

BREAKFAST - SERVED 7-11AM

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

OMELET (GF): 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

CHICKEN WINGS - 6 PIECES, BRINED WITH NEW BELGIUM MOUNTAIN TIME LAGER. TOSSED IN CLASSIC BUFFALO SAUCE \$15

SWEET SOY CAULIFLOWER - WITH FRIED GARLIC \$14

SOFT PRETZEL - 1554 BLACK LAGER MUSTARD BUTTER \$12

SALADS

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

CAESAR SALAD- CRISP ROMAINE, HOUSE MADE DRESSING, WHITE ANCHOVIES, CROUTONS, PARMA GRANA CHEESE \$13

ADD SEARED SALMON (4OZ) \$8
ADD GRILLED CHICKEN (5OZ) \$8

PIZZAS

SMOKED TOMATO MARGHERITA - GARLIC OLIVE OIL, SMOKED TOMATOES, FRESH MOZZARELLA, BASIL \$15

FAT TIRE SAUSAGE - MOZZARELLA, BASIL, ROAST RED PEPPER, MUSHROOM, SAUSAGE, RED SAUCE \$17

PEPPERONI - MOZZARELLA, PEPPERONI, RED SAUCE \$15



THE WOODS

Dial 2802

BEVERAGES

OZO COFFEE, RISHI TEA, JUICE \$4

SANDWICHES

WOODS BURGER* - GRILLED PRIME COLORADO BEEF PATTY, TILLAMOOK CHEDDAR, CANDIED BACON, LETTUCE, TOBACCO ONION, TOMATO, CHIPOTLE AIOLI, BRIOCHE BUN \$19

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

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

LEMON PEPPER CHICKEN - CHICKEN BREAST (5OZ), LETTUCE, ONION, TOMATO, PICKLE, LEMON DIJON AIOLI, SPLIT TOP SOURDOUGH BUN \$16

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

SALMON BURGER - SALMON PATTY SEASONED AND SEARED (5 OZ), LETTUCE, TOMATO, LEMON GARLIC AILOI SERVED WITH HOUSE FRIED POTATO CHIPS \$19

LARGE PLATES

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

DESSERT

WHITE CHOCOLATE RASPBERRY CHEESECAKE \$11

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

MINI BAR

IT'S LIKE A BAR JUST SMALLER >>

SNACKS	GUMMY BEARS	8
	COOKIES	5
	CHIPS	5
	GRANOLA BAR	5
	CANDY BAR	5
	CRACKER JACKS	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
	CHAMPAGNE	62
	INFINITE MONKEY THEOREM ROSE	11
BEER	NEW BELGIUM	8
	FIJI WATER	5
NON-ALCOHOLIC	PELLEGRINO	5
	SODA	4
	RED BULL	6
	JUICE	5
	Q MIXER	4
	PURE LEAF SWEET TEA	5
MERCH	WINTER SESSION TOTE PACK	65

SEASONAL CRAFT COCKTAILS

NOW OFFERING CRAFT BOTTLED COCKTAILS IN OUR MINIBARS

MADE WITH ALL-NATURAL INGREDIENTS AND HIGH QUALITY SPIRITS

\$25 EACH

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, Wheatley Vodka, Strawberry, Basil, Fresh Lemon Juice	\$12
Wood's Advice	Boulder Ginsky, Lemon Juice, Ginger Liqueur, Sage	\$13
South Side Hustle	Ford's Gin, Lime Juice, Mint, Absinthe, Celery Bitters	\$13
Rare Old Fashioned	Eagle Rare 10 Year Bourbon, Demerara Sugar, Angostura and Regan's Orange Bitters, Lemon Zest, Luxardo Maraschino Cherry	\$17
G&C Sour	Gran Centenario Plata Tequila, Fresh Grapefruit, Cinnamon, Lemon	\$14
Black Manhattan	Tin Cup Rye, Lucano Amaro, Angostura and Regan's Orange Bitters	\$14
Hemingway Daiquiri	El Dorado Diamond Rum, Luxardo Cherry Liqueur, Grapefruit Juice, Lime Juice	\$13
Chino-Negroni	Esfuerzo Mezcal, Lillet Blanc, Carpano Bianco, Ancho Reyes, Apple Bitters	\$15
Blood Orange Paloma	Los Vecinos Mezcal, Blood Orange Puree, Lime, Grapefruit Soda	\$14
Kawa-Sake	Dobel Diamante Tequila, Momokawa Pearl Sake, Lime Juice, Lemongrass	\$14
Honey Badger	Hangar One Honeycomb Vodka, Carpano Bianco, Lime, Tonic	\$13
Frozen Irish Coffee	Bushmills Irish Whiskey, Ozo Coffee, Demerera, Coffee Liqueur, Ice Cream	\$13
Green Fairy Punch	Leopold Bros Absinthe, Lime Juice, Simple Syrup	\$12

