



**PROUD HOME OF**

*Perfectly Seasoned*  
**HAND-CUT  
STEAKS**

*Family-Farm-Raised*  
**BLACK ANGUS  
BEEF**

*Fall-Off-The-Bone*  
**HICKORY  
SMOKED RIBS**

*Hand-Breaded*  
**SEAFOOD +  
ASPEN-TIZERS**

*Slow-Smoked*  
**JUMBO  
WINGS**

*Scratch Made*  
**SOUPS, CROUTONS  
+ DRESSINGS**

EVERYONE LIKES TO GET  
**REWARDS**



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**SCAN HERE**

# BOURBON COCKTAILS

## BOURBON HEMINGWAY

Old Forester, Luxardo Maraschino Liqueur, Grapefruit Juice, Lime Juice, Bada Bing Cherry

\$8

## JIM'S BLUE VAN

Jim Beam, Blueberry Puree, Madagascar Vanilla, Lime Juice, Fresh Blueberries

\$9

## BOURBON PALMER

Old Forester, Cointreau, Lemon Simple, Black Tea

\$9

## LODGE OLD FASHIONED

Maker's Mark, Muddled Fresh Orange, Angostura Bitters, Bada Bing Cherry

\$10

## TOASTED MARSHMALLOW OLD FASHIONED

Old Forester, House Made Toasted Marshmallow Syrup, Woodford Reserve Cherry Bitters

\$10

## EXCLUSIVE WOODFORD RESERVE BOURBON

Aspen Partners carefully selected and blended unique barrels to create this one-of-a-kind bourbon only available at Aspen Creek Grill.

### ASPEN PARTNER SELECT 2 oz. pour

Rich aromas of oak & burnt caramel mixed with light hints of smoke, dark chocolate & apple

\$11

### PARTNER SELECT OLD FASHIONED

Aspen Partner Select Bourbon, Demerara Simple Syrup, Woodford Reserve Orange & Cherry Bitters, fresh orange twist

\$12

# SIGNATURE COCKTAILS

## EFFEN ORIGINAL MULE

Effen Vodka, Lime, Ginger Beer

\$8

## SKI BUM

Cruzan Coconut Rum, Peach Liqueur, Orange Juice, Pineapple Juice, Grenadine

\$8

## ASPEN PUNCH

Deep Eddy Orange Vodka, Peach Liqueur, Strawberry Puree, Orange Juice, Grenadine

\$8

## LIFT LINE TEA

Cruzan Rum, Effen Vodka, Beefeater Gin, Cointreau, House Made Sour, Coke

\$9

## COMFORTABLY NUMB

Deep Eddy Lemon Vodka, Cointreau, Cranberry

\$9



## Signature Margaritas

### FAMOUS 18 oz. HOUSE MARGARITA \$9

18 oz. of hand-crafted deliciousness! Freshly squeezed lemons & limes blended with tequila & orange liqueur.

#### ADD AN EXTRA KICK TO YOUR MARGARITA!

**\$1 KICKER**

El Jimador Blanco,  
Hornitos Plata,  
Jose Cuervo Gold

**\$3 PREMIUM KICKER**

Patron Silver,  
El Tesoro Blanco,  
Grand Marnier

**ADD A FLAVOR FOR \$1 EACH** Strawberry, Raspberry, Peach, Mango

### **NEW!** PATRON LUXE MARGARITA \$13

Patron Silver, Cointreau, Agave Nectar, Lime Juice

## TEQUILA COCKTAILS

**NEW!** **STRAWBERRY RANCH WATER** \$8  
El Jimador Blanco, Strawberry Puree, Soda Water

**NEW!** **BLACK & BLUE** \$8  
El Jimador Blanco, Cointreau, Blackberry & Blueberry Purees, Fresh Blackberry & Blueberries

**KIWI PALOMA** \$8  
El Jimador Blanco, Kiwi Puree, Fresca

**NEW!** **TEQUILA TOASTED MARSHMALLOW** \$10  
El Jimador Anejo, House Made Toasted Marshmallow Syrup



# DRAFT BEER

	<b>ABV</b>	<b>16 oz.</b>	<b>22 oz.</b>
<b>PABST BLUE RIBBON</b> American Lager, Milwaukee, WI	<b>3.8%</b>	<b>\$4.50</b>	<b>\$6.50</b>
<b>BUSCH LIGHT</b> Light Lager, St Louis, MO	<b>4.1%</b>	<b>\$5.25</b>	<b>\$7.25</b>
<b>BUD LIGHT</b> Light Lager, St Louis, MO	<b>4.2%</b>	<b>\$5.25</b>	<b>\$7.25</b>
<b>COORS LIGHT</b> Light Pilsner, Denver, CO	<b>4.2%</b>	<b>\$5.25</b>	<b>\$7.25</b>
<b>DOS EQUIS LAGER ESPECIAL</b> Golden Pilsner, Mexico	<b>4.2%</b>	<b>\$5.25</b>	<b>\$7.25</b>
<b>MICHELOB ULTRA</b> Light Lager, St Louis, MO	<b>4.2%</b>	<b>\$5.25</b>	<b>\$7.25</b>
<b>MILLER LITE</b> Light Pilsner, Milwaukee, WI	<b>4.2%</b>	<b>\$5.25</b>	<b>\$7.25</b>
<b>SHINER BOCK</b> Dark Lager, Shiner, TX	<b>4.5%</b>	<b>\$6.25</b>	<b>\$8.25</b>
<b>BUDWEISER</b> American Lager, St Louis, MO	<b>5.0%</b>	<b>\$5.25</b>	<b>\$7.25</b>
<b>COORS BANQUET</b> American Lager, Golden, CO	<b>5.0%</b>	<b>\$5.25</b>	<b>\$7.25</b>
<b>BLUE MOON BELGIAN WHITE</b> Wheat Ale, Denver, CO	<b>5.4%</b>	<b>\$6.25</b>	<b>\$8.25</b>
<b>DOGFISH HEAD 60 MINUTE IPA</b> Milton, DE	<b>6.0%</b>	<b>\$8.25</b>	<b>\$10.25</b>

