



LUNCH

RAW

- PETIT SEAFOOD PLATEAU** 35
hogwash, cocktail, Key West mustard
- OYSTERS HALF SHELL** 4^{EA}
hogwash, cocktail, lemon
- CHILLED SHRIMP** 24
cocktail sauce, Key West mustard
- KING CRAB** MP
cocktail sauce, Key West mustard
- PERUVIAN CEVICHE** 23
corvina, leche de tigre, aji amarillo, fresno



STARTERS

- FRESH GUACAMOLE** 10
made fresh, house-made tortilla chips
- CHARRED SALSA**..... 6
heirloom tomato, morita chili, house-made tortilla chips
- QUESO FUNDIDO** 18
sautéed chorizo & mushrooms, guacamole, salsa verde, flour tortillas
- SALSA VERDE NACHOS** 16
mexican cheese, black bean salsa, pickled jalapeno & onions, crema, cilantro
Add: pulled chicken +8 / carne asada +10
- BUFFALO WINGS**..... 18
green goddess or moody blue cheese
- WCT ONION RINGS** 17
moody blue cheese or house-made steak sauce
- LAMB LOLLIPOPS*** 24
mint sauce verte, lemon parmesan jus



SOUPS & SALADS

- CHICKEN ESTOFADO**..... 19
chicken chipotle broth, rice, cilantro, cheese, avocado
- SUMMER CHICKEN SALAD** 20
greens, strawberries, candied pecans, cotija cheese, dijon vinaigrette
- CAMP-SIDE** 18
little gem, cabbage, house bacon, tortilla crisps, pickled red onion, black beans, buttermilk green goddess
add: carne asada +10 / shrimp +14

PLATES

- MAINE LOBSTER ROLL** MP
brioche bun, tarragon, grilled lemon. Voodoo crisps
- TAVERN BURGER*** 24
8oz bison, choice of aged cheddar, american or moody blue, griddled onions, mustard aioli, fries, pickle
- BAJA FISH TACOS** 25
avocado salsa, slaw, chiles toreados, siracha mayo, pico
- GOLDEN FRIED CHICKEN** 27
local honey, morita chili dust, siracha aioli slaw
- TACOS DE CHILE POBLANO**..... 22
caramelized onion, mushroom, cotija, sweet corn, avocado salsa, chile toreados, crema
- PHILLY CHEESE STEAK**..... 24
shaved ribeye, fontina & white american, grilled onions, mushrooms
- BLT**..... 19
frying pan bacon, crisp lettuce, farm tomato, mayo, texas toast
- BLACK BEAN BURGER**..... 23
spicy slaw, guacamole, tomato, choice of cheese, fries
- CHICKEN ENCHILADAS** 25
salsa verde, Oaxaca cheese, roasted hatch chili, jalapeno, black bean salsa, pickled onions
- CAJUN ROCKY MOUNTAIN TROUT** 31
roasted tomato & spinach pilaf, Voodoo crisps, saffron aioli
- CHURRASCO STEAK*** 33
chimichurri sweet onions, blistered shishito peppers, flour tortilla

DESSERT 12

HAND DIPPED ICE CREAM SANDWICH
daily selection

SIDES 12

- STREET CORN**
SMOKED JALAPENO, CILANTRO, COTIJA CHEESE, LIME
- BLISTERED SHISHITOS PEPPERS**
SEA SALT
- TAJIN WATERMELON SALAD**
JICAMA, CUCUMBER, FETA, ORANGE ZEST, MINT
- SIDE SALAD**
GREENS, STRAWBERRIES, CANDIED PECANS, COTIJA CHEESE
- FRIES**
HERBS, SEA SALT

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

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CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORN ILLNESS