WINE

BUBBLES

La Marca	Prosecco Veneto, Italy	10/40
Can Petit	Cava Brut Rose Spain	12/55
Nicolas Feuillatte	Champagne, France, NV	19/90

WHITE

Canyon Road	Chardonnay California crisp apple and ripe citrus fruit, hint of cinnamon	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
Matanzas Creek	Sauvignon Blanc Sonoma ruby grapefruit, white peach, jasmine and passion fruit	10/40
Famille Perrin	Rose Cote de Provence, France fresh notes of white flowers, strawberries, red cherries	9/40
Avondale	Chenin Blanc Western Cape, South Africa peach, pineapple, quince	13/52
Pieropan	White Blend Soave Classic DOC, Italy white flowers, apricot, wild herb	11/50

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
Las Moradas 'Senda'	Grenache Spain red plum, dark cherry, powerful spices	11/50
Saintsbury	Pinot Noir Carneros dark cherries, rose petal, baking spices, plums	14/65
Edge	Cabernet Sauvignon Napa mocha, cassis fruit, velvety tannins	14/65
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

Drink Umbrella Saison Ratio Collaboration 5.8% abv, 5 ibu, pineapple, coconut	\$7
Chocolate Porter 7.0% abv, 15 ibu, mocha, dark, creamy	\$7
New Belgian Single Ale 5.3% abv, 30 ibu, citrus, pear, effervescent	\$7
Hoppy Pilsner 6.5% abv 45 ibu, grassy, light, crisp	\$7
Berry Tart Ale 6.0% abv, 5 ibu, strawberry, raspberry, blackberry	\$7
Checkout Stout 10.0% abv, 8 ibu, nutty, chocolate, coconut	\$8
Up In The Source IPA 6.5% abv, 25 ibu, juicy, dank, guava	\$7
Sunshine Wheat 4.8% abv, 14 ibu, orange, coriander, honey	\$7
Lemon Meringue Seltzer 4.7% abv, 0 ibu, fresh lemon, vanilla, spritz	\$7

BREWED AT NEW BELGIUM BREWING

Brewed 61 miles away in Fort Collins, CO

1554 Black Lager 5.6% abv 21 ibu fruity, bitter, chocolate	\$7
Fat Tire Amber Ale 5.2% abv 22 ibu toasted malt, fresh, balanced	\$7
La Folie Sour Brown 7% abv 18 ibu cherry pit sour, sharp wood	\$11
Mountain Time Lager 4.4% abv 6 ibu light, crisp, clean	\$7
Voodoo Ranger Golden IPA 7% abv 50 ibu tropical, sweet and bitter	\$7
Voodoo Juicy Haze IPA 7.5% abv 42 ibu tropical, juicy, refreshing	\$7
Dominga Mimosa Sour 6% abv orange, tangerine, lime	\$7
Belgian Trippel 8.5% abv 45 ibu Belgian, warming, smooth	\$9