# BOTTLES, SELTZERS + CIDERS

<b>DOMESTIC BOTTLES</b>	<b>\$4.95</b>	<b>IMPORT BOTTLES</b>	<b>\$5.95</b>
<b>TRULY</b>	<b>\$5.95</b>	<b>TOPO CHICO</b>	<b>\$5.95</b>
<b>O'DOUL'S PREMIUM</b> <small>Non-Alcoholic</small>	<b>\$4.50</b>	<b>HEINEKEN 0.0</b> <small>Zero Alcohol</small>	<b>\$5.50</b>
<b>ANGRY ORCHARD</b> <small>Hard Cider</small>	<b>\$5.95</b>		



# Hand-Crafted Sangrias

## WHITE SANGRIA

White Wine, Cruzan Light Rum, Mango, Lemon

\$7

## RED SANGRIA

Red Wine, Red & Green Apple, Orange, Peach, Banana, Mango

\$7

# WINE

### DRY SPARKLING WINES

6 oz. BOTTLE

**PROSECCO** Riondo, Italy

\$8.49

### WHITE/ROSÉ/BLUSH WINES

**WHITE ZINFANDEL** Sutter Home, California

\$6.49

**MOSCATO** Caposaldo, Lombardy, Italy

\$9.49

\$32

**PINOT GRIGIO** Casa Lunardi, Delle Venezie, Italy

\$9.49

\$32

**SAUVIGNON BLANC** 13 Celsius, Marlborough, New Zealand

\$8.49

\$29

**SAUVIGNON BLANC** Joel Gott, California

\$9.99

\$33

**CHARDONNAY** Sycamore Lane, California

\$6.99

**CHARDONNAY** Benziger Family Winery, Carneros, California

\$8.49

\$29

**CHARDONNAY** Chalk Hill, Russian River Valley, California

\$11.49

\$38

### RED WINES

**PINOT NOIR** Seaglass, Central Coast, California

\$9.99

\$33

**PINOT NOIR** Erath, "Resplendent," Oregon

\$11.49

\$38

**MERLOT** Drumheller, Columbia Valley, Washington

\$8.49

\$29

**MERLOT** Raymond, "R Collection, Lot N°2," California

\$7.99

\$38

**RED BLEND** Charles & Charles, "Double Trouble," Washington

\$6.99

\$26

**CABERNET SAUVIGNON** Eos Estate Winery, California

\$9.99

\$32

**CABERNET SAUVIGNON** H3, Horse Heaven Hills, Washington

\$9.99

\$32

**CABERNET SAUVIGNON** Intrinsic, Columbia Valley, Washington

\$13.49

\$44



**WEEKNIGHTS**  
AT THE  
**CREEK**

**MONDAY - FRIDAY**  
**HAPPY HOUR**  
3-6pm



**\$1 OFF**


DRAFT PINTS  
FAMOUS HOUSE MARGARITA  
SANGRIAS  
WINE GLASSES

**ROCKY MOUNTAIN**  
**MONDAY**  
SKI PASS



**8 oz. SIRLOIN DINNER**  
**\$11.99**  
SERVED WITH  
TWO SCRATCH  
MADE SIDES

**12 UNDER \$12**  
**TUESDAY**  
SKI PASS



STEAK TACOS  
COUNTRY FRIED CHICKEN  
COUNTRY FRIED PORK  
HAWAIIAN CHICKEN  
ASPEN CHICKEN PASTA  
MILE HIGH MEATLOAF  
CHICKEN TENDERS DINNER  
ASPEN CLASSIC SALAD  
LODGE CHICKEN CAESAR  
CRISPY FRIED FISH  
CHILI RUBBED PORK CHOP  
GOLDEN FRIED SHRIMP

**WINE + WOW**  
**WEDNESDAY**  
SKI PASS



**\$6 POW WOW SHRIMP**  
ENTIRE PURCHASE REQUIREMENT VARIES BY LOCATION  
**HALF PRICE**  
SELECT BOTTLES OF WINE

**BIG STEAK**  
**THURSDAY**  
SKI PASS



**16 oz. RIBEYE DINNER**  
**\$24.99**  
SERVED WITH  
TWO SCRATCH  
MADE SIDES



**SWEET RETREAT**

SERVED WITH VANILLA ICE CREAM

- |                         |        |
|-------------------------|--------|
| FRIED CHEESECAKE        | \$8.99 |
| CHOCOLATE FUDGE BROWNIE | \$8.49 |
| APPLE PIE               | \$7.99 |