EST. 1980

WOODY CREEK TAVERN

LUNCH

STARTERS

OYSTERS ON THE HALF SHELL ..... 4 EA
hogwash, cocktail, grilled lemon

FRESH GUACAMOLE 10
made fresh, house-made tortilla chips

CHARRED SALSA 6
heirloom tomato, morita chili, house-made tortilla chips

PIMENTO DEVILED EGGS 9
pickle

SALSA VERDE NACHOS 14
mexican cheese, black bean salsa, pickled jalapeno & onions, crema, cilantro

Add: pulled chicken +5
carne asada +6 / cochinita pibil +5

CREOLE SHRIMP & GRITS 19
blacked gulf prawns, pickled okra, golden grits, aged white cheddar

BUFFALO WINGS 17
green goddess or moody blue cheese

WCT ONION RINGS 12
moody blue cheese, house-made steak sauce

SOUPS & SALADS

CHICKEN ESTOFADO 18
chicken chipotle broth, rice, cilantro, cheese, avocado

PULLED CHICKEN KALE 18
roasted beets, local goat cheese, candied pistachio, roasted tomatoes, orange marmalade vinaigrette, wonton crisps

CAMP-SIDE 14
little gem, cabbage, house bacon, tortilla crisps, pickled red onion, black beans, buttermilk green goddess

add: carne asada +6 / shrimp +6

PLATES

TAVERN BURGER 19
8oz bison, choice of aged cheddar, american or moody blue cheese, griddled onions, mustard aioli, pickle

DOS TACOS 18
carne asada, pescado diablo or cochinita pibil

GOLDEN FRIED CHICKEN 21
local honey, morita chili dust

BRIOCHE GRILLED CHEESE 17
fontina, cheddar & oaxaca cheese, honey butter, onion marmalade

PHILLY CHEESE STEAK 21
shaved ribeye, fontina & white american, grilled onions, mushrooms

BLT 16
niman ranch thick bacon, crisp lettuce, farm tomato, mayo, texas toast

BLACK BEAN BURGER 19
kale-cabbage slaw, american cheese, tomato, avocado, roasted carrot vegan mayo

CHICKEN ENCHILADAS 19
salsa verde, Oaxaca cheese, roasted hatch chili, jalapeno, black bean salsa, pickled onions

ROCKY MOUNTAIN TROUT 27
curried cauliflower rice, golden raisin, toasted almonds, apple slaw

DESSERT 10

S'MORE ICE CREAM SANDWICH
rocky road, graham cracker, chocolate dipped

SIDES 9

FRIES
HERBS, SEA SALT

CURRY CAULIFLOWER RICE
GOLDEN RAISIN, TOASTED ALMONDS, CORIANDER

SIDE SALAD
GARDEN VEGETABLES, ORANGE VINAIGRETTE

BRUSSELS SPROUTS
MAPLE SHERRY, FRYING PAN BACON, PARMESAN

CRISPY SWEET POTATOES
HONEY BUTTER, SMOKED SEA SALT

SMASHED POTATOES
CHIMICHURRI BUTTER

20% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE.

WWW.WOODYCREEKTAVERN.COM ★ 970.923.4585

EST. 1980

WOODY CREEK TAVERN

DINNER

STARTERS

OYSTERS ON THE HALF SHELL ..... 4 EA
hogwash, cocktail, grilled lemon

FRESH GUACAMOLE 10
made fresh, house-made tortilla chips

CHARRED SALSA 6
heirloom tomato, morita chili, house-made tortilla chips

PIMENTO DEVILED EGGS 9
pickle

SALSA VERDE NACHOS 14
mexican cheese, black bean salsa, pickled jalapeno & onions, crema, cilantro

Add: pulled chicken +5
carne asada +6 / cochinita pibil +5

CREOLE SHRIMP & GRITS 19
blacked gulf prawns, pickled okra, golden grits, aged white cheddar

BUFFALO WINGS 17
green goddess or moody blue cheese

WCT ONION RINGS 12
moody blue cheese, house-made steak sauce

SOUPS & SALADS

CHICKEN ESTOFADO 18
chicken chipotle broth, rice, cilantro, cheese, avocado

KALE 14
roasted beets, local goat cheese, candied pistachio, roasted tomatoes, orange marmalade vinaigrette, wonton crisps

CAMP-SIDE 14
little gem, cabbage, house bacon, tortilla crisps, pickled red onion, black beans, buttermilk green goddess

add: carne asada +6 / shrimp +6

PLATES

TAVERN BURGER 19
8oz bison, choice of aged cheddar, american or moody blue cheese, griddled onions, mustard aioli, pickle

DOS TACOS 18
carne asada, pescado diablo or cochinita pibil

GOLDEN FRIED CHICKEN 21
local honey, morita chili dust

COLORADO LAMB STEW 28
lamb shank, house-made lamb meatballs, aged cheddar grits, coriander, tomato

BLACK BEAN BURGER 19
kale-cabbage slaw, american cheese, tomato, avocado, roasted carrot vegan mayo

PORK CHOP 26
sweet potato, frying pan bacon, brussels sprouts, maple sherry vinaigrette, parmesan

CHICKEN ENCHILADAS 19
salsa verde, Oaxaca cheese, roasted hatch chili, jalapeno, black bean salsa, pickled onions

16 OZ. KC STRIP 36
smashed potatoes, chimichurri butter, crispy onions

ROCKY MOUNTAIN TROUT 27
curried cauliflower rice, golden raisin, toasted almonds, apple slaw

DESSERT 12

BUTTER SCOTCH CHOCOLATE BROWNIE
vanilla ice cream

APPLE CRISP
butter pecan ice cream

SIDES 9

FRIES
HERBS, SEA SALT

CURRY CAULIFLOWER RICE
GOLDEN RAISIN, TOASTED ALMONDS, CORIANDER

SIDE SALAD
GARDEN VEGETABLES, ORANGE VINAIGRETTE

BRUSSELS SPROUTS
MAPLE SHERRY, FRYING PAN BACON, PARMESAN

CRISPY SWEET POTATOES
HONEY BUTTER, SMOKED SEA SALT

SMASHED POTATOES
CHIMICHURRI BUTTER

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