

STARTERS

Chips & Dip Trio *(gf, v)* \$10

Fresh cooked tortilla chips with house made salsa, queso and guacamole

Chicken Quesadilla \$12

Served with house made salsa and sour cream

Margherita Pizza *(v)* \$15

House made pizza sauce with fresh mozzarella and basil

Nacho Platter *(gf)* \$15

Fresh cooked tortilla chips topped with house made queso, ground beef, jalapeno peppers, black beans, tomatoes and green onions.

Served with house made salsa and sour cream

Woolley's Bone-In Wings *(gf)* \$15

Buffalo, honey bbq, teriyaki or garlic parmesan

Served with celery and ranch or bleu cheese dressing

SOUPS & SALADS

French Onion Soup \$8

House made and baked with Swiss cheese and croutons

Soup of the Day \$8

Ask your server for the daily special

Caesar Salad *(v)* \$9

Crisp Romaine lettuce with shredded parmesan cheese and croutons

*Add a Protein |\$6 Chicken|\$8 Salmon**

Caprese Salad \$14

Tomatoes, Fresh Mozzarella Cheese, Basil, Balsamic Reduction

Wedge Salad \$14

Iceberg lettuce, tomatoes, onions, crispy bacon, bleu cheese crumbles and bleu cheese dressing

Woolley's Taco Salad \$15

Romaine lettuce, tomatoes, black beans, corn, shredded cheese and grilled chicken.

Served in a crispy flour tortilla bowl with salsa and sour cream

GRILL & LOUNGE

Woolley's

OPEN

DAILY

4PM - 10PM

gf = Gluten Free

v = Vegetarian

SANDWICHES & MORE

BBQ Pork Sliders \$14

Served on a brioche bun with chipotle aioli

Grilled Chicken Sandwich \$15

Grilled chicken served on a brioche bun with provolone, arugula, tomatoes and basil aioli

Black Bean Burger *(v)* \$16

Vegetarian burger on a brioche bun with lettuce, tomato, onion and pickles

Colorado Burger* \$16

Served with lettuce, tomato, onion and pickles

Substitute Bison Patty \$18

Add bacon \$3

Classic French Dip \$16

Thinly sliced roast beef on a hoagie bun with provolone cheese, horseradish cream and au jus

All of the above items served with French Fries

ENTRÉES

Butternut Squash Ravioli *(v)* \$24

With Hazelnut Cranberry Brown Butter and Arugula

6oz Atlantic Salmon* with a Pear Apple Glaze *(gf)* \$28

With cilantro lime cauliflower rice and seasonal vegetables

12oz Ribeye Steak* with Horseradish Cream *(gf)* \$33

With mashed potatoes and seasonal vegetables

6oz Filet Mignon* with Au Poivre Sauce *(gf)* \$35

With mashed potatoes and seasonal vegetables

DESSERTS

NY Cheesecake \$9 Lava Cake \$10 Seasonal Fruit Cobbler \$10

**These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Parties of 6 or more will have a 20% gratuity added to the check.*

RED WINE	GLASS	BOTTLE
Velvet Devil Merlot Washington State 13.5% ABV	\$10	\$36
Cline Cashmere Contra Costa County California 14.5% ABV	\$11	\$40
Barrel Select Malbec Mendoza Argentina 13.9% ABV	\$12	\$45
Acrobat Pinot Noir Oregon 13.5% ABV	\$13	\$48
H3 Cabernet Sauvignon Horse Heaven Hills Washington State 14.5% ABV	\$12	\$45
Decoy Cabernet Sauvignon	\$17	\$64

WHITE & SPARKLING WINE	GLASS	BOTTLE
Mattua Sauvignon Blanc Marlborough New Zealand 13% ABV	\$11	\$40
Kendall Jackson Chardonnay California 13.5% ABV	\$13	\$48
Decoy Chardonnay Sonoma County, California 13.5% ABV	\$15	\$56
Ruffino Pinot Grigio Delle Venezie IGT 12% ABV	\$10	\$36
Cupcake Moscato California 5.5% ABV	\$11	\$40
Lunetta Prosecco		\$12

HAPPY HOUR 4-6:30PM

50% off all Beer, Wine and Liquor



OPEN

DAILY

4PM - 10PM

BOTTLED BEER	
Bud Light American Light Lager 4.2% ABV	\$6
Budweiser American Lager 5% ABV	\$6
Michelob Ultra Light Lager 4.2% ABV	\$6
Miller Light American Lager 4.2% ABV	\$6
Corona Extra Mexican Pale Lager 4.5% ABV	\$7
Heineken Euro Pale Lager 5% ABV	\$7
Sam Adams Boston Lager Lager 5% ABV	\$7

DRAFT BEER	
Coors Light American Light Lager 4.2% ABV	\$7
Blue Moon Belgian White Belgian Style Wheat Beer 5.4% ABV	\$7
Stella Artois Belgian Pilsner 4.8% ABV	\$8
O'Dell IPA American IPA - 7% ABV	\$8
Rotating Seasonal New England Style IPA 6.5% ABV	\$7

CRAFT COCKTAILS	
Rob Roy: Oak Cross Scotch, Vermouth, Angostura Bitters	\$13
Old Fashioned: Jameson, Sugar, Angostura Bitters	\$12
Tequila Sunrise: Jose Cuervo, Orange Juice, Grenadine	\$9