

BIG WOODS®



CRAFT FOOD, BEER & SPIRITS



SHAREABLES

BREWER'S WINGS ^{GF}

Flats and drummies marinated in our signature chile rub and smoked in-house daily over a hickory wood fire. Have yours dry-rubbed or with your choice of BBQ, za'atar and honey, triple threat, or Buffalo sauce. Served with celery sticks and your choice of peppercorn ranch or bleu cheese dip. 10.45

BEER CHEESE AND PRETZELS

Warm Six Foot Blonde and Hare Trigger IPA beer cheese and beer mustard served with three salted pretzel sticks. 9.95
Add pretzels: 1 ea

SHRIMP EGG ROLLS

White miso-coconut milk poached shrimp, shredded coconut, carrots, cucumber, napa cabbage, and red pepper hand-rolled in an egg wrapper and fried 'til golden. Served with a zesty mandarin orange dipping sauce. 10.45

SIGNATURE PULLED PORK NACHOS ^{GF}

A Big Woods signature appetizer featuring tri-colored tortilla chips layered with house-smoked pulled pork, black beans, fresh tomatoes, onions, jalapeños, and sweet corn. Finished with a drizzle of classic BBQ sauce and homemade peppercorn ranch dressing. Half 9.95 | Full 12.95
Vegetarian option, Half 9.95 | Full 12.95

GRILLED BEEF TIPS ^{GF}

Teriyaki BBQ filet tips with gochujang mayo and grilled naan bread. 12.45

PORK TENDERLOIN DUET

Duo of hand-pounded, crispy pork tenderloins with butter lettuce, roma tomato, bistro sauce on grilled buns. Served with a side of pickles and pub fries. 10.45

NASHVILLE HOT PORK TENDERLOIN MINIS

Crispy pork tenderloins dipped in Tennessee hot honey sauce, butter lettuce, and roma tomato with a side of pickles and pub fries. 10.45

HOMINY HUMMUS

Creamy golden hominy, garlic, lime, cilantro, smoked paprika, and cotija cheese. Served with grilled naan bread. 9.95

PORK RINDS ^{GF}

Crispy pork skins flash fried to order and dusted with BBQ spice. Served with chipotle BBQ ranch. 6.45

SIDES

Substitute any side below with any sandwich, add 1.95

- Pub fries — tossed in seasoned salt 2.95
- Tavern fries — tossed in malt vinegar, dill, and cracked salt 3.95
- Truffle parm fries — tossed in white truffle oil, sea salt and Parmesan cheese 3.95
- Red Thai curry coconut fried rice 3.95
- Grilled asparagus 4.95
- Roasted seasonal vegetables 4.95
- Farmhouse side salad 4.95



WOOD-SMOKED OR CHARGRILLED



FISH & SEAFOOD

Pub fries are included with sandwiches and burgers.
Substitute any side for 1.95.

SMOKEHOUSE SANDWICH

Pulled pork with your choice of chipotle, classic BBQ, or triple threat sauce on a brioche bun. Served with a side of pickles and onions. 10.95

BREW BURGER

Hand-pressed ground beef patty, butter lettuce, tomato, onion, pickles, choice of cheddar, swiss, ghost-chile jack, smoked gouda, or bleu cheese on a brioche bun. 10.95
Add bacon: 2.95

SPICY BACON RANCH BURGER

Hand-pressed blackened ground beef patty, twice-smoked bacon, ghost-chile jack cheese, fresh jalapeños, and peppercorn ranch dressing on a brioche bun. 11.95

ORIGINAL BIG MOUTH BURGER

Hand-pressed ground beef patty topped with twice-smoked bacon, pulled pork, onion jam, bistro sauce, and cheddar on a brioche bun. 14.95

LAMB BURGER

Hand-pressed ground and seasoned lamb patty topped with cucumber-garlic cream sauce, tomato, and onion on grilled naan bread. 12.95

THE FRISCO BURGER

Hand-pressed angus beef patty with Swiss cheese, caramelized onion jam, and Thousand island dressing on grilled, rustic sourdough bread. 10.95

