



BIG WOODS

CRAFT FOOD, BEER & SPIRITS



PUB CRAFT FOOD

FILET MIGNON

Eight-ounce grilled certified angus beef tenderloin served with roasted baby fingerling potatoes and grilled seasonal vegetables. 29.99

MUSSELS IN BEER

One pound of fresh, black PEI mussels braised in Quaff ON! Six Foot Blonde broth and served with chorizo sausage and fettuccine noodles. 17.99

ZUCCHINI SHRIMP SCAMPI

Hand-turned Indiana squash noodles tossed in lemon, parsley, and garlic and finished with six sautéed jumbo shrimp. 17.99

BBQ BABY BACK RIBS

(Available Fridays and Saturdays only, while they last) Chile-rubbed, house-smoked baby back ribs served with a side of pub fries and smoked gouda mac 'n cheese. Half rack 17.95 | Full rack 26.95



FEATURE COCKTAIL

Hard TRUTH

CRIMSON BLOSSOM

Hard Truth Cinnamon Vodka and Oliver Beanblossom Hard Cider blend together for a sweet and savory summer sipper. 11



FEATURE BEER

QUAFF ON! » BREWING CO. «

KEMOSABE

STYLE: Session IPA
 IBU: 65
 ABV: 5.63%
 Dry-hopped with Amarillo and Motueka hops, Kemosabe features hints of tropical fruits alongside notes of fresh-cut citrus with lively lemon and lime tones. Pint | 6

