



**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**



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**SCAN HERE**

# BOURBON COCKTAILS

## BOURBON HEMINGWAY<sup>▲</sup>

Old Forester, Luxardo Maraschino Liqueur, Grapefruit Juice, Lime Juice, Bada Bing Cherry

\$8

## JIM'S BLUE VAN<sup>▲</sup>

Jim Beam, Blueberry Puree, Madagascar Vanilla, Lime Juice, Fresh Blueberries

\$9

## BOURBON PALMER<sup>▲</sup>

Old Forester, Cointreau, Lemon Simple, Black Tea

\$9

## LODGE OLD FASHIONED<sup>▲</sup>

Maker's Mark, Muddled Fresh Orange, Angostura Bitters, Bada Bing Cherry

\$10

## TOASTED MARSHMALLOW OLD FASHIONED<sup>▲</sup>

Old Forester, House Made Toasted Marshmallow Syrup, Cherry Bitters

\$10

# SIGNATURE COCKTAILS

## ASPEN ORIGINAL MULE<sup>▲</sup>

Aspen Vodka, Lime, Ginger Beer

\$8

## SKI BUM<sup>▲</sup>

Cruzan Coconut Rum, Peach Liqueur, Orange Juice, Pineapple Juice, Grenadine

\$8

## PARK CITY PUNCH<sup>▲</sup>

Deep Eddy Orange Vodka, Peach Liqueur, Strawberry Puree, Orange Juice, Grenadine

\$8

## LIFT LINE TEA<sup>▲</sup>

Cruzan Rum, Aspen Vodka, Beefeater Gin, Cointreau, House Made Sour, Coke

\$9



# Signature Margaritas

## FAMOUS 18 oz. HOUSE MARGARITA<sup>^</sup> \$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<sup>^</sup> \$13

Flecha Azul Blanco, Cointreau, Agave Nectar, Lime Juice

# TEQUILA COCKTAILS

### STRAWBERRY RANCH WATER<sup>^</sup> \$8

El Jimador Blanco, Strawberry Puree, Soda Water

### BLACK & BLUE<sup>^</sup> \$8

El Jimador Blanco, Cointreau, Blackberry & Blueberry Purees, Fresh Blackberry & Blueberries

### KIWI PALOMA<sup>^</sup> \$8

El Jimador Blanco, Kiwi Puree, Fresca

### TEQUILA TOASTED MARSHMALLOW<sup>^</sup> \$10

El Jimador Anejo, House Made Toasted Marshmallow Syrup



# 'TINI TIME

<b>FREE BIRD<sup>▲</sup></b>	<b>\$9</b>
360 Lemon Vodka, Tuaca Brandy, Simple Syrup, Sweet & Sour	
<b>COMFORTABLY NUMB COSMO<sup>▲</sup></b>	<b>\$10</b>
360 Lemon Vodka, Cointreau, Cranberry Juice	
<b>ESPRESSO MARTINI<sup>▲</sup></b>	<b>\$10</b>
Aspen Vodka, Cantera Negra Café Coffee Liqueur, Cold Brew Coffee	

## DRAFT BEER

	<b>ABV</b>	<b>IBU</b>	<b>16 oz.</b>
<b>COORS LIGHT</b> Light Pilsner, Denver, CO	4.2%	10	<b>\$5.25</b>
<b>MILLER LITE</b> Light Pilsner, Milwaukee, WI	4.2%	10	<b>\$5.25</b>
<b>MICHELOB ULTRA</b> Light Lager, St Louis, MO	4.2%	10	<b>\$5.25</b>
<b>DOS EQUIS AMBAR ESPECIAL</b> Vienna-style Lager, Mexico	4.7%	22	<b>\$7.25</b>
<b>SUN KING BREWING WEE MAC</b> Scottish-style Ale, Indianapolis, IN	5.3%	23	<b>\$8.25</b>
<b>BLUE MOON BELGIAN WHITE</b> Wheat Ale, Denver, CO	5.4%	9	<b>\$8.25</b>
<b>METAZOA HOPPOPOTAMUS</b> American IPA, Indianapolis, IN	7.0%	70	<b>\$9.25</b>
<b>SAMUEL ADAMS SELECTION</b> Boston, MA			<b>\$8.25</b>

## BOTTLES, SELTZERS + CIDERS

<b>DOMESTIC BOTTLES</b>	<b>\$4.95</b>	<b>IMPORT/CRAFT BOTTLES</b>	<b>\$5.95</b>
<b>TRULY</b>	<b>\$5.95</b>	<b>WHITE CLAW</b>	<b>\$5.95</b>
<b>HIGH NOON</b> Tequila or Vodka	<b>\$5.95</b>	<b>BEAN BLOSSOM CIDERS</b> 16 oz.	<b>\$9.95</b>
<b>TWISTED TEA</b>	<b>\$5.25</b>	<b>REDBRIDGE</b> Gluten-Free Sorghum Beer	<b>\$5.95</b>
<b>SAMUEL ADAMS JUST THE HAZE</b> Non-Alcoholic IPA			<b>\$5.95</b>
<b>HEINEKEN 0.0</b> Zero Alcohol			<b>\$5.95</b>



# Hand-Crafted Sangrias

## WHITE SANGRIA<sup>^</sup>

White Wine, Cruzan Light Rum, Mango, Lemon

\$7

## RED SANGRIA<sup>^</sup>

Red Wine, Red & Green Apple, Orange, Peach, Banana, Mango

\$7

## WINE

### DRY SPARKLING WINES

**PROSECCO** Riondo, Italy

6 oz. BOTTLE  
\$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 \$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

**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 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 <sup>▲</sup>	\$8.99
CHOCOLATE FUDGE BROWNIE <sup>▲</sup>	\$8.49
APPLE PIE <sup>▲</sup>	\$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.