

## 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 WINGS - 6 PIECES, BRINED WITH NEW BELGIUM MOUNTAIN TIME LAGER. CHOICE OF CLASSIC BUFFALO, MOROCCAN HARISSA OR CITRUS HABANERO \$15

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

PEPPERONI - TOMATO, MOZZARELLA, PEPPERONI \$15



# THE WOODS

Dial 2802

## BEVERAGES

OZO COFFEE, RISHI TEA, JUICE \$4

### SANDWICHES

3330 BURGER\* - GRILLED PRIME COLORADO BEEF PATTY, SMOKED GOUDA CHEESE, LETTUCE, TOMATO, FRIED PICKLES, HOUSE MADE BBQ SAUCE, BRIOCHE BUN \$18

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

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 SAUCE AND CAPERS, 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

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

## 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

<b>Frosé</b>   Rosé, Family Jones Vodka, Strawberry, Basil, Fresh Lemon Juice	\$12
<b>Sangria</b>   Red Wine, Brandy, Orange, Lemon, Apple	\$12
<b>Frozen Margarita</b>   Tradicional Tequila, Gran Marnier, Lime Juice, Agave	\$13
<b>Strawberry Americano</b>   Strawberry Infused Select Aperitivo, Carpano Antica, Lemon, La Marca Prosecco	\$12
<b>Frozen Irish Coffee</b>   Bushmills Whiskey, Arrosto Coffee Liqueur, Ozo Coffee, Milk, Vanilla Ice Cream	\$12
<b>Hemingway Daiquiri</b>   Flor de Caña Rum, Grapefruit, Lime, Maraschino Liqueur	\$14
<b>G&amp;C Sour</b>   Gran Centenario Plata Tequila, Fresh Grapefruit, Cinnamon, Lemon	\$13
<b>Herb Saint</b>   Hanger 1 Vodka, Kim Crawford Sauvignon Blanc, Jalapeño, Yellow Chartreuse, Lemon	\$13
<b>Taylor'd Old Fashioned</b>   E. H. Taylor Small Batch Kentucky Bourbon, Demerara, Orange, Bitters, Angostura Bitters, Lemon Zest, Luxardo Maraschino	\$15
<b>Blood Orange Paloma</b>   Vecinos Mezcal, Blood Orange, Rosemary, Lime, Grapefruit Soda	\$13

# WINE

## BUBBLES

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

## WHITE

<b>Canyon Road</b>   Chardonnay   California   crisp apple and ripe citrus fruit, hint of cinnamon spice	8/34
<b>Buehler</b>   Chardonnay   Russian River   floral, stone fruit, toasty vanilla notes	13/60
<b>Di Lenardo</b>   Pinot Grigio   Friuli, Italy   bright and fresh with notes of pear and apricot	10/40
<b>Matanzas Creek</b>   Sauvignon Blanc   Sonoma   ruby grapefruit, white peach, jasmine and passion fruit	10/40
<b>Famille Perrin</b>   Rose   Cote de Provence, France   fresh notes of white flowers, strawberries, red cherries	9/40

## RED

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

## BREWED DOWNSTAIRS

Brewed 200 vertical feet below you

<b>Shadow Lager Dark Lager</b>   5.4% abv   35 ibu   dark, creamy, chocolate	\$3 4oz/\$7
<b>Check Out Stout</b>   7.5% abv   25 ibu   creamy, chocolate, vanilla	\$4 4oz/\$8
<b>Raspberry Orange Sour</b>   7% abv   3 ibu   raspberry crisp, orange zest, tart	\$4 4oz/\$8
<b>Spring Tide Lager</b>   6% abv   35 ibu   crisp, bready, refreshing	\$3 4oz / \$7
<b>Astral Traveling IPA</b>   7% abv   6 ibu   papaya, grassy, citrus	\$4 4oz/\$8
<b>Waste Not, Want Hop</b> IPA   7.7% abv   8 ibu   pineapple, mango, citrus	\$3 4oz / \$7

## BREWED AT NEW BELGIUM BREWING

Brewed 61 miles away in Fort Collins, CO

<b>1554</b> Black Lager   5.6% abv   21 ibu   fruity, bitter, chocolate	\$3 4oz/\$7
<b>Fat Tire</b> Amber Ale   5.2% abv   22 ibu   toasted malt, fresh, balanced	\$3 4oz/\$7
<b>La Folie</b> Sour Brown   7% abv   18 ibu   cherry pit sour, sharp wood	\$5 4oz/\$11
<b>Mountain Time</b> Lager   4.4% abv   6 ibu   light, crisp, clean	\$3 4oz/\$7
<b>Voodoo Ranger Golden</b> IPA   7% abv   50 ibu   tropical, sweet and bitter	\$3 4oz/\$7
<b>Voodoo Juicy Haze</b> IPA   7.5% abv   42 ibu   tropical, juicy, refreshing	\$4 4oz/\$9
<b>Transatlantique Kriek</b> Cherry Lambic Sour   6.5% abv   8 ibu   bright, tart, sour cherry	\$5 4oz/\$11
<b>Sour IPA</b> Hazy IPA, Wood Aged Golden Sour   7% abv   15 ibu   lemon, tangerine, peach	\$3 4oz/\$7
<b>Wild Ride</b> Amber IPA   30th Anniversary   7% abv   44 ibu   malty, grapefruit, orange	\$3 4oz/\$7

## BREWED IN COLORADO

mi =brewery's distance in miles from The Woods

<b>Epic Brewing</b> Los Locos, Mexican Lager   4.8% abv   15 ibu   1.4 mi   sea salt, natural lime	\$7
<b>Odd 13</b> Codename: Superfan, IPA   6.5% abv   80ibu   20 mi   sharp, balanced, juicy	\$8
<b>Ratio</b> Hold Steady Chocolate Rye Scotch Ale   7.5% abv   27 ibu   1.4 mi   chocolate, complex, robust	\$8
<b>Stem Ciders</b> Pear Cider   5.3% abv   1.4 mi   GF, fresh fruit, tart finish	\$6
<b>Dry Dock</b> Apricot Blonde   5.1% abv   17 ibu   19 mi   crisp clean, apricot, dry	\$7
<b>Elevation</b> Pilsner   5% abv   40ibu   145 mi   dry and slightly bitter	\$7
<b>Wibby</b> Lightshine Radler   4.5% abv   35 mi   light, refreshing, raspberry	\$8
<b>Avery</b> White Rascal, Belgian Style White Ale   5.6% abv   20ibu   30 mi   coriander, orange peel, citrus	\$7

# 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  
**MATANZAS CREEK**  
SAUVIGNON BLANC, SONOMA 2019  
**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