern Light Casa Noble Tequila, Green Tea, Basil, Lime, Salt	\$14
Muralita Tradicional Tequila, Lime, Cointreau, Agave, New Belgium Agua Fresca Cerveza	\$13
Strawberry Americano Strawberry Infused Select Aperitivo, Carpano Antica, Lemon, La Marca Prosecco	\$12
Frozen Irish Coffee Bushmills Whiskey, Arrosto Coffee Liquor, Ozo Coffee, Milk, Vanilla Ice Cream	\$12
Herb Saint Hanger 1 Vodka, Kim Crawford Sauvignon Blanc, Jalapeño, Yellow Chartreuse, Lemon	\$13
Taylor'd Old Fashioned E. H. Taylor Small Batch Kentucky Bourbon, Demerara, Orange, Bitters, Angostura Bitters, Lemon Zest, Luxardo Maraschino	\$15
Blood Orange Paloma Vecinos Mezcal, Blood Orange, Rosemary, Lime, Grapefruit Soda	\$13

WINE

BUBBLES

La Marca Prosecco Veneto, Italy	10/40
Chandon Rose Sparkling California	14/65
Nicolas Feuillatte Champagne, Champagne France, NV	19/90

WHITE

Canyon Road Chardonnay California crisp apple and ripe citrus fruit, hint of cinnamon spice	8/34
Buehler Chardonnay Russian River floral, stone fruit, toasty vanilla notes	13/60
Di Lenardo Pinot Grigio Friuli, Italy bright and fresh with notes of pear and apricot	10/40
Kim Crawford Sauvignon Blanc New Zealand banana, ultra-ripe ruby red grapefruit, passion fruit, lychee, white peach	11/50
Famille Perrin Rose Cote de Provence, France fresh notes of white flowers, strawberries, red cherries	9/40

RED

Canyon Road Cabernet Sauvignon California ripe plums, dried herbs, black fruits	8/34
Canyon Road Merlot California ripe fruits, light spices, medium body	8/34
Hess Select Pinot Noir Central Coast, California raspberries, rose petal, black plum	12/55
Torres Tempranillo Rioja, Spain red cherry, black plum, jam with firm tannins	9/40
Edge Cabernet Sauvignon Napa mocha, cassis fruit, velvety tannins	14/65
Conundrum Red Blend California velvety aromas of floral notes with lavender, dried blueberries, baking chocolate	11/50
Terrazas Malbec Argentina cherries, plum, raisin, vanilla	10/45
Argiano Super Tuscan Italy full-bodied, smooth tannins, persistent finish	11/50

BREWED DOWNSTAIRS

Brewed 200 vertical feet below you

Check In House Saison 6.5% abv 15 ibu malt, lemon, clove	\$3 4oz/\$7
Imperial Watermelon Sour 10.4% abv 2 ibu fresh watermelon, tart, cucumber	\$4 4oz/\$8
Shadow Lager Dark Lager 5.4% abv 35 ibu dark, creamy, chocolate	\$3 4oz/\$7
Centennial State of Mind IPA 8% abv 20 ibu lemongrass, coriander, pine	\$4 4oz/\$8
Check Out Stout 7.5% abv 25 ibu creamy, chocolate, vanilla	\$4 4oz/\$8

BREWED AT NEW BELGIUM BREWING

Brewed 61 miles away in Fort Collins, CO

1554 Black Lager 5.6% abv 21 ibu fruity, bitter, chocolate	\$3 4oz/\$7
Mural Agua Fresca Ale 4.2% abv 11 ibu light hibiscus, watermelon, brinck lime and lemon	\$3 4oz/\$7
Fat Tire Amber Ale 5.2% abv 22 ibu toasted malt, fresh, balanced	\$3 4oz/\$7
La Folie Sour Brown 7% abv 18 ibu cherry pit sour, sharp wood	\$5 4oz/\$11
Mountain Time Lager 4.4% abv 6 ibu light, crisp, clean	\$3 4oz/\$7
Voodoo Ranger IPA Golden IPA 7% abv 50 ibu tropical, juicy, refreshing	\$3 4oz/\$7

BREWED IN COLORADO

mi =brewery's distance in miles from The Woods

Epic Brewing Los Locos, Mexican Lager 4.8% abv 15 ibu 1.4 mi sea salt, natural lime	\$7
Odd 13 Codename: Superfan IPA 6.5% abv 80 ibu 20 mi sharp, balanced, juicy	\$8
Tivoli Slam Dunkel 5.5% abv 30 ibu 2.1 mi munich malt character, slight bitterness	\$7
Avery Ellie's Brown Ale 5.5% abv 28 ibu chocolate, vanilla, nuts	\$7
Ratio Hold Steady Chocolate Rye Scotch Ale 7.5% abv 27 ibu 1.4 mi chocolate, complex, robust	\$8

