

COCKTAILS

FROZÉ: Rosé, Family Jones Vodka, Strawberry, Basil, Fresh Lemon Juice \$12

NORTHERN LIGHT: Casa Noble Tequila, Green Tea, Fresh Basil, Fresh Lime Juice, Pinch of Salt \$14

MURALITA: Tradicional Tequila, Cointreau, Fresh Lime Juice, Agave, New Belgium Watermelon Fresca \$13

WOODS ADVICE: Vapor Oak Ages Gin, Ginger Liqueur, Fresh Lemon Juice, Sage \$13

FROZEN IRISH COFFEE: Bushmills Whiskey, Arrostato Coffee Liqueur, Ozo Coffee, Milk, Vanilla Ice Cream \$12

HERB SAINT: Hanger 1 Vodka, Kim Crawford Sauvignon Blanc, Yellow Chartreuse, Jalapeño, Fresh Lime Juice \$13

RARE OLD FASHIONED: Eagle Rare 10 Yr Bourbon, Demerara Sugar, Angostura and Reagan's Bitters, Lemon Zest, Luxardo Maraschino Cherry \$14

BLOOD ORANGE PALOMA: Los Vecinos Mezcal, Fresh Blood Orange and Lime Juice, Grapefruit Soda \$13

BUBBLES

La Marca
Prosecco
Veneto, Italy

10/40

Veuve Clicquot
Champagne
France

21/95

Chandon Rose
Sparkling
California

14/65

WHITE

Canyon Road
Chardonnay
California
Crisp apple and ripe citrus fruit,
hint of cinnamon spice

8/34

Di Lenardo
Pinot Grigio
Friuli, Italy
Bright and fresh with notes of
pear and apricot

10/40

Famille Perrin
Rose
Cote de Provence, France
Fresh notes of white flowers,
strawberries, red cherries

9/40

Buehler
Chardonnay
Russian River
Floral, stone fruit,
toasty vanilla notes

13/60

Kim Crawford
Sauvignon Blanc
New Zealand
Banana, ultra-ripe ruby red
grapefruit, passion fruit, lychee,
white peach

11/50

RED

Canyon Road
Cabernet Sauvignon
California
Ripe plums, dried herbs,
black fruits

8/34

Torres
Tempranillo
Rioja, Spain
Red cherry, black plum,
jam with firm tannins

9/40

Terrazas
Malbec
Argentina
Cherries, plum, raisin,
vanilla

10/45

Canyon Road
Merlot
California
Ripe fruits, light spices,
medium body

8/34

Edge
Cabernet Sauvignon
Napa
Mocha, cassis fruit,
velvety tannins

14/65

Argiano
Super Tuscan
Italy
Full-bodied, smooth tannins and
a persistent finish

11/50

Hess Select
Pinot Noir
Central Coast, California
Raspberries, rose petal,
black plum

12/55

Conundrum
Red Blend
California
Velvety aromas of floral notes
with lavender, dried blueberries,
and baking chocolate

11/50

WINE

BEER

BREWED DOWNSTAIRS

Brewed
200 vertical
feet
below you

Check In House Saison 6.5% 15 ibu malt, lemon, clove	3 4oz/7	Check Out Stout 6.6% 11.7 ibu Chocolate, creamy, toasted marshmallow	4 4oz/8	Melogold IPA IPA 7% 8 ibu grapefruit, coconut, orange blossom	4 4oz/8
Source Apple Tart Kettle 6.0% 1 ibu baked apple, snikerdoodle, tart	4 4oz/8	Source Lima Mexican Lager 5.3% 18 ibu Lime Zest, Light, Sessionable	3 4oz/7	Guava Sour kettle Sour 7.0% tart, guava, juicy	4 4oz/8
Imperial Watermelon 4 4oz/8					
Sour 10.4% 2 ibu fresh watermelon, tart, cucumber					

