

THE WOODS

SHARED PLATES



CHICKEN WINGS - 6 PIECES, BRINED WITH NEW BELGIUM MOUNTAIN TIME LAGER. TOSSED WITH TRADITIONAL BUFFALO SAUCE	\$15
KOREAN SWEET SOY CAULIFLOWER (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) - BLISTERED SHISHITO PEPPERS, SEA SALT, COTIJA CHEESE	\$11
SHRIMP CEVICHE (GF) - HOUSE MADE CEVICHE WITH BABY SHRIMP, ONION, BELL PEPPER. SERVED WITH DICED JALAPENOS, AVOCADO AND TORTILLA CHIPS	\$17

SALADS

CAESAR SALAD - CRISP ROMAINE, HOUSE MADE DRESSING, WHITE ANCHOVIES, CROUTONS, PARMA GRANA CHEESE	\$13
SOUTHWEST CHICKEN SALAD (GF) - GRILLED MARINATED CHICKEN, SEASONED BLACK BEAN, ROASTED CORN, PEPITAS, CHERRY TOMATO, COTIJA CHEESE, CORN TORTILLA STRIPS, TOSSED WITH A ZESTY SOUTHWEST DRESSING	\$16
WOODS HOUSE SALAD (GF, V) - MIXED GREENS, TOMATO, CUCUMBER, ASSORTED SEEDS AND NUTS, E.V.O.O. CITRUS DRESSING	\$11
BURRATA SALAD - SPRING MIX LETTUCE, SMOKED TOMATO VINAIGRETTE, BEEFSTEAK TOMATO, BURRATA CHEESE, WITH BREAD	\$15
ADD GRILLED CHICKEN (5 OZ)	\$8
ADD SEARED SALMON* (4 OZ)	\$8

PIZZA

SMOKED TOMATO MARGHERITA - GARLIC OIL LAYERED WITH SMOKED TOMATOES AND FRESH MOZZARELLA WITH BASIL	\$16
	\$17
FAT TIRE SAUSAGE - MOZZARELLA, BASIL, ROASTED RED PEPPER, MUSHROOM, SAUSAGE, HOUSE RED SAUCE	\$16
PEPPERONI - MOZZARELLA, PEPPERONI, HOUSE RED SAUCE	\$16

*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

REUBEN BURGER* - GRILLED PRIME COLORADO BEEF PATTY, HOUSE MADE CORNED BEEF, SWISS CHEESE, SAUERKRAUT ON MARBLED RYE. WITH 1000 DRESSING AND SPICY BROWN MUSTARD ON THE SIDE	\$19
SALMON BURGER* - SALMON PATTY SEASONED AND SEARED (5 OZ), LETTUCE, TOMATO, PICKLED RED ONION, LEMON GARLIC AIOLI, BRIOCHE BUN, SERVED WITH HOUSE FRIED POTATO CHIPS	\$19
LEMON PEPPER CHICKEN - CHICKEN BREAST (5OZ), LETTUCE, ONION, TOMATO, PICKLE, LEMON DIJON AIOLI, SPLIT TOP SOURDOUGH BUN	\$16
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	\$19
VEGAN BURGER (V) - VEGAN BURGER PATTY, LETTUCE, ONION, TOMATO, SPLIT TOP SOURDOUGH BUN	\$17
GRILLED CHEESE - TILLAMOOK CHEDDAR, SWISS, WHITE AMERICAN, BRIE, TEXAS TOAST	\$15
ADD BACON, AVOCADO, OR EGG*	\$2

LARGE PLATES

ROCKY MOUNTAIN SEARED TROUT - SERVED WITH A KALAMATA & BALSALMIC VINAIGRETTE, MASHED POTATOES AND SEASONAL VEGGIES	\$27
CHICKEN PICATTA - SAUTÉED CHICKEN THIGHS, GLAZED WITH LEMON CAPER SAUCE, ORZO PASTA, ASPARAGUS	\$23
FLAT IRON STEAK* (GF) - 8OZ. STEAK, CHIMICHURRI, FRIES, SHISHITO PEPPERS	\$28
POTATO GNOCCHI (GF, V) - MUSHROOMS, SPINACH, CASHEWS, ALMONDS, WITH A VEGAN CHEESE SAUCE	\$19
SEARED SCOTTISH SALMON* (GF)- WILD RICE, ASPARAGUS, SWEET RED PEPPER COULIS, CHARRED LEMON	\$28

