



**DINNER**

★ **DAILY PLATES** ★

**MONDAY**

**FISH & CHIPS ~ 24**

*mushy peas, house tartare sauce*

**TUESDAY**

**BACON WRAPPED MEATLOAF ~ 24**

*chili sauce glazed, fried egg*

**WEDNESDAY**

**BABY BACK RIBS ~ 26**

*morita chili barbecue sauce, pickles, coleslaw*

**THURSDAY**

**LECHON ~ 30**

*roasted suckling pig, cheese tamale*

**FRIDAY**

**WHOLE LOBSTER ~ MP**

*drawn butter, grilled lemon*

**SATURDAY**

**PESCADO ZARANDEADO ~ 36**

*whole grilled fish, chiles toreados, cucumber salad, avocado cream*

**SUNDAY**

**FILET MIGNON ~ 40**

*cheese enchilada, salsa roja*



**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, 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**  
*blackened 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 ..... 22**  
*8oz bison, choice of aged cheddar, american or moody blue cheese, griddled onions, mustard aioli, pickle, fries*

**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..... 22**  
*kale-cabbage slaw, american cheese, tomato, avocado, roasted carrot vegan mayo, fries*

**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**

**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.**

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**WOODYCREEKTAVERN.COM**