BREWED AT NEW BELGIUM BREWING

Brewed
61 miles
away in
Fort Collins,
CO

Voodoo Ranger IPA Golden IPA 7% 50 ibu tropical, juicy, refreshing	3 4oz/7	1554 Black Lager 5.6% 21 ibu fruity, bitter, chocolate	3 4oz/7	Pilsner Czech Style Pilsner 4.8% 16 ibu crisp, mild, dry, light malt	3 4oz/7
Fat Tire Belgian White 5.2% 12 ibu fresh, sweet, natural taste	3 4oz/7	Mural Agua Fresca Ale 4.2% 11 ibu light hibiscus, watermelon, brisk lime and lemon	3 4oz/7	Mountain Time Lager 4.4% 6 ibu light, crisp, clean	3 4oz/7
Transatlantique Kriek Cherry Lambic Sour 6.5% 8 ibu bright, tart, sour cherry	5 4oz/11	Fat Tire Amber Ale 5.2% 22 ibu toasted malt, fresh, balanced	3 4oz/7	Oakspire Bourbon Barrel Ale 9% 20 ibu smooth, toffee, vanilla, caramel	5 4oz/11
La Folie Sour Brown 7% 18 ibu cherry pit sour, sharp wood	5 4oz/11	La Terroir Dry Hopped Sour Ale 7.5% 12 ibu medium body, fast and crisp	5 4oz/11		

BREWED IN COLORADO

mi =brewery's
distance in
miles from
The Woods

Four Noses Raspberry Blonde Ale 6.3% 11 ibu 14 mi crisp, fruity, easy drinking	8	Telluride American Brown Ale 5.7% 37 ibu 330 mi fruity, bitter, chocolate	7	Odd 13 Codename: Superfan IPA 6.5% 80 ibu 20 mi sharp, balanced, juicy	8
Epic Brewing Los Locos, Mexican Lager 4.8% 15 ibu 1.4mi sea salt, natural lime	7	Stem Ciders Pear Cider 5.3% 1.2 mi GF, fresh fruit, tart finish	6	Dry Dock Apricot Blonde 5.1% 17 ibu 19 mi crisp, clean, apricot, dry	6
Ratio Carrot & Elderflower, Saison 5.9% 16ibu 1.4mi juicy, bitter, balanced	7	Left Hand Milk Stout 6% 14 ibu 30 mi brown sugar, vanilla, coffee	7		

THE WOODS



SHARED PLATES

CHICKEN LOLLIPOPS (GF) - 3 PIECES, COLESLAW, ASIAN GLAZE	\$13
SWEET SOY CAULIFLOWER (DF,V) - CILANTRO, FRIED GARLIC, LIME	\$13
SAUTEED CALAMARI - LEMON, PARSLEY BUTTER, RED PEPPER, SAFFRON AIOLI, GARLIC AND HERBS CROSTINI	\$16
CHARCUTERIE & CHEESE BOARD - ASSORTMENT OF 3 MEATS AND 3 CHEESES, PICKLES, PRESERVE JAM	\$23
SHRIMP COCKTAIL* (DF)- 6 SHRIMP POACHED WITH NEW BELGIUM MURAL BEER, AVOCADO, COCKTAIL SAUCE	\$14
SPICY LAMB MEATBALL - 3 PIECES, CUMIN, HARISSA, CILANTRO AND MINT YOGURT SAUCE, PICKLED CUCUMBER	\$14
SOFT PRETZELS - 1554 BLACK LAGER MUSTARD BUTTER	\$12
GRILLED SHISHITO PEPPERS (GF,V) - BLISTERED SHISHITO PEPPERS, SEA SALT, COTIJA CHEESE	\$10

