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 9PM

STARTER

SWEET SOY CAULIFLOWER - WITH FRIED GARLIC $13

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

SOFT PRETZEL - 1554 BLACK LAGER MUSTARD BUTTER $12

SALADS

THE WOODS HOUSE SALAD - MIXED GREENS, SEASONAL VEGETABLES, ASSORTED SEEDS & NUTS, E.V.O.O CITRUS DRESSING $10

CAESAR SALAD - LITTLE GEM LETTUCE, CREAMY DRESSING, WHITE ANCHOVIES, CROUTONS $12

ADD SMOKED SHREDDED SALMON $8
ADD GRILLED CHICKEN $8

PIZZAS

MARGHERITA - SLICED SMOKED TOMATO, BUFFALO MOZZARELLA, BASIL $14

FAT TIRE SAUSAGE - MOZZARELLA, HERBS, RED PEPPER, SAUSAGE $16

THE WOODS
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

PAN SEARED ROCKY MOUNTAIN TROUT (GF) - MASHED POTATOES, MARKET VEGETABLES, TOMATO OLIVE BALSAMIC BASIL VINAIGRETTE $24

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.
### Mini Bar

**Snacks**
- Gummy Bears: 8
- Cookies: 5
- Chips: 5
- Granola Bar: 5
- Candy Bar: 5
- Mixed Nuts: 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
- Pellegrino: 5
- Diet Soda: 4
- Soda: 4
- Red Bull: 6
- Juice: 5
- Q Mixer: 4
- Coconut Water: 5

**Merch**
- Winter Session Tote Pack: 65

**Now offering craft bottled cocktails in our minis bars**

**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*

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*Your mini bar will be replenished daily and posted to your account upon departure. Please inform the front desk of any items consumed.*