

# THE WOODS



## SHARED PLATES

<b>CHICKEN WINGS</b> - 6 PIECES, BRINED WITH NEW BELGIUM MOUNTAIN TIME LAGER. TOSSED WITH TRADITIONAL BUFFALO SAUCE	\$15
<b>SWEET SOY CAULIFLOWER</b> (V) - CILANTRO, FRIED GARLIC, LIME	\$14
<b>CHARCUTERIE &amp; CHEESE BOARD</b> - ASSORTMENT OF 3 MEATS AND 3 CHEESES, PICKLES, PRESERVE JAM	\$24
<b>SOFT PRETZELS</b> - 1554 BLACK LAGER MUSTARD BUTTER	\$12
<b>GRILLED SHISHITO PEPPERS</b> (GF) - BLISTERED SHISHITO PEPPERS, SEA SALT, COTIJA CHEESE	\$11
<b>CRISPY HERB CRUSTED MOZZARELLA</b> - HOUSE MADE TOMATO SAUCE, GARLIC BUTTER	\$12
<b>POUTINE</b> - CRISPY FRIES WITH A RICH BROWN GRAVY AND WISCONSIN WHITE CHEDDAR CHEESE CURDS <b>ADD ROAST PORK \$4</b> <b>ADD SAUTEED MUSHROOM \$3</b>	\$15

## SALADS

<b>CAESAR SALAD</b> - LITTLE GEM LETTUCE, CREAMY DRESSING, WHITE ANCHOVIES, CROUTONS	\$13
<b>SOUTHWEST CHICKEN SALAD</b> - GRILLED MARINATED CHICKEN, SEASONED BLACK BEAN, ROASTED CORN, PEPITAS, CHERRY TOMATO, COTIJA CHEESE, CORN TORTILLA STRIPS, TOSSED WITH A ZESTY SOUTHWEST DRESSING	\$16
<b>WOODS HOUSE SALAD</b> (GF, V)- MIXED GREENS, TOMATO, CUCUMBER, ASSORTED SEEDS AND NUTS, E.V.O.O. CITRUS DRESSING	\$11
<b>WINTER KALE MEDLEY</b> (GF, V)- MIXED KALE WITH DRIED FRUITS, TOASTED SHAVED ALMONDS, TOSSED WITH A CRANBERRY VINAIGRETTE	\$14
ADD GRILLED CHICKEN	\$8
ADD SMOKED SHREDDED SALMON	\$8
ADD SEARED SALMON*	\$8

## PIZZA

<b>MARGHERITA</b> - SLICED TOMATOES, BUFFALO MOZZARELLA, BASIL, GARLIC OLIVE OIL	\$15
<b>FAT TIRE SAUSAGE</b> - TOMATO, MOZZARELLA, BASIL, RED PEPPER, MUSHROOM, SAUSAGE, HOUSE RED SAUCE	\$17
<b>PEPPERONI</b> - TOMATO, MOZZARELLA, PEPPERONI, HOUSE RED SAUCE	\$16
<b>DUCK CONFIT</b> - FONTINA CHEESE, CARMALIZED ONIONS, GOAT CHEESE, DUCK CONFIT, BALSAMIC DRIZZLE, ARUGULA, GARLIC OLIVE OIL	\$19

\*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>3330 BURGER*</b> - GRILLED PRIME COLORADO BEEF PATTY, SMOKED GOUDA CHEESE, LETTUCE, TOMATO, FRIED PICKLES, HOUSE MADE BBQ SAUCE, BRIOCHE BUN	\$18
<b>SALMON BURGER*</b> - SALMON PATTY SEASONED AND SEARED (5 OZ), LETTUCE, TOMATO, PICKLED RED ONION, LEMON GARLIC AIOLI, BRIOCHE BUN, SERVED WITH HOUSE FRIED POTATO CHIPS	\$19
<b>LEMON PEPPER CHICKEN</b> - CHICKEN BREAST (5OZ), LETTUCE, ONION, TOMATO, PICKLE, LEMON DIJON AIOLI, SPLIT TOP SOURDOUGH BUN	\$16
<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
<b>VEGAN BURGER (V)</b> - VEGAN BURGER PATTY, LETTUCE, ONION, TOMATO, KAISER BUN	\$17
<b>GRILLED CHEESE</b> - TILLAMOOK CHEDDAR, SWISS, WHITE AMERICAN, BRIE, TEXAS TOAST	\$15
ADD BACON, AVOCADO, OR EGG*	\$2