DESSERTS

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

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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
Weller Old Fashioned Source Single Barrel Weller 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	\$13
Black Manhattan Tin Cup Rye, Lucano Amaro, Angostura and Regan's Orange Bitters	\$14
Chino-Negroni Esfuerzo Mezcal, Lillet Blanc, Carpano Bianco, Ancho Reyes, Apple Bitters	\$15
Gold Tooth Rush Law's Rye, Honey Syrup, Lemon Juice	\$14
Blood Orange Paloma Los Vecinos Mezcal, Blood Orange Puree, Lime, Grapefruit Soda	\$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	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
Cape Mentelle Shiraz - Cabernet Australia elegant, ripe berries, coffee, mocha	12/55

BREWED BY NEW BELGIUM DOWNSTAIRS

Brewed 200 vertical feet below you

Check In House Saison	6.5% abv 5 ibu mango, passion fruit, dry	\$7
Chocolate Porter	7.0% abv 15 ibu mocha, dark, creamy	\$7
Golden Age Lager	5.6% abv 35 ibu crisp, clean, refreshing	\$7
New Belgian Single Ale	5.3% abv 30 ibu citrus, pear, effervescent	\$7
Hoppy Pilsner	6.5% abv 45 ibu grassy, light, crisp	\$8
Watermelon Sour	5.5% abv 5 ibu watermelon, juicy, tart	\$7
Checkout Stout	10.0% abv 8 ibu nutty, chocolate, coconut	\$8
Opening Sway IPA	6.5% abv 10 ibu hoppy, purple, citrus	\$8

BREWED AT NEW BELGIUM BREWING CO

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	\$9
Transatlantique Kriek Cherry Lambic Sour	6.5% abv 8 ibu bright, tart, sour cherry	11
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	\$7
Stem Ciders	Pear Cider 5.3% abv 3.4 mi GF, fresh fruit, tart finish	\$6
Wibby Volksbier	Vienna Lager 5.5% abv 25 ibu 35 mi mild, amber, malty	\$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
Elevation	Pilsner 5% abv 40ibu 145 mi dry and slightly bitter	\$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 Ski	Stout 5.8% abv 19 ibu 330 mi oatmeal, coffee	\$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

THE WOODS



WOODS EXCLUSIVE FEATURES

WL WELLER SINGLE BARREL WHISKEY \$16

BOTTLED FROM BARREL #041

MAESTRO DOBEL TEQUILA \$12

SPECIAL EDITION CRISTALINO

REPOSADO BOTTLED FROM A BLEND OF
FRENCH AND AMERICAN OAK

WHISKEY

AD LAW'S 4-GRAIN	14
AD LAW'S BONDED RYE	14
ANGEL'S ENVY	15
BASIL HAYDEN	14
BLANTON'S	25
BRECKENRIDGE	12
BUFFALO TRACE	12
BUSHMILL'S IRISH	10
EH TAYLOR RYE	30
EH TAYLOR SINGLE BARREL	25
EH TAYLOR SMALL BATCH	15
EAGLE RARE	15
ELIJAH CRAIG RYE	13
GEORGE STAGG JR	25
GREEN SPOT IRISH	15
HANCOCK RESERVE	30
LAW'S ORIGINAL RYE	12
RED BREAST 12	14
SAZERAC RYE 6	14
STRANAHAN'S	12
STRANAHAN'S MTN ANGEL 10	35
TIN CUP	10
TIN CUP RYE	10
WL WELLER RESERVE	25
WL WELLER WOODS SINGLE BRL	27
WL WELLER 12	30
WL WELLER ANTIQUE	35
WL WELLER FULL PROOF	35

VODKA

HANGAR ONE	10
LEOPOLD BROS SILVER TREE	12
TITO'S	12

TEQUILA & MEZCAL

CASA NOBLE ANEJO	16
CASA NOBLE CRYSTAL	12
CASA NOBLE REPOSADO	14
CASAMIGOS BLANCO	12
CASAMIGOS REPOSADO	14
CASAMIGOS ANEJO	16
CASAMIGOS MEZCAL	17
CLASE AZUL PLATA	18
CLASE AZUL REPOSADO	25
CLASE AZUL ANEJO	90
CUERVO TRADICIONNAL	10
DEL Maguey VIDA MEZCAL	12
DELEON BLANCO	12
DELEON REPOSADO	14
DELEON ANEJO	16
DOBEL 50 CRISTALINO	30
DOBEL SPECIAL EDITION	12
ESFUERZO MEZCAL	14
GRAN CENTENARIO PLATA	11
LOS VECINOS MEZCAL	12

