**Cocktails**

- **Frosé**: Rosé, Family Jones Vodka, Strawberry, Basil, Fresh Lemon Juice - $12
- **Northern Light**: Casa Noble Tequila, Green Tea, Basil, Lime, Salt - $14
- **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's 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
- **Sangria**: Red Wine, Brandy, Orange, Lemon, Apple - $12
- **Hemingway Daiquiri**: Flor de Caña Rum, Grapefruit, Lime, Maraschino Liqueur - $14

**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
- **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 - 11/50
- **Argiano**: Super Tuscan | Italy | full-bodied, smooth tannins, persistent finish - 10/45
**Brewed Downstairs**
Brewed 200 vertical feet below you

- **Check In** House Saison | 6.5% abv | 15 ibu | malt, lemon, clove | $3 4oz/$7
- **Shadow Lager** Dark Lager | 5.4% abv | 35 ibu | dark, creamy, chocolate | $3 4oz/$7
- **Powder Cache** IPA | 8.2% abv | 8 ibu | pineapple, apricot, guava | $4 4oz/$8
- **Check Out** Stout | 7.5% abv | 25 ibu | creamy, chocolate, vanilla | $4 4oz/$8
- **Raspberry Orange Sour** | 7% abv | 3 ibu | raspberry crisp, orange zest, tart | $8 4oz

**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
- **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** Golden IPA | 7% abv | 50 ibu | tropical, sweet and bitter | $3 4oz/$7
- **Voodoo Juicy Haze** IPA | 7.5% abv | 42 ibu | tropical, juicy, refreshing | $4 4oz/$9
- **Transatlantique Kriek** Cherry Lambic Sour | 6.5% abv | 8 ibu | bright, tart, sour cherry | $5 4oz/$11

**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 | 80ibu | 20 mi | sharp, balanced, juicy | $8
- **Ratio** Hold Steady Chocolate Rye Scotch Ale | 7.5% abv | 27 ibu | 1.4 mi | chocolate, complex, robust | $8
- **Stem Ciders** Pear Cider | 5.3% abv | 1.4 mi | GF, fresh fruit, tart finish | $6
- **Dry Dock** Apricot Blonde | 5.1% abv | 17 ibu | 19 mi | crisp clean, apricot, dry | $7
- **Elevation** Pilsner | 5% abv | 40ibu | 145 mi | dry and slightly bitter | $7
- **Wibby** Lightshine Radler | 4.5% abv | 35ibu | light, refreshing, raspberry | $8
**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
ADD SEARED SALMON  $8

**PIZZA**

**MARGHERITA** - SLICED SMOKED TOMATO, BUFFALO MOZZARELLA, BASIL  $15

**FAT TIRE SAUSAGE** - TOMATO, MOZZARELLA, BASIL, RED PEPPER, MUSHROOM, SAUSAGE  $17

**PEPPERONI** - TOMATO, MOZZARELLA, PEPPERONI  $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

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

SEARED SCOTTISH SALMON* - Farro, 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 $11

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**HAPPY HOUR**

3 PM - 5 PM | MON - FRI

**BEER $5**

**NEW BELGIUM | BREWED DOWNSTAIRS**

CHECK IN - SAISON

POWDER CACHE - IPA

SHADOW LAGER - DARK LAGER

CHECK OUT - STOUT

RASPBERRY ORANGE - SOUR

**NEW BELGIUM | BREWED IN FORT COLLINS**

1554 - BLACK LAGER

MOUNTAIN TIME - LAGER

VOODOO RANGER - IPA

**COLORADO BREWERIES**

RATIO- RYE SCOTCH ALE

**COCKTAILS $10**

FROZÉ - ROSE, 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

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

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

SANGRIA | RED WINE, BRANDY, ORANGE, LEMON, APPLE

DAILY SPECIAL - ASK YOUR SERVER FOR DETAILS

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**WINE**

LA MARCA - PROSECCO, VENETO, ITALY $8

CANYON ROAD - CABERNET, CALIFORNIA $6

CANYON ROAD - MERLOT, CALIFORNIA $6

CANYON ROAD - CHARDONNAY, CALIFORNIA $6

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**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