SALADS

CAESAR SALAD - LITTLE GEM LETTUCE, CREAMY DRESSING, WHITE ANCHOVIES, CROUTONS	\$12
WOODS HOUSE SALAD (GF,DF,V)- MIXED GREENS, SEASONAL VEGETABLES, ASSORTED SEEDS AND NUTS, E.V.O.O. CITRUS DRESSING	\$10
WOODS BURRATA - BEEFSTEAK TOMATO, BURRATA, LETTUCE, BASIL, GARLIC AND HERB CROSTINI, BALSAMIC GLAZE AND SMOKED TOMATO VINAIGRETTE	\$15
GREEK SALAD (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

MARGHERITA - SLICED SMOKED TOMATO, BUFFALO MOZZARELLA, BASIL	\$14
FAT TIRE SAUSAGE - TOMATO, MOZZARELLA, BASIL, RED PEPPER, MUSHROOM, SAUSAGE	\$16
VEGETARIAN - MUSHROOM, ARTICHOKE, OLIVE, ASSORTED PEPPERS, PESTO	\$15

*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	\$14
ROOFTOP BURGER* - GRILLED PRIME COLORADO BEEF PATTY, SPICY CAPICOLA HAM, SMOKED PROVOLONE, LETTUCE, GRILLED ONION, TOMATO, 1000 ISLAND SAUCE, BRIOCHE BUN	\$19
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

SEARED SCOTTISH SALMON* - FARRO, ASPARAGUS, SWEET RED PEPPER COULIS, CHARRED LEMON	\$28
CHICKEN PICCATA - SAUTÉED CHICKEN THIGHS, GLAZED WITH LEMON SAUCE AND CAPERS, WILD RICE PILAF, ASPARAGUS	\$23
PAN SEARED ROCKY MOUNTAIN TROUT (GF) - MASHED POTATOES, MARKET VEGETABLES, TOMATO OLIVE BALSAMIC BASIL VINAIGRETTE	\$24
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

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HAPPY HOUR

4 PM - 6 PM | MON - FRI

NEW BELGIUM

CHECK IN - SAISON	\$5
PILSENER - CZECH STYLE PILSENER	\$5
VOODOO RANGER - IPA	\$5
1554 - BLACK LAGER	\$5
MURAL - AGUA FRESCA ALE	\$5
MOUNTAIN TIME - LAGER	\$5
SOURCE LIMA - MEXICAN LAGER	\$5
GUAVA SOUR - KETTLE SOUR	\$5
MELOGOLD - IPA	\$5
RATIO BEERWORKS - CARROT & ELDERFLOWER SAISON	\$5

COCKTAILS

FROZÉ - ROSÉ, FAMILY JONES VODKA, STRAWBERRY BASIL, FRESH LEMON JUICE	\$10
FROZEN IRISH COFFEE - BUSHMILLS WHISKEY, ARROSTO COFFEE LIQUOR, OZO COFFEE, MILK, VANILLA ICE CREAM	\$10
HERB SAINT - HANGER 1 VODKA, KIM CRAWFORD SAUVIGNON BLANC, YELLOW CHARTREUSE, JALAPEÑO, FRESH LIME JUICE	\$10
MURALITA - TRADICIONAL TEQUILA, COINTREAU, FRESH LIME JUICE, AGAVE, NEW BELGIUM AGUA FRESCA	\$10
BLOOD ORANGE PALOMA - LOS VECINOS MEZCAL, FRESH BLOOD ORANGE AND LIME JUICE, GRAPEFRUIT SODA	\$10
RARE OLD FASHIONED - EAGLE RARE 10 YR BOURBON, DEMERARA SUGAR, ANGOSTURA AND REAGAN'S BITTERS, LEMON ZEST, LUXARDO MARASCHINO CHERRY	\$10
DAILY SPECIAL - ASK YOUR SERVER FOR DETAILS	\$10

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
SWEET SOY CAULIFLOWER (DF,V)- CILANTRO, FRIED GARLIC, LIME	\$10
CHEESEBURGER* - GRILLED PRIME COLORADO BEEF PATTY, TILLAMOOK CHEDDAR, LETTUCE, TOMATO, ONION, BRIOCHE BUN	\$12
GRILLED SHISHITO PEPPERS - SEA SALT COTIJA CHEESE	\$8

