



**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.

**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

	<b>ABV</b>	<b>16 oz.</b>	<b>22 oz.</b>
<b>PABST BLUE RIBBON</b> American Lager, Milwaukee, WI	<b>3.8%</b>	<b>\$4.50</b>	<b>\$6.50</b>
<b>BUD LIGHT</b> Light Lager, St Louis, MO	<b>4.2%</b>	<b>\$5.25</b>	<b>\$7.25</b>
<b>COORS LIGHT</b> Light Pilsner, Denver, CO	<b>4.2%</b>	<b>\$5.25</b>	<b>\$7.25</b>
<b>DOS EQUIS LAGER ESPECIAL</b> Golden Pilsner, Mexico	<b>4.2%</b>	<b>\$5.25</b>	<b>\$7.25</b>
<b>MICHELOB ULTRA</b> Light Lager, St Louis, MO	<b>4.2%</b>	<b>\$5.25</b>	<b>\$7.25</b>
<b>MILLER LITE</b> Light Pilsner, Milwaukee, WI	<b>4.2%</b>	<b>\$5.25</b>	<b>\$7.25</b>
<b>SHINER BOCK</b> Dark Lager, Shiner, TX	<b>4.5%</b>	<b>\$6.25</b>	<b>\$8.25</b>
<b>YUENGLING LAGER</b> American Amber, Pottsville, PA	<b>4.5%</b>	<b>\$5.25</b>	<b>\$7.25</b>
<b>KARBACH ZIEGENBOCK</b> Amber Lager, Houston, TX	<b>4.9%</b>	<b>\$4.50</b>	<b>\$6.50</b>
<b>COORS BANQUET</b> American Lager, Golden, CO	<b>5.0%</b>	<b>\$5.25</b>	<b>\$7.25</b>
<b>SAMUEL ADAMS SELECTION</b> Boston, MA		<b>\$6.25</b>	<b>\$8.25</b>
<b>BLUE MOON BELGIAN WHITE</b> Wheat Ale, Denver, CO	<b>5.4%</b>	<b>\$6.25</b>	<b>\$8.25</b>
<b>DOGFISH HEAD 60 MINUTE IPA</b> Milton, DE	<b>6.0%</b>	<b>\$8.25</b>	<b>\$10.25</b>
<b>VOODOO RANGER JUICY HAZE IPA</b> Fort Collins, CO	<b>7.5%</b>	<b>\$6.50</b>	<b>\$8.50</b>

# BOTTLES, SELTZERS + CIDERS

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

# 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** Bollini, Vigneti delle Dolomiti, Trentino, Italy

\$9.49

\$32

**SAUVIGNON BLANC** 13 Celsius, Marlborough, New Zealand

\$8.49

\$29

**SAUVIGNON BLANC** Joel Gott, California

\$33

**CHARDONNAY** Sycamore Lane, California

\$6.99

**CHARDONNAY** Elouan, Oregon

\$7.99

\$26

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

\$38

### RED WINES

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

\$9.99

\$33

**PINOT NOIR** Joel Gott, California

\$38

**RED BLEND** Very Dark Red, "VDR," Monterey, California

\$10.99

\$36

**MERLOT** Francis Ford Coppola, "Blue Label Diamond Collection," California

\$8.99

\$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

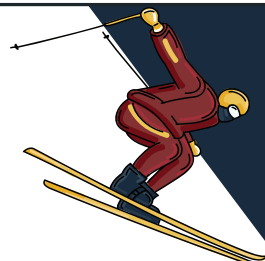
\$13.49

\$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 |