SCOTCH

BALVENIE DOUBLE WOOD 12	15
BALVENIE CARIBBEAN CASK 14	17
BENRIACH 12	16
FAMOUS GROUSE	12
HIGHLAND PARK CASK 13	40
JOHNNY WALKER BLACK	14
LAPHROAIG 10	15
MACALLAN 12	14
MACALLAN 15	19
OBAN 14	16
PORT CHARLOTTE 10	17

GIN

BOULDER GINSKEY	12
BRECKENRIDGE	10
FORD'S	12
HENDRICKS	13
LEOPOLD BROS	13
SPIRIT HOUND	12
TANQUERAY	13

RUM

FLOR DE CANA	10
FLOR DE CANA 7	13
FLOR DE CANA 12	15
FLOR DE CANA 25	30

CORDIALS

ANCHO REYES	11
APEROL	10
CAMPARI	10
CHARTREUSE GREEN	12
CHARTREUSE YELLOW	12
COINTREAU	9
FERNET BRANCA	10
GIFFARD ORGEAT	9
HOUSE MADE LEMONCELLO	10
LEOPOLD'S FERNET	10
LILLET BLANC	10
LUXARDO MARASCHINO	10
MONTENEGRO AMARO	12
PIMM'S #1	12
ST GEORGE SPICED PEAR	12
TAYLOR 10	10

THE WOODS



SPARKLING AND CHAMPAGNE

LA MARCA PROSECCO
VENTO, ITALY, NV
CAN PETIT CAVA ROSE'
SPARKLING, SPAIN, 2016
NICOLAS FEUILLATTE
CHAMPAGNE, CHAMPAGNE FRANCE, NV
DOM RUINART BLANC DE BLANCS
CHAMPAGNE, REIMS, FRANCE, NV
DOM RUINART ROSE'
CHAMPAGNE, REIMS, FRANCE, NV
DOM PERIGNON
CHAMPAGNE, CHAMPAGNE FRANCE, 2010

WHITE

DI LENARDO
PINOT GRIGIO, FRUILI, ITALY, 2020
JEAN SIPP
PINOT GRIS RESERVE, ALSACE, FRANCE, 2015
JERMANN
PINOT GRIGIO, FRUILI, 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	\$79
PINOT NOIR, ANDERSON VALLEY, CA 2015	
JOSEPH DROUHIN 'ALOXE-CORTON'	\$120
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, 2017	
PERTINACE	\$68
NEBBIOLO, LANGHE, ITALY, 2017	
TORNATORE ETNA ROSSO	\$49
NERELLO MASCALESE, SICILY, 2018	
EMBRUIX DE VALL LLACH	\$62
BLEND, PRIORAT, SPAIN, 2017	
NUMANTHIA TINTA DE TORO	\$65
TEMPRANILLO, CASTILE & LEÓN, SPAIN, 2015	
CONTI SERTOLI SALIS RISERVA	\$71
NEBBIOLO, PIEDMONT, ITALY, 2011	
TERRAZAS LOS ANDES	\$45
MALBEC, ALTOS, ARGENTINA, 2019	
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, 2019	
SPRING VALLEY 'NINA LEE'	\$118
SYRAH, WALLA WALLA VALLEY, WA, 2014	
PAHLMAYER	\$195
MERLOT, NAPA VALLEY, CA, 2016	
WIT'S END 'LUNA'	\$45
SHIRAZ, MCLAREN VALE, AUSTRALIA. 2019	
M. CHAPOUTIER CHATEAUNEUF-DU-PAPE 'LA BERNADINE'	\$153
BLEND, RHONE, FRANCE, 2016	
MAURITSON	\$48
ZINFANDEL, DRY CREEK VALLEY, CA, 2016	
PULENTA ESTATE	\$70
MALBEC, MENDOZA, ARGENTINA, 2015	
ERNEST VINEYARDS	\$87
PINOT NOIR, SONOMA COAST, CA, 2018	
THE BIKER BY FOUR PINES	\$41
ZINFANDEL, PASO ROBLES, CA, 2017	
MODUS BY RUFFINO SUPER TUSCAN	\$58
SANGIOVESE BLEND, TUSCANY, ITALY, 2016	
PIERRE GAILLARD 'CROZES-HERMITAGE'	\$58
SYRAH, NORTHERN RHONE, FR, 2017	
DAOU 'SOUL OF A LION'	\$250
CABERNET SAUVIGNON BLEND, PASO ROBLES, CA, 2016	
TRIVENTO 'GOLDEN RESERVE'	\$45
MALBEC, LUJAN DE CUYO, MENDOZA, ARGENTINA, 2016	
ANTINORI 'TIGNANELLO'	\$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, 2019	
FAR NIENTE	\$275
CABERNET SAUVIGNON, NAPA VALLEY, CA, 2017	
FISHER 'COACH INSIGNIA'	\$270
CABERNET SAUVIGNON BLEND , CALISTOGA, NAPA VALLEY, CA, 2016	
\$51	