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THE WOODS



BRUNCH
SATURDAY & SUNDAY
10AM-3PM

CLASSICS

THE WOODS OMELET: PROSCIUTTO COTTO HAM, RED BELL PEPPER, WHITE CHEDDAR, SERVED WITH BREAKFAST POTATOES - 12

CINNAMON ROLL FRENCH TOAST: SERVED WITH CREAM CHEESE FROSTING DRIZZLE - 11

BREAKFAST 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 & PORK GREEN CHILE - 13

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

SALMON EGGS BENEDICT*: TWO POACHED EGGS, ENGLISH MUFFINS, COLD SMOKED SALMON, SPINACH, HOLLANDAISE AND BREAKFAST POTATOES - 14

TRADITIONAL EGGS BENEDICT*: TWO POACHED EGGS, CANADIAN BACON, ENGLISH MUFFIN, HOLLANDAISE AND BREAKFAST POTATOES - 12

SIDES

BACON - 6
EGGS - 3
AVOCADO - 4
SAUSAGE - 5
TOAST - 3
PORK GREEN CHILE - 3

BEVERAGES

BERRY YOGURT FRUIT SMOOTHIE (16 OZ): VANILLA YOGURT WITH FRESH BERRIES - 7

GREENS SMOOTHIE (16 OZ): PINEAPPLE, AVOCADO, GINGER, SPINACH AND ALMOND MILK - 9

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

FRESH SQUEEZED ORANGE JUICE - 6

OZO COFFEE - 4

RISHI TEA - 4

SPECIALTIES

CHARCUTERIE & CHEESE BOARD: ASSORTMENT OF 3 MEATS AND 3 CHEESES, PICKLES, PRESERVE JAM - 23

SHRIMP COCKTAIL* (DF): 6 SHRIMP POACHED WITH NEW BELGIUM MURAL BEER, AVOCADO, COCKTAIL SAUCE - 14

SMOKED PORK HASH AND EGGS: SEASONED POTATOES WITH SAUTEED ONIONS, PEPPERS, HOUSE SMOKED PORK, SERVED WITH YOUR CHOICE OF 2 EGGS - 16

AVOCADO TOAST: TOMATOES, NUTS & SEEDS ON COUNTRY BREAD, SERVED WITH ARUGULA - 11

TORTILLA DE PATATAS: POACHED POTATO WITH ONIONS, EGGS, SPANISH CHORIZO, SERVED WITH A GREEN SALAD - 13

VEGETARIAN HASH: SEASONED POTATOES WITH BLACK BEANS, ROASTED CORN, TOFU, SAUTEED PEPPERS AND ONIONS - 15

BISCUIT AND GRAVY BREAKFAST PIZZA: YOUR FAVORITE BREAKFAST GRAVY WITH CHEESE AND EGGS - 15

DENVER BREAKFAST PIZZA: NUESKE'S SMOKED BACON, EGGS, PEPPERS AND ONIONS - 16

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

BRUNCH BOOZE

MIMOSA - 7

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

MIMOSA-COLADA: COCONUT RUMHAVEN, SPARKLING WINE, PINEAPPLE JUICE - 7

FROZEN IRISH COFFEE: BUSHMILLS WHISKEY, ARROSTO COFFEE LIQUOR, OZO COFFEE, MILK, VANILLA 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

MURALITA: TRADICIONAL TEQUILA, COINTREAU, FRESH LIME JUICE, AGAVE, NEW BELGIUM WATERMELON FRESCA - 13

8TH FLOOR SOUR: BUFFALO TRACE BOURBON, VANILLA SYRUP, LEMON JUICE, NEW BELGIUM MOUNTAIN TIME LAGER - 13

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