

# COCKTAILS

<b>Frosé</b>   Rosé, Family Jones Vodka, Strawberry, Basil, Fresh Lemon Juice	\$12
<b>Northern Light</b>   Casa Noble Tequila, Green Tea, Basil, Lime, Salt	\$14
<b>Muralita</b>   Tradicional Tequila, Lime, Cointreau, Agave, New Belgium Agua Fresca Cerveza	\$13
<b>Woods Advice</b>   Vapor Oak Aged Gin, Ginger, Lemon, Sage	\$13
<b>Strawberry Americano</b>   Strawberry Infused Select Aperitivo, Carpano Antica, Lemon, La Marca Prosecco	\$12
<b>Frozen Irish Coffee</b>   Bushmills Whiskey, Arrosto Coffee Liquor, Ozo Coffee, Milk, Vanilla Ice Cream	\$12
<b>Herb Saint</b>   Hanger 1 Vodka, Kim Crawford Sauvignon Blanc, Jalapeño, Yellow Chartreuse, Lemon	\$13
<b>Taylor'd Old Fashioned</b>   E. H. Taylor Small Batch Kentucky Bourbon, Demerara, Orange, Bitters, Angostura Bitters, Lemon Zest, Luxardo Maraschino	\$15
<b>Blood Orange Paloma</b>   Vecinos Mezcal, Blood Orange, Rosemary, Lime, Grapefruit Soda	\$13

# WINE

## BUBBLES

<b>La Marca</b>   Prosecco   Veneto, Italy	10/40
<b>Chandon Rose</b>   Sparkling   California	14/65
<b>Veuve Clicquot</b>   Champagne   France	21/95

## 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>Kim Crawford</b>   Sauvignon Blanc   New Zealand   banana, ultra-ripe ruby red grapefruit, passion fruit, lychee, white peach	11/50
<b>Famille Perrin</b>   Rose   Cote de Provence, France   fresh notes of white flowers, strawberries, red cherries	9/40

## 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>Hess Select</b>   Pinot Noir   Central Coast, California   raspberries, rose petal, black plum	12/55
<b>Torres</b>   Tempranillo   Rioja, Spain   red cherry, black plum, jam with firm tannins	9/40
<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>Check In</b> House Saison   6.5% abv   15 ibu   malt, lemon, clove	\$3 4oz/\$7
<b>Imperial Watermelon</b> Sour   10.4% abv   2 ibu   fresh watermelon, tart, cucumber	\$4 4oz/\$8
<b>Source Lima</b> Mexican Lager   5.3% abv   18 ibu   lime zest, light, sessionable	\$3 4oz/\$7
<b>Shadow Lager</b> Dark Lager   5.4% abv   35 ibu   dark, creamy, chocolate	\$3 4oz/\$7
<b>Centennial State of Mind</b> IPA   8% abv   20 ibu   lemongrass, coriander, pine	\$4 4oz/\$8
<b>Check Out</b> 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

<b>1554</b> Black Lager   5.6% abv   21 ibu   fruity, bitter, chocolate	\$3 4oz/\$7
<b>Mural</b> Agua Fresca Ale   4.2% abv   11 ibu   light hibiscus, watermelon, brink lime and lemon	\$3 4oz/\$7
<b>Fat Tire</b> Amber Ale   5.2% abv   22 ibu   toasted malt, fresh, balanced	\$3 4oz/\$7
<b>La Terroir</b> Dry Hopped Sour Ale   7.5% abv   12 ibu   medium body, fast, crisp	\$5 4oz/\$11
<b>Voodoo Ranger IPA</b> Golden IPA   7% abv   50 ibu   tropical, juicy, refreshing	\$3 4oz/\$7
<b>La Folie</b> Sour Brown   7% abv   18 ibu   cherry pit sour, sharp wood	\$5 4oz/\$11
<b>Pilsner</b> Czech Style Pilsner   4.8% abv   16 ibu   crisp, mild, dry, light malt	\$3 4oz/\$7
<b>Mountain Time</b> Lager   4.4% abv   6 ibu   light, crisp, clean	\$3 4oz/\$7
<b>Transatlantique Kriek</b> 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

<b>4 Noses</b> Raspberry Blonde Ale   6.3%   11 ibu   14 mi   crisp, fruity, easy drinking	\$8
<b>Epic Brewing</b> Los Locos, Mexican Lager   4.8% abv   15 ibu   1.4 mi   sea salt, natural lime	\$7
<b>Ratio</b> Stay Gold - Octoberfest Lager   5.3%   23 ibu   1.4 mi   toasted caramel, malt, clean, dry finish	\$7
<b>Telluride</b> American Brown Ale   5.7 % abv   37 ibu   330 mi   fruity, bitter, chocolate	\$7
<b>Odd 13</b> Codename: Superfan IPA   6.5% abv   80 ibu   20 mi   sharp, balanced, juicy	\$8
<b>Tivoli</b> Slam Dunkel   5.5% abv   30 ibu   2.1 mi   munich malt character, slight bitterness	\$7
<b>Avery</b> Ellie's Brown Ale   5.5% abv   28 ibu   chocolate, vanilla, nuts	\$7

