



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



REGISTER • CHECK IN • REDEEM
SCAN HERE

BOURBON COCKTAILS

BOURBON HEMINGWAY

\$8

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

JIM'S BLUE VAN

\$9

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

BOURBON PALMER

\$9

Old Forester, Cointreau, Lemon Simple, Black Tea

LODGE OLD FASHIONED

\$10

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

TOASTED MARSHMALLOW OLD FASHIONED

\$10

Old Forester, House Made Toasted Marshmallow Syrup, Cherry Bitters

SIGNATURE COCKTAILS

ASPEN ORIGINAL MULE

\$8

Aspen Vodka, Lime, Ginger Beer

SKI BUM

\$8

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

PARK CITY PUNCH

\$8

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

LIFT LINE TEA

\$9

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

COMFORTABLY NUMB COSMO

\$9

Deep Eddy Lemon Vodka, Cointreau, Cranberry

ESPRESSO MARTINI

\$10

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



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

\$8

El Jimador Blanco, Strawberry Puree, Soda Water

BLACK & BLUE

\$8

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

KIWI PALOMA

\$8

El Jimador Blanco, Kiwi Puree, Fresca

TEQUILA TOASTED MARSHMALLOW

\$10

El Jimador Anejo, House Made Toasted Marshmallow Syrup



DRAFT BEER

ALL DAY EVERY DAY \$4 COORS BANQUET PINTS

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

BOTTLES, SELTZERS + CIDERS

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

PROSECCO Riondo, Italy

6 oz. BOTTLE
\$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
SKI PASS



ROCKY MOUNTAIN
MONDAY
8 oz. SIRLOIN DINNER
\$13.99 SERVED WITH TWO SCRATCH MADE SIDES

12 UNDER \$12
TUESDAY

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




MONDAY - FRIDAY
HAPPY HOUR OPEN-6pm

\$1 OFF

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



WING + WINE + WOW
WEDNESDAY
HALF PRICE ALL GLASSES OF WINE
\$6 SIX SMOKED WINGS OR **\$6** POW WOW SHRIMP
PURCHASE OF ONE ENTRÉE REQUIRED

FULL SLAB
THURSDAY

FALL-OFF-THE-BONE RIB DINNER **\$21.99** SERVED WITH TWO SCRATCH MADE SIDES




SWEET RETREAT

SERVED WITH VANILLA ICE CREAM

	FRIED CHEESECAKE FULL ORDER	\$9.99
NEW!	FRIED CHEESECAKE HALF ORDER	\$5.99
	CHOCOLATE FUDGE BROWNIE	\$8.49
	APPLE PIE	\$7.99