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
Crooked Stave New England IPA 6.0% abv 55 ibu 2.7 mi tropical, citrus	\$8
Stem Pear Cider 5.3% abv 3.4 mi GF, fresh fruit, tart finish	\$6
Wibby Lightshine Helles Lager, 5.5% abv, 22 ibu , 35 mi, light, round, sweet(ish)	\$7
Avery Ellie's Brown Ale 5.2% abv 15 ibu 30 mi cocoa, malt, birch	\$7
Left Hand Milk Stout 6.0% abv 25 ibu 35 mi roasted chocolate malt and coffee	\$7
4 Noses Perfect Drift Pilsner, 4.5% abv, 25ibu, 16.5 mi, lemon, bready, crisp	\$7
Tivoli Hefeweizen 6% abv 15 ibu 3 miles banana, clove, hazelnut	\$7
Pug Ryan's Deadeye Dunkel Lager 6.0% abv 15 ibu 73 mi crisp, nutty, toasty	\$7
Dry Dock Apricot Sour 5.1% abv 17 ibu 19 mi tart, fruity, acidic	\$7
Telluride Russell Kelly Mosaic IPA, 6.5% abv, 83 ibu, 330 mi, fruity, floral, grassy	\$7
Ratio Antidote IPA 7.0% abv 69 ibu 1 mi peach, orange, pine	\$7
Weldwerks Juicy Bits New England Hazy IPA 6.7% abv 50 ibu 52 mi citrus, tropical	\$7
Bull & Bush Root Beer (Non-Alcoholic Draught) 0.0 abv, 0 ibu, 6.5 mi	\$5
Athletic Upside Dawn Golden Ale (Non-Alcoholic Can) 0.4% abv, 15 ibu, earthy, spicy, citrusy	\$7
Funkwerks Raspberry Provincial Sour Ale, 4.2% abv, 16 ibu, 61 mi, raspberry, banana, tart	\$7
Ommegang Dream Patch Fruited Sour, 6.5% abv, 0 ibu, 1,765 mi, blueberry, raspberry, cherry	\$9

THE WOODS



SPARKLING AND CHAMPAGNE

LA MARCA PROSECCO

VENTO, ITALY, NV

CAN PETIT CAVA ROSE'

SPARKLING, SPAIN, 2016

NICOLAS FEUILLATTE

CHAMPAGNE, CHAMPAGNE FRANCE, NV

WHITE

DI LENARDO

PINOT GRIGIO, FRIULI, ITALY, 2020

JEAN SIPP

PINOT GRIS RESERVE, ALSACE, FRANCE, 2015

JERMANN

PINOT GRIGIO, FRIULI, ITALY, 2016

SAINT CLAIR

SAUVIGNON BLANC, NEW ZEALAND, 2017

DR FISCHER

RIESLING, MOSEL, GERMANY, 2018

MATANZAS CREEK

SAUVIGNON BLANC, SONOMA 2019

CASTEL DE FORNOS

ALBARINO, RIAS BAIXAS, SPAIN, 2019

CLAU DE NELL 'ANNE CLAUDE LEFLAIVE'

CHENIN BLANC, LOIRE VALLEY, FRANCE, 2017

ROBERT MONDAVI

FUMÉ BLANC, NAPA, CA, 2016

CHAVET

SAUVIGNON BLANC, POUILLY-FUME', FRANCE, 2020

SWING SET

CHARDONNAY, NAPA VALLEY, CA, 2016

DROUHIN 'VAUDON'

CHABLIS, FRANCE, 2018

DOMAINE PHILIPPE COLIN 'LES VERGERS'

CHARDONNAY, CHASSAGNE-MONTRACHET 1ER CRU, FRANCE, 2015

LA ENCANTADA

PINOT BLANC/PINOT GRIS, STA RITA HILLS, CA, 2014

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

ELK COVE VINEYARDS

WILLAMETTE VALLEY, OREGON, 2020

CHATEAU LA NERTHE 'LES CASSAGNES'

RHONE, FRANCE, 2020

LAHU 'TXAKOLI'

GETARIAKO TXAKOLINA, SPAIN, 2019

WHISPERING ANGEL

RHONE, FRANCE, 2020

RED

UNITY BY FISHER

PINOT NOIR, ANDERSON VALLEY, CA 2015

JOSEPH DROUHIN 'ALOXE-CORTON'

PINOT NOIR, BURGUNDY, FRANCE, 2015

MAISON AMBROISE 'BOURGOGNE ROUGE'