GRILLED CHICKEN ASPARAGUS SANDWICH

Boneless chicken breast, asparagus, roasted red pepper, and mozzarella cheese on brioche bun. 10.95

BUFFALO CHICKEN BACON FLATBREAD

Grilled chicken, twice-smoked bacon, roasted red peppers, Buffalo sauce, smoked gouda, and mozzarella. 11.95

CHICKEN TACOS

Grilled chicken with a creamy tomato-curry tikka sauce, scallions, tomatoes, napa cabbage, caramelized onions, and cucumber-garlic cream sauce with side of pickled jalapeño-onion salad. Served atop your choice of grilled naan or butter lettuce. 11.95
Add a side at à la carte pricing.

MAHI-MAHI TACOS

Chipotle marinated hand-cut mahi-mahi, napa cabbage, poblano chile pico, avocado, sour cream, cotija cheese, and micro cilantro with a side of pickled jalapeño-onion salad. Served atop your choice of flour tortilla or butter lettuce. 13.95

SHRIMP TACOS

Gochujang BBQ grilled shrimp, watermelon radish, avocado, sriracha sour cream, Napa cabbage, and micro cilantro with a side of pickled jalapeño-onion salad. Served atop your choice of flour tortilla or butter lettuce. 13.95

SALMON BLT SANDWICH

Blackened Atlantic salmon fillet, twice-smoked bacon, avocado, butter lettuce, tomato, and mayo on sourdough toast. Served with pub fries. 14.45

FISH SANDWICH

Crispy beer battered haddock, lettuce, tomato, and tartar sauce on a brioche bun. Served with pickles and pub fries. 10.95



FARM & GARDEN VEGETARIAN

Add to any salad: Grilled chicken 3.95 | Shrimp 4.95 | Steak tips 4.95 | Roasted Salmon 4.95
Dressings: Peppercorn ranch, creamy bleu cheese, Six Foot Blonde vinaigrette, warm dijon bacon vinaigrette, creamy poblano goddess, or chipotle BBQ ranch

FARMHOUSE SALAD **GF**

Artisan greens, tomato, carrot, onion, cucumber, white cheddar cheese curds, shaved cured egg yolk, and croutons with Six Foot Blonde Vinaigrette.
Half 5.95 | Full 10.95

SMOKEHOUSE SALAD **GF**

Artisan greens, tomatoes, spicy haystack onions, gala apples, smoked almonds, and cheddar cheese with Chipotle Ranch.
Half 6.45 | Full 10.45

SOUTHWESTERN WEDGE SALAD **GF**

Baby iceberg wedges, roma tomatoes, pickled jalapeño and onion, black beans, avocado, sweet corn, jicama chips, cotija cheese, and micro cilantro with Poblano Goddess. Half 6.45 | Full 11.45

VEGETARIAN BURGER

Vegetarian burger with butter lettuce, tomato, onion, and choice of cheddar, swiss, ghost-chile jack, smoked gouda or bleu cheese on a brioche bun. Served with pub fries. 12.95

ROASTED VEGETABLE FLATBREAD

Oven roasted seasonal vegetables, olive oil, smoked gouda, and mozzarella. 12.95

LOCAL FAVORITES

FISH AND CHIPS

Six Foot Blonde tempura battered haddock fillets and tartar sauce. Served with a side of pickles and pub fries. 13.95

POUTINE

Crispy pub fries and white cheddar curds topped with brown gravy 9.95
Add fried egg or jalapeños: 1.95 ea | Bacon 2.95 | Chicken 3.95 | Steak tips 4.95

FRIED CHICKEN SANDWICH

Beer batter dipped crispy chicken breast, butter lettuce, tomato, onion, bistro sauce, and choice of cheddar, swiss, ghost-chile jack, smoked gouda or bleu cheese on a brioche bun. Served with pub fries. 10.95

BOWLS SOUPS & GRAIN

FRIED RICE

Red Thai coconut fried rice, edamame, egg, carrots, scallions, chiles, tempura fried cauliflower, and General Tso's sauce. 10.95
Add: Grilled chicken 3.95 | Shrimp, steak tips, or roasted salmon 4.95 ea.

