



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

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

*Slow-Smoked*  
**JUMBO  
WINGS**

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

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

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

EVERYONE LIKES TO GET  
**REWARDS**



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# 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, Cherry Bitters

\$10

# SIGNATURE COCKTAILS

## ASPEN ORIGINAL MULE

Aspen Vodka, Lime, Ginger Beer

\$8

## SKI BUM

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

\$8

## PARK CITY PUNCH

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

\$8

## LIFT LINE TEA

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

\$9

## COMFORTABLY NUMB COSMO

Deep Eddy Lemon Vodka, Cointreau, Cranberry

\$9

## ESPRESSO MARTINI

Aspen Vodka, Cantera Negra Café Coffee Liqueur, Cold Brew Coffee

\$10



# Signature Margaritas

## FAMOUS 18 oz. HOUSE MARGARITA

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

\$9

12 oz. \$7

**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,  
Flecha Azul Blanco,  
Grand Marnier

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

## FLECHA AZUL LUXE MARGARITA

\$13

Flecha Azul Blanco, Cointreau, Agave Nectar, Lime Juice

## EXCLUSIVE DOUBLE OAK TEQUILA

Our team selected this smooth luxury tequila exclusively for Aspen Creek Grill. This deep, lustrous amber reposado tequila rested in toasted, lightly charred American white oak barrels for 11 months, then new toasted oak barrels for an additional 30 days to impart a unique flavor profile found nowhere else and impossible to duplicate.

### HERRADURA DOUBLE OAK REPOSADO 2 oz. pour

\$14

Rich notes of cooked agave, luscious dried fruits and the sweet tones of brown spice.

### HERRADURA LUXE MARGARITA

\$16

Herradura Double Oak Reposado, Grand Marnier, Agave Nectar, Lime Juice

## TEQUILA COCKTAILS

### STRAWBERRY RANCH WATER

El Jimador Blanco, Strawberry Puree, Soda Water

\$8

### BLACK & BLUE

El Jimador Blanco, Cointreau, Blackberry & Blueberry Purees, Fresh Blackberry & Blueberries

\$8

### KIWI PALOMA

El Jimador Blanco, Kiwi Puree, Fresca

\$8

### TEQUILA TOASTED MARSHMALLOW

El Jimador Anejo, House Made Toasted Marshmallow Syrup

\$10



# DRAFT BEER

## ALL DAY EVERY DAY \$4 COORS BANQUET PINTS

	ABV	16 oz.	22 oz.
<b>BUD LIGHT</b> Light Lager, St Louis, MO	4.2%	\$5.25	\$7.95
<b>COORS LIGHT</b> Light Pilsner, Denver, CO	4.2%	\$5.25	\$7.95
<b>DOS EQUIS LAGER ESPECIAL</b> Golden Pilsner, Mexico	4.2%	\$5.25	\$7.95
<b>GUINNESS DRAUGHT</b> Irish Dry Stout, Dublin, Ireland	4.2%	\$6.25	\$8.95
<b>MICHELOB ULTRA</b> Light Lager, St Louis, MO	4.2%	\$5.25	\$7.95
<b>MILLER LITE</b> Light Pilsner, Milwaukee, WI	4.2%	\$5.25	\$7.95
<b>MODELO ESPECIAL</b> Pilsner-Style Lager, Mexico	4.4%	\$6.25	\$8.95
<b>SHINER BOCK</b> Dark Lager, Shiner, TX	4.5%	\$6.25	\$8.95
<b>KARBACH ZIEGENBOCK</b> Amber Lager, Houston, TX	4.9%	\$5.25	\$7.95
<b>COORS BANQUET</b> American Lager, Golden, CO	5.0%	\$4.00	\$7.95
<b>BLUE MOON BELGIAN WHITE</b> Wheat Ale, Denver, CO	5.4%	\$6.25	\$8.95
<b>DOGFISH HEAD 60 MINUTE IPA</b> Milton, DE	6.0%	\$8.25	\$10.95

## BOTTLES, SELTZERS + CIDERS

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



# Hand-Crafted 18oz. Sangrias

## WHITE SANGRIA

White Wine, Cruzan Light Rum, Mango, Lemon

\$ 4.99

## RED SANGRIA

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

\$ 4.99

## WINE

### DRY SPARKLING WINES

6 oz. BOTTLE

**PROSECCO** Riondo, Italy

\$8.49

### WHITE/ROSÉ/BLUSH WINES

**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

**CHARDONNAY** Sycamore Lane, California

\$6.99

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

\$11.49

\$38

### RED WINES

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

\$9.99

\$33

**MERLOT** Drumheller, Columbia Valley, Washington

\$8.49

\$29

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

\$38

**CABERNET SAUVIGNON** Eos Estate Winery, California

\$6.99

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

\$9.99

\$32

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

\$44





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

**MONDAY - FRIDAY**  
**HAPPY HOUR**  
OPEN - 6 PM



**\$1 OFF**

DRAFT PINTS  
FAMOUS HOUSE MARGARITA  
SANGRIAS  
WINE GLASSES (EXCEPT WED)

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



8 OZ. SIRLOIN DINNER

**\$13.99**

SERVED WITH  
TWO SCRATCH  
MADE SIDES

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



**\$6 POW WOW**  
SHRIMP

ENTREE PURCHASE REQUIREMENT VARIES BY LOCATION

**HALF PRICE**  
ALL GLASSES OF WINE

**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  
SMOTHERED PORK CHOP  
GOLDEN FRIED SHRIMP

**FULL SLAB**  
**THURSDAY**  
SKI PASS



**FALL-OFF-THE-BONE**  
**RIB DINNER**

**\$19.99**

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