VINTAGE SUBJECT TO CHANGE

HAPPY HOUR

3 PM - 5 PM | MON - THUR

BEER \$5

NEW BELGIUM | BREWED DOWNSTAIRS

CHECK IN HOUSE SAISON | 6.5% ABV | 5 IBU | MANGO, PASSION FRUIT, DRY

CHOCOLATE PORTER | 7.0% ABV | 15 IBU | MOCHA, DARK, CREAMY

GOLDEN AGE LAGER | 5.6% ABV | 35 IBU | CRISP, CLEAN, REFRESHING

SOURCE PALE WHEAT | 5.4% ABV | 10 IBU | GRAPEFRUIT, ORANGE

UP IN THE SOURCE IPA | 7.0% ABV | 20 IBU | HAZY, TROPICAL, GRASSY

WATERMELON SOUR | 5.5% ABV | 5 IBU | WATERMELON, JUICY, TART

LIMA LAGER | 5.2% ABV | 40 IBU | KAFFIR LIME, LIGHT, REFRESHING

CHECKOUT STOUT | 10.0% ABV | 8 IBU | NUTTY, CHOCOLATE, COCONUT

NEW BELGIUM | BREWED IN FORT COLLINS

1554 BLACK LAGER | 5.6% ABV | 21 IBU | FRUITY, BITTER, CHOCOLATE

FAT TIRE AMBER ALE | 5.2% ABV | 22 IBU | TOASTED MALT, FRESH, BALANCED

MOUNTAIN TIME LAGER | 4.4% ABV | 6 IBU | LIGHT, CRISP, CLEAN

VOODOO RANGER GOLDEN IPA | 7% ABV | 50 IBU | TROPICAL, SWEET AND BITTER

COLORADO BREWERIES

AVERY ELLIE'S - BROWN ALE

RATIO ANTIDOTE- IPA

COCKTAILS \$10

FROSÉ | ROSÉ, WHEATLEY VODKA, STRAWBERRY BASIL, FRESH LEMON JUICE

WOOD'S ADVICE | BOULDER GINSKY, LEMON JUICE, GINGER LIQUEUR, SAGE

CHINO-NEGRONI | ESFUERZO MEZCAL, LILLET BLANC, CARPANO BIANCO, ANCHO REYES, APPLE BITTERS

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

HONEY BADGER | HANGAR ONE HONEYCOMB VODKA, CARPANO BIANCO, LIME, TONIC

MAPLETON AVE | TIN CUP RYE, SPICED PEAR LIQUEUR, LEMON JUICE

DAILY SPECIAL ASK YOUR SERVER FOR DETAILS

WINE

LA MARCA - PROSECCO, VENETO, ITALY

\$8

CANYON ROAD- CABERNET, MERLOT OR CHARDONNAY

\$6

FOOD

CHICKEN WINGS* - 6 PIECES, BRINED WITH NEW BELGIUM MOUNTAIN TIME LAGER. TOSSED WITH TRADITIONAL BUFFALO SAUCE

\$13

SOFT PRETZELS - 1554 BLACK LAGER MUSTARD BUTTER

\$10

GRILLED SHISHITO PEPPERS (GF)- SEA SALT, COTIJA CHEESE

\$9

GRILLED CHEESE- TILLAMOOK CHEDDAR, SWISS, WHITE AMERICAN, BRIE, TEXAS TOAST, WITH FRIES

\$11

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SUNDAY BRUNCH
10AM-3PM

FRENCH TOAST: FRENCH BATARD, EGG CUSTARD, CINNAMON, CHANTILLY CREAM, FRESH BERRIES, POWDERED SUGAR - 12

THE WOODS OMELET* (GF) - PROSCIUTTO COTTO HAM, RED BELL PEPPERS, WHITE CHEDDAR, SERVED WITH BREAKFAST POTATOES - 12

CROISSANT SANDWICH*: BACON, SCRAMBLED EGGS, SWISS CHEESE, SERVED WITH BREAKFAST POTATOES - 11

BREAKFAST BURRITO*: SCRAMBLED EGG, TOFU OR BREAKFAST SAUSAGE, BLACK BEANS, BREAKFAST POTATOES, CHEDDAR CHEESE, FLOUR TORTILLA, TOPPED WITH SALSA ROJA - 12

