

WELCOME TO

THE WOODS



Offering breakfast, brunch, lunch, dinner and craft cocktails, The Woods is a full service restaurant, bar and beer garden featuring dishes collaboratively paired with New Belgium Brewing craft beers.

COCKTAILS

TAHITIAN CIDER 13	8TH FLOOR SOUR 13
Tito's Vodka, Vanilla, Apple Cider, Ginger Liquor, Agave, Fresh Lemon Juice	Buffalo Trace Bourbon, Vanilla, New Belgium Pilsener, Fresh Lemon Juice
BOULEVARDIER 12	WHITE RHINO 12
Tin Cup Whiskey, Campari, Sweet Vermouth	Los Amantes Joven Mezcal, Suze, Carpano Bianco, Rosemary
NORTHERN LIGHT 13	PIMM'S CUP 12
Casa Noble Tequila, Green Tea, Fresh Basil, Fresh Lime Juice, Pinch of Salt	Pimm's No.1, Cucumber, Fresh Lemon Juice, Mint, Ginger Beer
DUSK TILL DAWN 12	MURALITA 12
Del Maguey Vida Mezcal, Yellow Chartreuse, Ancho Reyes, Fresh Lemon Juice, Luxardo Maraschino	Traditional Tequila, Cointreau, Fresh Lime Juice, Agave, New Belgium Watermelon Agua Fresca
VIEUX CARRÉ 12	WOODS ADVICE 13
Knob Creek Rye, Hennessy Cognac, Carpano Antica, Benedictine	Vapor Oak Aged Gin, Ginger Liquor, Fresh Lemon Juice, Sage

COCKTAILS

WINE

BUBBLES	LA MARCA 9 / 40 Prosecco Veneto, Italy	VEUVE CLICQUOT 21 / 95 Champagne France
	CHANDON ROSÉ 14 / 65 Sparkling California	
WHITE	CANYON ROAD 7 / 34 Chardonnay California Crisp apple and ripe citrus fruit, with a hint of cinnamon spice	KIM CRAWFORD 11 / 50 Sauvignon Marlborough, New Zealand Banana, ultra-ripe ruby red grapefruit, passion fruit, lychee, white peach
	SONOMA CUTRER 13 / 60 Chardonnay Hazelnuts, pineapples, vanilla, and green apples	LE CHARMEL 9 / 40 Rosé Cote de Provence, France Bright and fresh with notes of strawberry pear
	MASI MASIANCO 9 / 40 Pinot Grigio Veneto, Italy Floral notes, dried fruits pineapples	
RED	CANYON ROAD 7 / 34 Cabernet California Ripe plums, dried herbs, black fruits	EDGE 14 / 65 Cabernet Napa Mocha, cassis fruit and velvety tannins
	CANYON ROAD 7 / 34 Merlot California Ripe fruits, light spices, medium body	HANDS OF TIME 13 / 60 Blend, Stags Leap wine Cellar, Napa, California Plums and boysenberry with hints of tobacco, black tea
	SAINTSBURY 14 / 65 Pinot Noir Carneros California Dark cherries, rose petal, baking spices and plums	ARGIANO 11 / 50 Super Tuscan Italy Full-bodied, smooth tannins and a persistent finish
	TERMES 14 / 65 Tinta de Toro, Spain Cool and full of cola, blackberry, fine herbs	TERRAZAS 10 / 45 Malbec Argentina Cherries, plum, raisin, vanilla

*Ask your server for the extended wine list



BREWED DOWNSTAIRS

Brewed 200 vertical ft. below you

Table with 3 columns of beer names, styles, and descriptions. Includes: WATERMELON SOUR, SOURCE STOUT, MIXED CULTURES, CHECK IN, UP IN THE SOURCE, DIRTY KRIEK, HOPPY KETTLE SOUR.

BREWED AT NEW BELGIUM BREWING

Brewed 61 miles away in Fort Collins, Colorado

Table with 3 columns of beer names, styles, and descriptions. Includes: VOODOO RANGER, FAT TIRE, PILSENER, CITRADELIC, LOVE OSCAR, ABBEY BELGIUM DOUBLE, MURAL, OAKSPIRE, VOODOO RANGER, VOODOO IMPERIAL, TRANSATLANTIQUE KRIEK.

BREWED IN COLORADO

*mi = the breweries distance in miles from The Woods

Table with 3 columns of beer names, styles, and descriptions. Includes: ODD 13, CROOKED STAVE, FOUR NOSES, RATIO, EPIC BREWING, DRY DOCK, STEM CIDERS, RENEGADE, RIVER NORTH, FOUR NOSES, TELLURIDE, LEFT HAND.