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THE WOODS

SPARKLING AND CHAMPAGNE

LA MARCA PROSECCO
VENTO, ITALY, NV

CHANDON ROSE
SPARKLING, CA, NV

NICOLAS FEUILLATTE
CHAMPAGNE, CHAMPAGNE FRANCE, NV

WHITE

DI LENARDO
PINOT GRIGIO, FRUILI, ITALY, 2017

JEAN SIPP
PINOT GRIS RESERVE, ALSACE, FRANCE, 2015

JERMANN
PINOT GRIGIO, FRUILI, 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, RIAZ BAIXAS, SPAIN

CLAU DE NELL "LES FONTENELLES"
CHENIN BLANC, LOIRE VALLEY, FRANCE, 2017

BUEHLER
CHARDONNAY, RUSSIAN RIVER, CA, 2016

ROBERT MONDAVI
FUMÉ BLAND, NAPA, CA, 2017

CANYON ROAD
CHARDONNAY, NAPA, CA, 2017

SWING SET
CHARDONNAY, NAPA VALLEY, CA, 2016

DROUHIN ‘VAUDON’
CHABLIS, FRANCE, 2016

DOMAINE PHILIPPE COLIN ‘LES VERGERS’
CHARDONNAY, CHASSAGNE-MONTRACHET 1ER CRU, 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, SONOMA/MONTEREY/NAPA, CA 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
PINOT NOIR, ANDERSON VALLEY, CA 2014

JOSEPH DROUHIN
‘ALOZE-CORTON’, PINOT NOIR, BURGUNDY, FRANCE, 2015

MAISON AMBOISE ‘BOURBONNE ROUGE’
PINOT NOIR, BURGUNDY, FRANCE, 2015

DOMAINE SERENE ‘EVENSTAD RESERVE’
PINOT NOIR, WILLAMETTE VALLEY, OR, 2016

SAINTSBURY
PINOT NOIR, CARNEROS, CA, 2016

LA ENCANTADA
PINOT NOIR, STA RITA HILLS, CA, 2014

TORNATORE
NERELLO MASCALESE, ETAN ROSSO, SICILY, 2016

CHATEAU MONT-REDON
BLEND, LIRAC AOC, DUTE DU RHONE, FRANCE, 2015

TORRES ‘ALTO IBERICO’
TEMPRANILLO, RIOJA, SPAIN, 2016

EMBRUIX DE VALL LLACH
BLEND, PRIORAT, SPAIN

NU MANTHIA TERME
TEMPRANILLO, CASTILE & LEON, SPAIN, 2017

CONTI SERTOLI SALIS RISERVA
NEBBIOLO, PIEDMONT, ITALY, 2011

TERRAZAS LOS ANDES
MALBEC, ALTO, ARGENTINA, 2017

HESS ‘LION TAMER’
BLEND, NAPA VALLEY, CA, 2016

FRATELLI ALESSANDRIA BAROLO DOCG
NEBBIOLO, PIEDMONT, ITALY, 2014

RENAITO RATTI ‘MARCANASCO’ BAROLO DOCG
NEBBIOLO, PIEDMONT, ITALY, 2014

CAMPAGET
ZYRAH, ODSTIERES DE NIMES AOP, FRANCE, 2016

SPRIO VALLEY ‘NINA LEE’
ZYRAH, WALLA WALLA VALLEY, WA, 2013

PAHMeyer
MERLOT, NAPA VALLEY, CA, 2016

CANYON ROAD
MERLOT, CA, 2017

M. CHAPOUTIER CHATEAUNEUF-DU-PAPE
BLEND, RHONE, FRANCE, 2016

MAURITSON
ZINFANDEL, DRY CREEK VALLEY, CA, 2016

PULENTA ESTATE
MALBEC, MENDOZA, ARGENTINA, 2016

CONUNDRUM
ZINFANDEL BLEND, CA, 2017

THE BIKER BY FOUR PINES
ZINFANDEL, PASO ROBLES, CA, 2017

ARGIANO SUPER TUSCAN
CABERNET BLEND, TUSCANY, ITALY, 2016

CANYON ROAD
CABERNET, CA, 2017

INTRINSIC
BLEND, COLUMBIA VALLEY, WA, 2017

EDGE BY SIGNORELLO
CABERNET SAUVIGNON, ALEXANDER VALLEY, CA, 2016

ANTINORI ‘TIGANELLO’
SUPER TUSCAN, CABERNET BLEND, TUSCANY, ITALY, 2016

IN OLENOK
CABERNET SAUVIGNON, RUTHERFORD, CA, 2013

SILVER OAK
CABERNET SAUVIGNON, ALEXANDER VALLEY, CA, 2018

FISHER ‘MOUNTAIN ESTATE’
CABERNET SAUVIGNON, SONOMA COUNTY, CA, 2014

LOUIS MARTINI
CABERNET SAUVIGNON, NAPA VALLEY, CA, 2016

CAYMUS
CABERNET SAUVIGNON, NAPA VALLEY, CA, 2016

RED

$79

$105

$79

$120

$67

$145

$68

$65

$115

$49

$60

$40

$62

$65

$71

$46

$125

$106

$86

$118

$195

$34

$153

$48

$70

$50

$50

$81

$34

$60

$65

$245

$105

$165

$145

$50

$175

VINTAGE SUBJECT TO CHANGE