

# THE WOODS



## SHARED PLATES

<b>CHICKEN LOLLIPOPS</b> (GF) - 3 PIECES, COLESLAW, ASIAN GLAZE	\$13
<b>SWEET SOY CAULIFLOWER</b> (DF,V) - CILANTRO, FRIED GARLIC, LIME	\$13
<b>SAUTEED CALAMARI</b> - LEMON, PARSLEY BUTTER, RED PEPPER, SAFFRON AIOLI, GARLIC AND HERBS CROSTINI	\$16
<b>CHARCUTERIE &amp; CHEESE BOARD</b> - ASSORTMENT OF 3 MEATS AND 3 CHEESES, PICKLES, PRESERVE JAM	\$24
<b>SHRIMP COCKTAIL*</b> (DF)- 6 SHRIMP POACHED WITH NEW BELGIUM MURAL BEER, AVOCADO, COCKTAIL SAUCE	\$14
<b>SPICY LAMB MEATBALL</b> - 3 PIECES, CUMIN, HARISSA, CILANTRO AND MINT YOGURT SAUCE, PICKLED CUCUMBER	\$14
<b>SOFT PRETZELS</b> - 1554 BLACK LAGER MUSTARD BUTTER	\$12
<b>GRILLED SHISHITO PEPPERS</b> (GF,V) - BLISTERED SHISHITO PEPPERS, SEA SALT, COTIJA CHEESE	\$10

## SALADS

<b>CAESAR SALAD</b> - LITTLE GEM LETTUCE, CREAMY DRESSING, WHITE ANCHOVIES, CROUTONS	\$12
<b>WOODS HOUSE SALAD</b> (GF,DF,V)- MIXED GREENS, SEASONAL VEGETABLES, ASSORTED SEEDS AND NUTS, E.V.O.O. CITRUS DRESSING	\$10
<b>WOODS BURRATA</b> - BEEFSTEAK TOMATO, BURRATA, LETTUCE, BASIL, GARLIC AND HERB CROSTINI, BALSAMIC GLAZE AND SMOKED TOMATO VINAIGRETTE	\$15
<b>GREEK SALAD</b> (GF) - CUCUMBER, KALAMATA OLIVE, FETA, PEPPER, ONION, TOMATO, OREGANO VINAIGRETTE	\$13
ADD GRILLED CHICKEN	\$8
ADD SEARED SALMON* 4OZ	\$8
ADD SMOKED SHREDDED SALMON	\$8

## PIZZA

<b>MARGHERITA</b> - SLICED SMOKED TOMATO, BUFFALO MOZZARELLA, BASIL	\$14
<b>FAT TIRE SAUSAGE</b> - TOMATO, MOZZARELLA, BASIL, RED PEPPER, MUSHROOM, SAUSAGE	\$16
<b>VEGETARIAN</b> - MUSHROOM, ARTICHOKE, OLIVE, ASSORTED PEPPERS, PESTO	\$15

\*These items may be served raw or undercooked based on your specifications 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.

# SANDWICHES

SERVED WITH FRIES

<b>GRILLED CHICKEN</b> - LETTUCE, ONION, TOMATO, PICKLE, CHIPOTLE AIOLI, BRIOCHE BUN	\$16
<b>GRILLED CHEESE</b> - TILLAMOOK CHEDDAR, SWISS, WHITE AMERICAN, BRIE, TEXAS TOAST	\$15
<b>ROOFTOP BURGER*</b> - GRILLED PRIME COLORADO BEEF PATTY, SPICY CAPICOLA HAM, SMOKED PROVOLONE, LETTUCE, GRILLED ONION, TOMATO, 1000 ISLAND SAUCE, BRIOCHE BUN	\$19
<b>VEGAN BURGER (V)</b> - VEGAN BURGER PATTY, LETTUCE, ONION, TOMATO, KAISER BUN	\$17
<b>CHEESEBURGER*</b> - GRILLED PRIME COLORADO BEEF PATTY, TILLAMOOK CHEDDAR, LETTUCE, ONION, TOMATO, BRIOCHE BUN	\$16
<b>WOODS BURGER*</b> - GRILLED PRIME COLORADO BEEF PATTY, TILLAMOOK CHEDDAR, CANDIED BACON, LETTUCE, TOBACCO ONION, TOMATO, CHIPOTLE AIOLI, BRIOCHE BUN	\$18
ADD BACON, AVOCADO, OR EGG*	\$2

# LARGE PLATES

<b>SEARED SCOTTISH SALMON*</b> - FARRO, ASPARAGUS, SWEET RED PEPPER COULIS, CHARRED LEMON	\$28
<b>CHICKEN PICCATA</b> - SAUTÉED CHICKEN THIGHS, GLAZED WITH LEMON SAUCE AND CAPERS, WILD RICE PILAF, ASPARAGUS	\$23
<b>PAN SEARED ROCKY MOUNTAIN TROUT (GF)</b> - MASHED POTATOES, MARKET VEGETABLES, TOMATO OLIVE BALSAMIC BASIL VINAIGRETTE	\$24
<b>FLAT IRON STEAK*</b> (GF) - 8OZ. STEAK, CHIMICHURRI, FRIES, SHISHITO PEPPERS	\$28
<b>POTATO GNOCCHI</b> - MUSHROOMS, SPINACH, CASHEWS, ALMONDS, GARLIC SAUCE	\$19

# DESSERTS

<b>FLOURLESS CHOCOLATE CAKE (GF)</b> - RASPBERRY SAUCE, VANILLA ICE CREAM	\$11
<b>ICE CREAM</b> - CHOCOLATE, VANILLA, STRAWBERRY	\$9
<b>WHITE CHOCOLATE RASPBERRY CHEESECAKE</b>	\$9

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