## LARGE PLATES

<b>LAMB MEATBALLS</b> - FOUR 2-OZ MEATBALLS WITH PARMESAN POLENTA, GARLIC MARINARA, SAUTEED GARLIC SPINACH AND SHAVED PARMESAN	\$26
<b>CHICKEN PICCATA</b> - SAUTÉED CHICKEN THIGHS, GLAZED WITH LEMON SAUCE AND CAPERS, ORZO PASTA, ASPARAGUS	\$23
<b>FLAT IRON STEAK*</b> (GF) - 8OZ. STEAK, CHIMICHURRI, FRIES, SHISHITO PEPPERS	\$28
<b>POTATO GNOCCHI</b> (GF, V) - MUSHROOMS, SPINACH, CASHEWS, ALMONDS, GARLIC SAUCE	\$19
<b>SEARED SCOTTISH SALMON*</b> - WILD RICE, ASPARAGUS, SWEET RED PEPPER COULIS, CHARRED LEMON	\$28

## DESSERTS

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

\*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.

# COCKTAILS

<b>Frosé</b>   Rosé, Family Jones Vodka, Strawberry, Basil, Fresh Lemon Juice	\$12
<b>Wood's Advice</b>   Boulder Ginsky, Lemon Juice, Ginger Liqueur, Sage	\$13
<b>South Side Hustle</b>   Ford's Gin, Lime Juice, Mint, Absinthe, Celery Bitters	\$13
<b>Smooth Criminal</b>   Dobel Diamante Tequila, Spiced Pear Liqueur, Tangerine Juice, Lemon Juice, Angostura Bitters	\$14
<b>G&amp;C Sour</b>   Gran Centenario Plata Tequila, Fresh Grapefruit, Cinnamon, Lemon	\$13
<b>Chino-Negroni</b>   Esfuerzo Mezcal, Lillet Blanc, Carpano Bianco, Ancho Reyes, Apple Bitters	\$15
<b>Rare Old Fashioned</b>   Eagle Rare 10Yr Boubon, Demerara Sugar, Angostura and Regan's Orange Bitters, Lemon Zest, Luxardo Maraschino Cherry	\$15
<b>Gold Tooth Rush</b>   Law's Rye, Honey Syrup, Lemon Juice	\$14
<b>Ruby Red Paloma</b>   Los Vecinos Mezcal, Grapefruit Juice, Lime, Grapefruit Soda	\$14
<b>Frozen Irish Coffee</b>   Bushmills Irish Whiskey, Ozo Coffee, Demerera, Coffee Liqueur, Ice Cream	\$13
<b>Mapleton Ave</b>   Tin Cup Rye, Spiced Pear Liqueur, Lemon Juice	\$13

# WINE

## BUBBLES

<b>La Marca</b>   Prosecco   Veneto, Italy	10/40
<b>Can Petit</b>   Cava Brut Rose   Spain	12/55
<b>Nicolas Feuillatte</b>   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	10/40
<b>Famille Perrin</b>   Rose   Cote de Provence, France   fresh notes of white flowers, strawberries, red cherries	9/40
<b>Avondale</b>   Chenin Blanc   Western Cape, South Africa   peach, pineapple, quince	13/52
<b>Pieropan</b>   White Blend   Soave Classic DOC, Italy   white flowers, apricot, wild herb	11/50

## 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>Las Moradas 'Senda'</b>   Grenache   Spain   red plum, dark cherry, powerful spices	11/50
<b>Saintsbury</b>   Pinot Noir   Carneros   dark cherries, rose petal, baking spices, plums	14/65
<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>Source Seltzer</b> Mango Vanilla   4.7 abv   0 ibu   mango, vanilla, refreshing	\$7
<b>Check In</b> House Saison   6.5% abv   15 ibu   malt, lemon, clove	\$3 4oz/ \$7
<b>Chronic Helles Lager</b>   5.2% abv   25 ibu   bright, crisp, bready	\$3 4oz/ \$7
<b>Source Pale Wheat</b>   5.4% abv   10 ibu   grapefruit, orange	\$3 4oz/ \$7
<b>Up In The Source IPA</b>   7.5% abv   35 ibu   Dank, Pineapple, Grassy	\$4 4oz/ \$8
<b>Watermelon Sour</b>   5.5% abv   5 ibu   watermelon, juicy, tart	\$3 4oz/ \$7
<b>Lima Lager</b>   5.2% abv   40 ibu   kaffir lime, light, refreshing	\$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</b> Golden 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>Dominga</b> Mimosa Sour   6% abv   orange, tangerine, lime	\$3 4oz/ \$7
<b>Belgian Trippel</b>   8.5% abv   45 ibu   Belgian, warming, smooth	\$4 4 oz/ \$9
<b>Oakspire</b>   9% abv   27 ibu   bourbon, malty, amber	\$5 4 oz/ \$11

