



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

EXCLUSIVE ELIJAH CRAIG BOURBON

Aspen Partners carefully selected a unique barrel 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.

\$11

PARTNER SELECT OLD FASHIONED[▲]

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

\$12

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.

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

NEW! FLECHA AZUL LUXE MARGARITA[^] \$13

Flecha Azul Blanco, Cointreau, 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 | IBU | 16 oz. | 22 oz. |
|---|------|-----|--------|---------|
| DOMESTIC | | | | |
| COORS LIGHT Light Pilsner, Denver, CO | 4.2% | 10 | \$5.25 | \$7.25 |
| MILLER LITE Light Pilsner, Milwaukee, WI | 4.2% | 10 | \$5.25 | \$7.25 |
| YUENGLING LAGER American Amber, Pottsville, PA | 4.5% | 12 | \$5.25 | \$7.25 |
| COORS BANQUET American Lager, Golden, CO | 5.0% | 15 | \$4 | \$7.25 |
| HOPPY | | | | |
| 3 FLOYDS GUMBALLHEAD American Wheat Pale Ale, Munster, IN | 5.6% | 38 | \$9.25 | \$11.25 |
| BELL'S TWO HEARTED ALE IPA, Kalamazoo, MI | 7.0% | 55 | \$8.25 | \$10.25 |
| 3 FLOYDS ZOMBIE DUST Pale Ale, Munster, IN | 6.2% | 62 | \$9.25 | \$11.25 |
| SPECIAL | | | | |
| BLUE MOON BELGIAN WHITE Wheat Ale, Denver, CO | 5.4% | 9 | \$8.25 | \$10.25 |
| QUAFF ON! SEASONAL American Ale, Nashville, IN | | | \$7.25 | \$9.25 |
| SUN KING BREWING SUNLIGHT Cream Ale, Indianapolis, IN | 5.3% | 20 | \$8.25 | \$10.25 |
| DOS EQUIS AMBAR ESPECIAL Vienna-style Lager, Mexico | 4.7% | 22 | \$7.25 | \$9.25 |
| QUAFF ON! HOOSIER RED Red Ale, Nashville, IN | 5.5% | 25 | \$7.25 | \$9.25 |
| LEINENKUGEL SEASONAL Chippewa Falls, WI | | | \$6.50 | \$8.50 |
| SAMUEL ADAMS SEASONAL Boston, MA | | | \$8.25 | \$10.25 |

BOTTLES, SELTZERS + CIDERS

| | | | |
|---|--------|---|--------|
| DOMESTIC BOTTLES | \$4.95 | IMPORT/CRAFT BOTTLES | \$5.95 |
| TRULY | \$5.95 | WHITE CLAW | \$5.95 |
| HIGH NOON Tequila or Vodka | \$5.95 | BEAN BLOSSOM CIDERS 16 oz. | \$9.95 |
| HEINEKEN 0.0 Zero Alcohol | \$5.95 | REDBRIDGE Gluten-Free Sorghum Beer | \$5.95 |
| SAMUEL ADAMS JUST THE HAZE Non-Alcoholic IPA | | | \$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

MOSCATO Oliver, Indiana

\$7.99

\$26

WHITE ZINFANDEL Sutter Home, California

\$6.49

RIESLING Chateau Ste. Michelle, Columbia Valley, Washington

\$7.99

\$26

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

\$8.49

\$38

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

\$7.99

\$26

PROPRIETARY RED BLEND Z Alexander Brown, "Uncaged," California

\$11.99

\$38

RED BLEND The Prisoner Wine Company, California

\$9.99

\$99

CABERNET SAUVIGNON Eos Estate Winery, California

\$6.99

CABERNET SAUVIGNON H3, Horse Heaven Hills, Washington

\$9.99

\$32

CABERNET SAUVIGNON Intrinsic, Columbia Valley, Washington

\$13.49

\$44

CABERNET SAUVIGNON Stag's Leap Winery, Artemis, Napa, California

\$120

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
FAMOUS HOUSE MARGARITA

\$2 OFF
DRAFT PINTS

\$3 OFF
WINE GLASSES
(EXCEPT WEB)

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 |

[▲] Contains, may contain, or is prepared in a kitchen that contains the following allergens: milk, eggs, fish, Crustacean shellfish, tree nuts, peanuts, wheat, and soybeans. Please ask your server for additional information.