ANCIENT GRAINS

Red quinoa, barley, farro, roasted carrots, asparagus, watermelon radish, leek, edamame, napa cabbage, and salt cured egg yolk with fresh pesto. 12.95
Add: Grilled chicken 3.95 | Shrimp, steak tips, or roasted salmon 4.95 ea.

MAC 'N CHEESE

Trottole pasta tossed in a creamy blend of five cheeses and topped with toasted parmesan bread crumbs. 10.95
Add jalapeños: 1.95 | Bacon 2.95 | Chicken 3.95 | Steak tips 4.95

BUSTED KNUCKLE CHILI

Quaff ON! Busted Knuckle-marinated beef, stewed and fire-roasted tomatoes, chiles, onions, and green peppers in a spicy, rich tomato broth. Bowl 6.95 | Cup 4.95

SOUP OF THE DAY

Creative seasonal soups made in our kitchen. Ask your server what's on today! Bowl 5.95 | Cup 3.95



ARTISAN PIZZA

THE BIG WOODS

Pork sausage, roasted garlic, Asiago and mozzarella cheeses, and marinara sauce. Signature 13.99 | Sequoia 18.99

KEMOSABE

Pork sausage, pepperoni, mozzarella, and marinara sauce. Signature 14.99 | Sequoia 19.99

PRIMAL

Pepperoni, Italian sausage, bacon, ham, mozzarella, and marinara sauce. Signature 14.99 | Sequoia 19.99

SMOKEHOUSE

Hickory smoked pulled pork, grilled chicken, smoked mozzarella, cheddar, barbecue sauce, and mozzarella. Signature 14.99 | Sequoia 19.99

FARMHOUSE

Marinara sauce, fresh mozzarella, spinach, sun-dried tomato, garlic, and grilled chicken. Signature 14.99 | Sequoia 19.99

MARGHERITA

Olive oil, mozzarella, tomato, fresh mozzarella, and basil. Signature 13.99 | Sequoia 18.99

BREADSTICKS

Hand-rolled to order and baked with your choice of cheese sauce, marinara, olive oil, or garlic butter 4.99
Add extra 2-oz. dipping sauces: .75 ea

CHEESY BREAD

Hand-stretched dough topped with mozzarella and cheddar cheese and brushed with garlic butter 8.99

SIZE

Signature 10" 7.99 | Sequoia 16" 11.99 | Calzone 10" 8.99

Hand tossed or thin crust

10" Gluten Free option is available +1.00

SAUCE

Marinara, Alfredo, olive oil, cheddar cheese sauce, BBQ, Buffalo
Fresh basil pesto + 1.00

TOPPINGS

Signature +1.50 | Sequoia +2.25 | Calzone +1.50

Cheddar, feta, asiago, shaved Parmesan, fresh mozzarella, hickory-smoked mozzarella

Pepperoni, smoked ham, italian sausage, pork sausage, grilled chicken, smoked bacon, pulled pork

Red onion, green pepper, roma tomato, banana pepper, sliced mushroom, black olives, spinach, jalapeños, basil, roasted garlic, pineapple

BUILD YOUR OWN

DESSERTS

SKILLET COOKIE

House-made and cooked-to-order chocolate chip cookie topped with vanilla ice cream, whipped cream, and chocolate sauce. Served in a hot cast iron skillet. 7.95

BAG OF DONUTS

A dozen warm doughnut holes tossed in cinnamon sugar. Served with a side of Common Necessity turtle sauce. 5.95

WARM APPLE BREAD

Spiced apples and bread baked in a rich custard, topped with caramel sauce, maple whipped cream, and a dollop of vanilla ice cream. 6.95

S'MORES CHEESECAKE

Chocolate swirl cheesecake baked in a graham cracker shell and topped with a toasted marshmallow and chocolate sauce. 6.95