

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

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

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 resposado 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 Resposado, 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%	$4.50	$6.50
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
SHINER BOCK Dark Lager, Shiner, TX	4.5%	$6.25	$8.25
YUENGLING LAGER American Amber, Pottsville, PA	4.5%	$5.25	$7.25
KARBACH ZIEGENBOCK Amber Lager, Houston, TX	4.9%	$4.50	$6.50
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
DOGFISH HEAD 60 MINUTE IPA Milton, DE	6.0%	$8.25	$10.25
VOODOO RANGER JUICY HAZE IPA Fort Collins, CO	7.5%	$6.50	$8.50

BOTTLES, SELTZERS + CIDERS

DOMESTIC BOTTLES $4.95

TRULY $5.95

O'DOUL'S PREMIUM Non-Alcoholic $4.50

IMPORT BOTTLES $5.95

TOPO CHICO $5.95

HEINEKEN 0.0 Zero Alcohol $5.95

ANGRY ORCHARD Hard Cider $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		
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



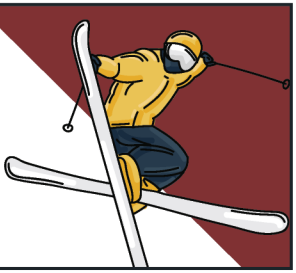
ROCKY MOUNTAIN MONDAY



8 OZ. SIRLOIN DINNER

$13.99 SERVED WITH TWO SCRATCH MADE SIDES

12 UNDER $12 TUESDAY



- STEAK TACOS
- COUNTRY FRIED CHICKEN
- COUNTRY FRIED PORK
- HAWAIIAN CHICKEN
- ASPEN CHICKEN 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

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	$9.99
CHOCOLATE FUDGE BROWNIE	$8.49
APPLE PIE	$7.99