PINOT NOIR, BURGUNDY, FRANCE, 2015

\$40

DOMAINE SERENE 'EVENSTAD RESERVE'

PINOT NOIR, WILLAMETTE VALLEY, OR, 2017

\$65

PERTINACE

NEBBIOLO, LANGHE, ITALY, 2017

\$90

TORNATORE ETNA ROSSO

NERELLO MASCALESE, SICILY, 2018

EMBRUIX DE VALL LLACH

BLEND, PRIORAT, SPAIN, 2017

NUMANTHIA TINTA DE TORO

TEMPRANILLO, CASTILE & LEÓN, SPAIN, 2015

CONTI SERTOLI SALIS RISERVA

NEBBIOLO, PIEDMONT, ITALY, 2011

TERRAZAS LOS ANDES

MALBEC, ALTOS, ARGENTINA, 2019

\$40

HESS 'LION TAMER'

BLEND, NAPA VALLEY, CA, 2016

\$55

FRATELLI ALESSANDRIA BAROLO DOCG

NEBBIOLO, PIEDMONT, ITALY, 2014

\$64

RENATO RATTI 'MARCENASCO' BAROLO DOCG

NEBBIOLO, PIEDMONT, ITALY, 2014

CAMPUGET

SYRAH, COSTIERES DE NIMES AOP, FRANCE, 2019

\$51

SPRING VALLEY 'NINA LEE'

SYRAH, WALLA WALLA VALLEY, WA, 2013

\$40

PAHLMAYER

MERLOT, NAPA VALLEY, CA, 2016

\$62

WIT'S END 'LUNA'

SHIRAZ, MCLAREN VALE, AUSTRALIA, 2019

\$78

M. CHAPOUTIER CHATEAUNEUF-DU-PAPE 'LA BERNADINE'

BLEND, RHONE, FRANCE, 2016

\$45

MAURITSON

ZINFANDEL, DRY CREEK VALLEY, CA, 2016

\$59

PULENTA ESTATE

MALBEC, MENDOZA, ARGENTINA, 2015

\$68

ERNEST VINEYARDS

PINOT NOIR, SONOMA COAST, CA, 2018

\$59

THE BIKER BY FOUR PINES

ZINFANDEL, PASO ROBLES, CA, 2017

\$185

MODUS BY RUFFINO SUPER TUSCAN

SANGIOVESE BLEND, TUSCANY, ITALY, 2016

\$53

PIERRE GAILLARD 'CROZES-HERMITAGE'

SYRAH, NORTHERN RHONE, FR, 2017

\$42

DAOU 'SOUL OF A LION'

CABERNET SAUVIGNON BLEND, PASO ROBLES, CA, 2016

\$58

TRIVENTO 'GOLDEN RESERVE'

MALBEC, LUJAN DE CUYO, MENDOZA, ARGENTINA, 2016

\$75

ANTINORI 'TIGANELLO'

SUPER TUSCAN, CABERNET BLEND, TUSCANY, ITALY, 2015

\$105

INGLENOOK

CABERNET SAUVIGNON, RUTHERFORD, CA, 2013

\$40

SILVER OAK

CABERNET SAUVIGNON, ALEXANDER VALLEY, CA, 2015

\$42

FISHER 'MOUNTAIN ESTATE'

CABERNET SAUVIGNON, SONOMA COUNTY, CA, 2014

\$45

LOUIS MARTINI

CABERNET SAUVIGNON, NAPA VALLEY, CA, 2016

\$45

CAYMUS

CABERNET SAUVIGNON, NAPA VALLEY, CA, 2018

\$51

FAR NIENTE

CABERNET SAUVIGNON, NAPA VALLEY, CA, 2017

\$79

\$120

\$67

\$145

\$68

\$49

\$62

\$65

\$71

\$45

\$97

\$125

\$105

\$85

\$118

\$195

\$45

\$153

\$48

\$70

\$87

\$41

\$58

\$58

\$250

\$45

\$245

\$105

\$165

\$145

\$60

\$175

\$275

VINTAGE SUBJECT TO CHANGE