

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 ▲ $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

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 $11
Rich aromas of oak & burnt caramel mixed with light hints of smoke & dark chocolate.

PARTNER SELECT OLD FASHIONED ▲ $12
Aspen Partner Select Bourbon, Demerara Simple Syrup, Orange & Cherry Bitters, fresh orange twist.

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▲ $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▲ $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	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 $7
White Wine, Cruzan Light Rum, Mango, Lemon

RED SANGRIA $7
Red Wine, Red & Green Apple, Orange, Peach, Banana, Mango

WINE

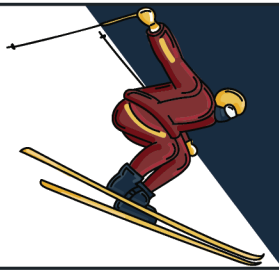
	6 oz.	BOTTLE
DRY SPARKLING WINES		
PROSECCO Riondo, Italy	$8.49	
WHITE/ROSÉ/BLUSH WINES		
MOSCATO Oliver, Indiana	$7.99	$26
WHITE ZINFANDEL Sutter Home, California	$6.49	
RIESLING Chateau Ste. Michelle, Columbia Valley, Washington	$7.99	$26
PINOT GRIGIO Casa Lunardi, Delle Venezie, Italy	$9.49	$32
SAUVIGNON 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		$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		$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

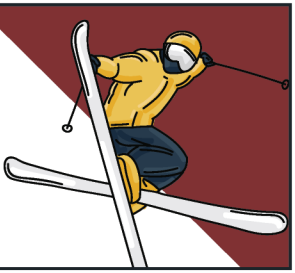


8 OZ. SIRLOIN DINNER

$13.99 SERVED WITH TWO SCRATCH MADE SIDES

12 UNDER $12 TUESDAY

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



MONDAY - FRIDAY HAPPY HOUR 3-6PM

$1 OFF
FAMOUS HOUSE MARGARITA

$2 OFF
DRAFT PINTS

$3 OFF
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 TWO ENTRÉES 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▲	$9.99
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.