



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



REGISTER · CHECK IN · REDEEM
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, 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

\$9

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

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

| | ABV | 16 oz. | 22 oz. |
|---|------|--------|---------|
| PABST BLUE RIBBON American Lager, Milwaukee, WI | 3.8% | \$5.25 | \$7.25 |
| BUD LIGHT Light Lager, St Louis, MO | 4.2% | \$5.25 | \$7.25 |
| COORS LIGHT Light Pilsner, Denver, CO | 4.2% | \$5.25 | \$7.25 |
| DOS EQUIS LAGER ESPECIAL Golden Pilsner, Mexico | 4.2% | \$5.25 | \$7.25 |
| MICHELOB ULTRA Light Lager, St Louis, MO | 4.2% | \$5.25 | \$7.25 |
| MILLER LITE Light Pilsner, Milwaukee, WI | 4.2% | \$5.25 | \$7.25 |
| MODELO ESPECIAL Pilsner-Style Lager, Mexico | 4.4% | \$6.50 | \$8.50 |
| SHINER BOCK Dark Lager, Shiner, TX | 4.5% | \$5.25 | \$7.25 |
| YUENGLING LAGER American Amber, Pottsville, PA | 4.5% | \$5.25 | \$7.25 |
| COORS BANQUET American Lager, Golden, CO | 5.0% | \$5.25 | \$7.25 |
| SAMUEL ADAMS SELECTION Boston, MA | | \$6.25 | \$8.25 |
| BLUE MOON BELGIAN WHITE Wheat Ale, Denver, CO | 5.4% | \$6.25 | \$8.25 |
| GUINNESS Stout, Ireland | 5.6% | \$6.25 | \$8.25 |
| DOGFISH HEAD 60 MINUTE IPA Milton, DE | 6.0% | \$8.25 | \$10.25 |
| REVOLVER BLOOD AND HONEY Wheat Beer, Granbury, TX | 7.0% | \$8.25 | \$10.25 |
| SHINER TEXHEX BRUJA'S BREW IPA Shiner, TX | 7.0% | \$6.25 | \$8.25 |

BOTTLES, SELTZERS + CIDERS

| | | | |
|---|--------|---------------------------------|--------|
| DOMESTIC BOTTLES | \$4.95 | IMPORT BOTTLES | \$5.95 |
| TRULY | \$5.95 | ANGRY ORCHARD Hard Cider | \$5.95 |
| SAMUEL ADAMS JUST THE HAZE Non-Alcoholic IPA | | | \$5.95 |
| HEINEKEN 0.0 Zero Alcohol | | | \$5.95 |

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

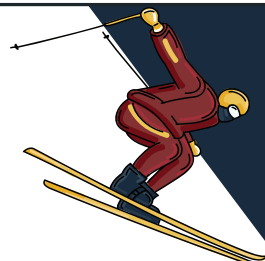
CABERNET SAUVIGNON Intrinsic, Columbia Valley, Washington

\$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 CATFISH |
| ASPEN CHICKEN PASTA | SMOTHERED PORK CHOP |
| MILE HIGH MEATLOAF | GOLDEN FRIED SHRIMP |




MONDAY - FRIDAY
HAPPY HOUR 3-6pm

\$1 OFF

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



WING + WINE + WOW
WEDNESDAY
\$6 SIX SMOKED WINGS **\$6** POW WOW SHRIMP
HALF PRICE ALL GLASSES OF WINE
(OTHER PURCHASE REQUIREMENT VARIES BY LOCATION)

FULL SLAB
THURSDAY

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 |