SALMON EGGS BENEDICT*: TWO POACHED EGGS, ENGLISH MUFFINS, COLD SMOKED SALMON, SPINACH, HOLLANDAISE AND BREAKFAST POTATOES - 15

CALIFORNIA EGGS BENEDICT*: TWO POACHED EGGS, ENGLISH MUFFIN, SLICED AVOCADO, SUN DRIED TOMATO, CREAMY HOLLANDAISE AND BREAKFAST POTATOES - 14

BREAKFAST TOSTADA: TWO FRIED EGGS, PORK CARNITAS, HOUSEMADE RED ENCHILADA SAUCE, COTIJA, PICO DE GALLO, WITH 2 FRIED WHITE CORN TORILLAS - 15

TRADITIONAL BREAKFAST*: 2 EGGS, BREAKFAST POTATOES, CHOICE OF PORK SAUSAGE, BACON, CHORIZO OR CHICKEN APPLE SAUSAGE, CHOICE OF TOAST (WHITE, WHEAT OR COUNTRY) - 13

HOUSE-MADE CORN BEEF HASH - SEARED AND SERVED WITH 2 EGGS, ANY STYLE, AND TOAST - 18

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

THE WOODS BURGER*: GRILLED PRIME COLORADO BEEF PATTY, TILLAMOOK CHEDDAR, CANDIED BACON, LETTUCE, TOBACCO ONION, TOMATO, CHIPOTLE AIOLI, BRIOCHE BUN - 18

CHEESEBURGER*: GRILLED PRIME COLORADO BEEF PATTY, TILLAMOOK CHEDDAR, LETTUCE, TOMATO AND ONION, BRIOCHE BUN - 16

CAESAR SALAD: CRISPY ROMAINE LETTUCE, CREAMY HOUSE MADE DRESSING, PARMA GRANA CHEESE, WHITE ANCHOVIES, CROUTONS - 13

SALMON BURGER* - SALMON PATTY SEASONED AND SEARED (5 OZ), LEMON GARLIC AIOLI, HOUSE FRIED POTATO CHIPS - 19

SIDES

BACON - 6

EGGS* - 3

FRUIT BOWL - 8

HOUSE MADE PORK GREEN CHILE: SERVED ON ITS OWN OR ASK FOR YOUR BURRITO TO BE SMOTHERED - 3

BEVERAGES

JUICE: ORANGE, APPLE, CRANBERRY, PINEAPPLE, TOMATO - 4

OZO COFFEE - 4

RISHI TEA - 4

BRUNCH BOOZE

MIMOSA - 7

BEERMOSA: NEW BELGIUM JUICY HAZE IPA, ORANGE JUICE - 7

MIMOSA COLADA: RUMHAVEN COCONUT RUM, PINEAPPLE, LIME, PROSECCO - 7

FROZEN IRISH COFFEE: BUSHMILLS IRISH WHISKEY, OZO COFFEE, DEMERERA, COFFEE LIQUEUR, ICE CREAM - 12

BLOODY MARY: HANGER 1 VODKA, HOUSE MADE BLOODY MARY MIX - 8

FROZÉ: ROSÉ, FAMILY JONES VODKA, STRAWBERRY, BASIL, FRESH LEMON JUICE - 12

NEW BELGIUM DOMINGA MIMOSA SOUR | 6% ABV | ORANGE, TANGERINE, LIME - 7

*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 WOODS



BREAKFAST
7AM - 11AM

OMELET* (GF): PROSCIUTTO COTTO HAM, RED BELL PEPPER, WHITE CHEDDAR, SERVED WITH BREAKFAST POTATOES \$12

AVOCADO TOAST (V): TOMATOES, NUTS & SEEDS ON COUNTRY BREAD, SERVED WITH ARUGULA \$11

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

BREAKFAST BURRITO*: SCRAMBLED EGG, TOFU OR BREAKFAST SAUSAGE, BLACK BEANS, BREAKFAST POTATOES, CHEDDAR CHEESE, FLOUR TORTILLA, TOPPED WITH SALSA ROJA \$12

TRADITIONAL BREAKFAST*: 2 EGGS, BREAKFAST POTATOES, CHOICE OF PORK SAUSAGE, BACON, CHORIZO OR CHICKEN APPLE SAUSAGE, CHOICE OF TOAST (WHITE, WHEAT OR COUNTRY) \$13

SIDES

FRUIT BOWL \$8

BACON \$6

EGGS* \$3

BEVERAGES

JUICE: ORANGE, APPLE, CRANBERRY, PINEAPPLE, TOMATO \$4

OZO COFFEE \$4

RISHI TEA \$4

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