# 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	\$14
<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
<b>HOUSE MADE PIEROGI</b> - MASHED POTATO, CHEESE, CARAMELIZED ONION, BACON BROWN BUTTER	\$12
<b>CRISPY HERB CRUSTED MOZZARELLA</b> - HOUSE MADE TOMATO SAUCE, GARLIC BUTTER	\$12

## SALADS

<b>CAESAR SALAD</b> - LITTLE GEM LETTUCE, CREAMY DRESSING, WHITE ANCHOVIES, CROUTONS	\$13
<b>WOODS HOUSE SALAD</b> (GF,DF,V)- MIXED GREENS, SEASONAL VEGETABLES, ASSORTED SEEDS AND NUTS, E.V.O.O. CITRUS DRESSING	\$11
<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	\$15
<b>FAT TIRE SAUSAGE</b> - TOMATO, MOZZARELLA, BASIL, RED PEPPER, MUSHROOM, SAUSAGE	\$17
<b>PEPPERONI</b> - 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

<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>THE SOURCE BURGER</b> - GRILLED PRIME COLORADO BEEF PATTY, RACLETTE CHEESE, SALTED MUSHROOM, FRENCH ONION DIP, LETTUCE, TOMATO, ONION, TEXAS TOAST	\$18
<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>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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# HAPPY HOUR

3 PM - 5 PM | MON - FRI

## BEER \$5

### NEW BELGIUM | BREWED DOWNSTAIRS

**CHECK IN** - SAISON

**CENTENNIAL STATE OF MIND** - IPA

**SOURCE LIMA** - MEXICAN LAGER

**SHADOW LAGER** - DARK LAGER

**CHECK OUT** - STOUT

### NEW BELGIUM | BREWED IN FORT COLLINS

**PILSENER** - CZECH STYLE PILSENER

**VOODOO RANGER** - IPA

**1554** - BLACK LAGER

**MOUNTAIN TIME** - LAGER

### 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

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# THE WOODS



## RED

## SPARKLING AND CHAMPAGNE

<b>LA MARCA PROSECCO</b> VENTO, ITALY, NV	\$40
<b>CHANDON ROSÉ</b> SPARKLING, CA, NV	\$65
<b>NICOLAS FEUILLATTE</b> CHAMPAGNE, CHAMPAGNE FRANCE, NV	\$90
<b>VEUVE CLICQUOT 'YELLOW LABEL'</b> CHAMPAGNE, FRANCE, NV	\$95
<b>PALMER &amp; CO</b> CHAMPAGNE, FRANCE, NV	\$140

## WHITE

<b>DI LENARDO</b> PINOT GRIGIO, FRIULI, ITALY, 2017	\$40
<b>JEAN SIPP</b> PINOT GRIS RESERVE, ALSACE, FRANCE, 2015	\$55
<b>JERMANN</b> PINOT GRIGIO, FRIULI, ITALY, 2017	\$64
<b>SAINT CLAIR</b> SAUVIGNON BLANC, NEW ZEALAND, 2017	\$45
<b>PAUL BUISSE</b> SAUVIGNON BLANC, TOURAINE, FRANCE 2016	\$42
<b>KIM CRAWFORD</b> SAUVIGNON BLANC, NEW ZEALAND 2018	\$50
<b>CASTEL DE FORNOS</b> ALBARINO, RIAS BAIXAS, SPAIN	\$62
<b>CLAU DE NELL 'LES FONTENELLES'</b> CHENIN BLANC, LOIRE VALLEY, FRANCE, 2017	\$78
<b>BUEHLER</b> CHARDONNAY, RUSSIAN RIVER, CA, 2016	\$60
<b>ROBERT MONDAVI</b> FUMÉ BLANC, NAPA, CA, 2017	\$45
<b>CANYON ROAD</b> CHARDONNAY, CA, 2017	\$34
<b>SWING SET</b> CHARDONNAY, NAPA VALLEY, CA, 2016	\$68
<b>DROUHIN 'VAUDON'</b> CHABLIS, FRANCE, 2016	\$59
<b>DOMAINE PHILIPPE COLIN 'LES VERGERS'</b> CHARDONNAY, CHASSAGNE-MONTRACHET 1ER CRUE, FRANCE, 2015	\$185
<b>MER SOLEIL</b> CHARDONNAY, SANTA LUCIA HIGHLANDS, CA, 2017	\$39
<b>GHOST PINES 'WINEMAKER'S BLEND'</b> CHARDONNAY, SONOMA/MONTEREY/NAPA, CA 2016	\$42
<b>CHATEAU ST MICHELLE 'INDIAN WELLS'</b> CHARDONNAY, COLUMBIA VALLEY, WA 2016	\$58
<b>SANFORD</b> CHARDONNAY, STA RITA HILLS, CA 2016	\$75

