

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

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

WINE

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, brink 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



SHARED PLATES

CHICKEN LOLLIPOPS (GF) - 3 PIECES, COLESLAW, ASIAN GLAZE	\$13
SWEET SOY CAULIFLOWER (DF,V) - CILANTRO, FRIED GARLIC, LIME	\$14
CHARCUTERIE & CHEESE BOARD - ASSORTMENT OF 3 MEATS AND 3 CHEESES, PICKLES, PRESERVE JAM	\$24
SOFT PRETZELS - 1554 BLACK LAGER MUSTARD BUTTER	\$12
GRILLED SHISHITO PEPPERS (GF,V) - BLISTERED SHISHITO PEPPERS, SEA SALT, COTIJA CHEESE	\$10
HOUSE MADE PIEROGI - MASHED POTATO, CHEESE, CARAMELIZED ONION, BACON BROWN BUTTER	\$12
CRISPY HERB CRUSTED MOZZARELLA - HOUSE MADE TOMATO SAUCE, GARLIC BUTTER	\$12

SALADS

CAESAR SALAD - LITTLE GEM LETTUCE, CREAMY DRESSING, WHITE ANCHOVIES, CROUTONS	\$13
WOODS HOUSE SALAD (GF,DF,V)- MIXED GREENS, TOMATO, CUCUMBER, ASSORTED SEEDS AND NUTS, E.V.O.O. CITRUS DRESSING	\$11
WOODS BURRATA - BEEFSTEAK TOMATO, BURRATA, LETTUCE, BASIL, GARLIC AND HERB CROSTINI, BALSAMIC GLAZE AND SMOKED TOMATO VINAIGRETTE	\$15
ADD GRILLED CHICKEN	\$8
ADD SMOKED SHREDDED SALMON	\$8

PIZZA

MARGHERITA - SLICED SMOKED TOMATO, BUFFALO MOZZARELLA, BASIL	\$15
FAT TIRE SAUSAGE - TOMATO, MOZZARELLA, BASIL, RED PEPPER, MUSHROOM, SAUSAGE	\$17

*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

GRILLED CHICKEN - LETTUCE, ONION, TOMATO, PICKLE, CHIPOTLE AIOLI, BRIOCHE BUN	\$16
GRILLED CHEESE - TILLAMOOK CHEDDAR, SWISS, WHITE AMERICAN, BRIE, TEXAS TOAST	\$15
THE SOURCE BURGER - GRILLED PRIME COLORADO BEEF PATTY, RACLETTE CHEESE, SALTED MUSHROOM, FRENCH ONION DIP, LETTUCE, TOMATO, ONION, TEXAS TOAST	\$18
VEGAN BURGER (V) - VEGAN BURGER PATTY, LETTUCE, ONION, TOMATO, KAISER BUN	\$17
CHEESEBURGER* - GRILLED PRIME COLORADO BEEF PATTY, TILLAMOOK CHEDDAR, LETTUCE, ONION, TOMATO, BRIOCHE BUN	\$16
WOODS BURGER* - 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

CHICKEN PICCATA - SAUTÉED CHICKEN THIGHS, GLAZED WITH LEMON SAUCE AND CAPERS, WILD RICE PILAF, ASPARAGUS	\$23
FLAT IRON STEAK* (GF) - 8OZ. STEAK, CHIMICHURRI, FRIES, SHISHITO PEPPERS	\$28
POTATO GNOCCHI - MUSHROOMS, SPINACH, CASHEWS, ALMONDS, GARLIC SAUCE	\$19

DESSERTS

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

*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.

HAPPY HOUR

3 PM - 5 PM | MON - FRI

BEER \$5

NEW BELGIUM | BREWED DOWNSTAIRS

CHECK IN - SAISON

CENTENNIAL STATE OF MIND - IPA

SHADOW LAGER - DARK LAGER

CHECK OUT - STOUT

NEW BELGIUM | BREWED IN FORT COLLINS

1554 - BLACK LAGER

MOUNTAIN TIME - LAGER

VOODOO RANGER - IPA

COLORADO BREWERIES

TIVOLI - SLAM DUNKEL

COCKTAILS \$10

FROZÉ - ROSÉ, FAMILY JONES VODKA, STRAWBERRY BASIL, FRESH LEMON JUICE

FROZEN IRISH COFFEE - BUSHMILLS IRISH WHISKEY, OZO COFFEE, DEMERERA, COFFEE LIQUEUR, ICE CREAM

HERB SAINT - HANGER 1 VODKA, KIM CRAWFORD SAUVIGNON BLANC, , JALAPEÑO, YELLOW CHARTREUSE, LEMON

MURALITA - TRADICIONAL TEQUILA, LIME, COINTREAU, AGAVE, NEW BELGIUM AGUA FRESCA CERVEZA

BLOOD ORANGE PALOMA - LOS VECINOS MEZCAL, BLOOD ORANGE, ROSEMARY, LIME, GRAPEFRUIT SODA

STRAWBERRY AMERICANO - STRAWBERRY INFUSED SELECT APERITIVO, CARPANO ANTICA, LEMON, LA MARCO PROSECCO

DAILY SPECIAL - ASK YOUR SERVER FOR DETAILS

WINE

LA MARCA - PROSECCO, VENETO, ITALY

\$8

CANYON ROAD - CABERNET, CALIFORNIA

\$6

CANYON ROAD - MERLOT, CALIFORNIA

\$6

CANYON ROAD - CHARDONNAY, CALIFORNIA

\$6

FOOD

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

\$10

SOFT PRETZELS - 1554 BLACK LAGER MUSTARD BUTTER

\$9

CRISPY HERB CRUSTED MOZZARELLA - HOUSE MADE TOMATO SAUCE, GARLIC BUTTER

\$9

GRILLED SHISHITO PEPPERS - SEA SALT COTIJA CHEESE

\$8

*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.

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