THE WOODS



RED

SPARKLING AND CHAMPAGNE

LA MARCA PROSECCO
VENTO, ITALY, NV
CHANDON ROSÉ
SPARKLING, CA, NV
NICOLAS FEUILLATTE
CHAMPAGNE, CHAMPAGNE FRANCE, NV

WHITE

DI LENARDO
PINOT GRIGIO, FRIULI, ITALY, 2017
JEAN SIPP
PINOT GRIS RESERVE, ALSACE, FRANCE, 2015
JERMANN
PINOT GRIGIO, FRIULI, ITALY, 2017
SAINT CLAIR
SAUVIGNON BLANC, NEW ZEALAND, 2017
PAUL BUISSE
SAUVIGNON BLANC, TOURAINE, FRANCE 2016
KIM CRAWFORD
SAUVIGNON BLANC, NEW ZEALAND 2018
CASTEL DE Fornos
ALBARINO, RIAS BAIXAS, SPAIN
CLAU DE NELL 'LES FONTENELLES'
CHENIN BLANC, LOIRE VALLEY, FRANCE, 2017
BUEHLER
CHARDONNAY, RUSSIAN RIVER, CA, 2016
ROBERT MONDAVI
FUMÉ BLANC, NAPA, CA, 2017
CANYON ROAD
CHARDONNAY, CA, 2017
SWING SET
CHARDONNAY, NAPA VALLEY, CA, 2016
DROUHIN 'VAUDON'
CHABLIS, FRANCE, 2016
DOMAINE PHILIPPE COLIN 'LES VERGERS'
CHARDONNAY, CHASSAGNE-MONTRACHET 1ER CRUE, FRANCE, 2015
MER SOLEIL
CHARDONNAY, SANTA LUCIA HIGHLANDS, CA, 2017
GHOST PINES 'WINEMAKER'S BLEND'
CHARDONNAY, SONOMA/MONTEREY/NAPA, CA 2016
CHATEAU ST MICHELLE 'INDIAN WELLS'
CHARDONNAY, COLUMBIA VALLEY, WA 2016
SANFORD
CHARDONNAY, STA RITA HILLS, CA 2016

ROSÉ

FAMILLE PERRIN
COTE DE PROVENCE, FRANCE, NV
CHATEAU LA NERTHE
RHONE, FRANCE, 2018
WHISPERING ANGEL
RHONE, FRANCE, 2018

UNITY BY FISHER \$79
PINOT NOIR, ANDERSON VALLEY, CA 2014
JOSEPH DROUHIN \$120
'ALOZE-CORTON', PINOT NOIR, BURGUNDY, FRANCE, 2015
MAISON AMBROISE 'BOURGOGNE ROUGE' \$67
PINOT NOIR, BURGUNDY, FRANCE, 2015
DOMAINE SERENE 'EVENSTAD RESERVE' \$145
PINOT NOIR, WILLAMETTE VALLEY, OR, 2015
SAINTSBURY \$65
PINOT NOIR, CARNEROS, CA, 2016
LA ENCANTADA \$115
PINOT NOIR, STA RITA HILLS, CA, 2014
TORNATORE \$49
NERELLO MASCALESE, ETAN ROSSO, SICILY, 2016
CHATEAU MONT-REDON \$60
BLEND, LIRAC AOC, COTE DU RHONE, FRANCE, 2015
TORRES 'ALTO IBERICO' \$40
TEMPRANILLO, RIOJA, SPAIN, 2016
EMBRUIX DE VALL LLACH \$62
BLEND, PRIORAT, SPAIN
NUMANTHIA TERMES \$65
TEMPRANILLO, CASTILE & LEÓN, SPAIN, 2017
CONTI SERTOLI SALIS RISERVA \$71
NEBBIOLO, PIEDMONT, ITALY, 2011
TERRAZAS LOS ANDES \$45
MALBEC, ALTOS, ARGENTINA, 2017
HESS 'LION TAMER' \$97
BLEND, NAPA VALLEY, CA, 2016
FRATELLI ALESSANDRIA BAROLO DOCG \$125
NEBBIOLO, PIEDMONT, ITALY, 2014
RENATO RATTI 'MARCENASCO' BAROLO DOCG \$105
NEBBIOLO, PIEDMONT, ITALY, 2014
CAMPUGET \$85
SYRAH, COSTIERES DE NIMES AOP, FRANCE, 2016
SPRING VALLEY 'NINA LEE' \$118
SYRAH, WALLA WALLA VALLEY, WA, 2013
PAHLMAYER \$195
MERLOT, NAPA VALLEY, CA, 2016
CANYON ROAD \$34
MERLOT, CA, 2017
M. CHAPOUTIER CHATEAUNEUF-DU-PAPE \$153
BLEND, RHONE, FRANCE, 2016
MAURITSON \$48
ZINFANDEL, DRY CREEK VALLEY, CA, 2016
PULENTA ESTATE \$70
MALBEC, MENDOZA, ARGENTINA, 2015
CONUNDRUM \$50
ZINFANDEL BLEND, CA, 2017
THE BIKER BY FOUR PINES \$41
ZINFANDEL, PASO ROBLES, CA, 2017
ARGIANO SUPER TUSCAN \$50
CABERNET BLEND, TUSCANY, ITALY, 2016
CANYON ROAD \$34
CABERNET, CA, 2017
INTRINSIC \$60
BLEND, COLUMBIA VALLEY, WA, 2017
EDGE BY SIGNORELLO \$65
CABERNET SAUVIGNON, ALEXANDER VALLEY, CA, 2016
ANTINORI 'TIGANELLO' \$245
SUPER TUSCAN, CABERNET BLEND, TUSCANY, ITALY, 2015
INGLENOOK \$105
CABERNET SAUVIGNON, RUTHERFORD, CA, 2013
SILVER OAK \$165
CABERNET SAUVIGNON, ALEXANDER VALLEY, CA, 2015
FISHER 'MOUNTAIN ESTATE' \$145
CABERNET SAUVIGNON, SONOMA COUNTY, CA, 2014
LOUIS MARTINI \$60
CABERNET SAUVIGNON, NAPA VALLEY, CA, 2016
CAYMUS \$175
CABERNET SAUVIGNON, NAPA VALLEY, CA, 2016

VINTAGE SUBJECT TO CHANGE