## ROSÉ

<b>FAMILLE PERRIN</b> COTE DE PROVENCE, FRANCE, NV	\$40
<b>CHATEAU LA NERTHE</b> RHONE, FRANCE, 2018	\$42
<b>WHISPERING ANGEL</b> RHONE, FRANCE, 2018	\$51

<b>UNITY BY FISHER</b> PINOT NOIR, ANDERSON VALLEY, CA 2014	\$79
<b>JOSEPH DROUHIN</b> 'ALOZE-CORTON', PINOT NOIR, BURGUNDY, FRANCE, 2015	\$120
<b>MAISON AMBROISE 'BOURGOGNE ROUGE'</b> PINOT NOIR, BURGUNDY, FRANCE, 2015	\$67
<b>DOMAINE SERENE 'EVENSTAD RESERVE'</b> PINOT NOIR, WILLAMETTE VALLEY, OR, 2015	\$145
<b>SAINTSBURY</b> PINOT NOIR, CARNEROS, CA, 2016	\$65
<b>LA ENCANTADA</b> PINOT NOIR, STA RITA HILLS, CA, 2014	\$115
<b>TORNATORE</b> NERELLO MASCALESE, ETAN ROSSO, SICILY, 2016	\$49
<b>CHATEAU MONT-REDON</b> BLEND, LIRAC AOC, COTE DU RHONE, FRANCE, 2015	\$60
<b>TORRES 'ALTO IBERICO'</b> TEMPRANILLO, RIOJA, SPAIN, 2016	\$40
<b>EMBRUIX DE VALL LLACH</b> BLEND, PRIORAT, SPAIN	\$62
<b>NUMANTHIA TERMES</b> TEMPRANILLO, CASTILE & LEÓN, SPAIN, 2017	\$65
<b>CONTI SERTOLI SALIS RISERVA</b> NEBBIOLO, PIEDMONT, ITALY, 2011	\$71
<b>TERRAZAS LOS ANDES</b> MALBEC, ALTOS, ARGENTINA, 2017	\$45
<b>HESS 'LION TAMER'</b> BLEND, NAPA VALLEY, CA, 2016	\$97
<b>FRATELLI ALESSANDRIA BAROLO DOCG</b> NEBBIOLO, PIEDMONT, ITALY, 2014	\$125
<b>RENATO RATTI 'MARCENASCO' BAROLO DOCG</b> NEBBIOLO, PIEDMONT, ITALY, 2014	\$105
<b>CAMPUGET</b> SYRAH, COSTIERES DE NIMES AOP, FRANCE, 2016	\$85
<b>SPRING VALLEY 'NINA LEE'</b> SYRAH, WALLA WALLA VALLEY, WA, 2013	\$118
<b>PAHLMAYER</b> MERLOT, NAPA VALLEY, CA, 2016	\$195
<b>CANYON ROAD</b> MERLOT, CA, 2017	\$34
<b>M. CHAPOUTIER CHATEAUNEUF-DU-PAPE</b> BLEND, RHONE, FRANCE, 2016	\$153
<b>MAURITSON</b> ZINFANDEL, DRY CREEK VALLEY, CA, 2016	\$48
<b>PULENTA ESTATE</b> MALBEC, MENDOZA, ARGENTINA, 2015	\$70
<b>CONUNDRUM</b> ZINFANDEL BLEND, CA, 2017	\$50
<b>THE BIKER BY FOUR PINES</b> ZINFANDEL, PASO ROBLES, CA, 2017	\$41
<b>ARGIANO SUPER TUSCAN</b> CABERNET BLEND, TUSCANY, ITALY, 2016	\$50
<b>CANYON ROAD</b> CABERNET, CA, 2017	\$34
<b>INTRINSIC</b> BLEND, COLUMBIA VALLEY, WA, 2017	\$60
<b>EDGE BY SIGNORELLO</b> CABERNET SAUVIGNON, ALEXANDER VALLEY, CA, 2016	\$65
<b>ANTINORI 'TIGANELLO'</b> SUPER TUSCAN, CABERNET BLEND, TUSCANY, ITALY, 2015	\$245
<b>INGLENOOK</b> CABERNET SAUVIGNON, RUTHERFORD, CA, 2013	\$105
<b>SILVER OAK</b> CABERNET SAUVIGNON, ALEXANDER VALLEY, CA, 2015	\$165
<b>FISHER 'MOUNTAIN ESTATE'</b> CABERNET SAUVIGNON, SONOMA COUNTY, CA, 2014	\$145
<b>LOUIS MARTINI</b> CABERNET SAUVIGNON, NAPA VALLEY, CA, 2016	\$60
<b>CAYMUS</b> CABERNET SAUVIGNON, NAPA VALLEY, CA, 2016	\$175

VINTAGE SUBJECT TO CHANGE