## 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>Crooked Stave</b>   New England IPA   6.0% abv   55 ibu   2.7 mi   tropical, citrus	\$7
<b>Stem Ciders</b> Pear Cider   5.3% abv   3.4 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>Wibby</b> Volksbier   Vienna Lager   5.5% abv   ibu 25   35 mi   mild, amber, malty	\$8
<b>Avery</b> White Rascal   Belgian Style White Ale   5.6% abv   20ibu   30 mi   coriander, orange peel, citrus	\$7
<b>Ratio</b> Float On   Hefeweizen   5.1% abv   15ibu   banana, clove, nutmeg	\$7
<b>Elevation</b> Pilsner   5% abv   40ibu   145 mi   dry and slightly bitter	\$7
<b>Dry Dock</b> Vanilla Porter   5.4% abv   33 ibu   19 mi   vanilla and chocolate, dry finish	\$7
<b>Telluride</b> Ski Stout   5.8% abv   19 ibu   330 mi   oatmeal, coffee	\$7
<b>Ska</b> Rue B Soho Grapefruit Lager   5.1% abv   16 ibu   27 mi   grapefruit, tart, crisp	\$7

# THE WOODS



## SPARKLING AND CHAMPAGNE

**LA MARCA PROSECCO**  
VENTO, ITALY, NV

**CAN PETIT CAVA ROSE'**  
SPARKLING, SPAIN, 2016

**NICOLAS FEUILLATTE**  
CHAMPAGNE, CHAMPAGNE FRANCE, NV

## WHITE

**DI LENARDO**  
PINOT GRIGIO, FRIULI, ITALY, 2020

**JEAN SIPP**  
PINOT GRIS RESERVE, ALSACE, FRANCE, 2015

**JERMANN**  
PINOT GRIGIO, FRIULI, 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, 2013

**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 '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, 2018

**FAR NIENTE** \$275  
CABERNET SAUVIGNON, NAPA VALLEY, CA, 2017

VINTAGE SUBJECT TO CHANGE

# HAPPY HOUR

3 PM - 5 PM | MON - THUR

## BEER \$5

**NEW BELGIUM | BREWED DOWNSTAIRS**

**SOURCE SELTZER**

**CHECK IN - SAISON**

**CHRONIC HELLES**

**FRESH HOP IPA**

**SOURCE PALE WHEAT**

**NEW BELGIUM | BREWED IN FORT COLLINS**

**1554 - BLACK LAGER**

**MOUNTAIN TIME - LAGER**

**VOODOO RANGER - IPA**

**FAT TIRE - AMBER ALE**

**COLORADO BREWERIES**

**AVERY WHITE RASCAL - BELGIAN STYLE WHITE ALE**

**RATIO FLOAT ON - HEFEWEIZEN**

## COCKTAILS \$10

**FROSÉ** | ROSÉ, FAMILY JONES VODKA, STRAWBERRY BASIL, FRESH LEMON JUICE

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

**RUBY RED PALOMA** | LOS VECINOS MEZCAL, GRAPEFRUIT JUICE, LIME, GRAPEFRUIT SODA

**SMOOTH CRIMINAL** | DOBEL DIAMANTE TEQUILA, SPICED PEAR LIQUEUR, TANGERINE JUICE, LEMON JUICE, ANGOSTURA BITTERS

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

**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.

\$13

TOSSED WITH TRADITIONAL BUFFALO SAUCE

**SOFT PRETZELS** - 1554 BLACK LAGER MUSTARD BUTTER

\$10

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

\$10

**GRILLED SHISHITO PEPPERS** - SEA SALT, COTIJA CHEESE

\$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.

# THE WOODS



## SUNDAY BRUNCH 10AM-3PM

**THE WOODS OMELET\***: PROSCIUTTO COTTO HAM, RED BELL PEPPER, 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

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

**AVOCADO TOAST:** 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