

# BIG WOODS®



CRAFT FOOD, BEER & SPIRITS



SHAREABLES

## SIGNATURE PULLED PORK NACHOS <sup>GF</sup>

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

<sup>V</sup> <sup>GF</sup> Vegetarian option available, Half 9.95 | Full 12.95

## BREWER'S WINGS <sup>GF</sup> <sup>V</sup>

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 <sup>V</sup>

Warm Six Foot Blonde & 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

## PORK TENDERLOIN DUET <sup>V</sup>

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

## HOMINY HUMMUS <sup>V</sup>

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

## PORK RINDS <sup>GF</sup>

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

## 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

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 dill onion bacon vinaigrette, creamy poblano goddess, or chipotle BBQ ranch

## FARMHOUSE SALAD <sup>V</sup>

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

## SOUTHWESTERN WEDGE SALAD <sup>GF</sup> <sup>V</sup>

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

## VEGETARIAN BURGER <sup>V</sup>

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

## ROASTED VEGETABLE FLATBREAD <sup>V</sup>

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



WOOD-SMOKED OR CHARGRILLED

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 brioche bun. 10.95  
Add bacon: 2.95

## 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 naan bread. 12.95

## SPICY BACON RANCH BURGER <sup>V</sup>

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

## GRILLED CHICKEN ASPARAGUS SANDWICH

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

## BUFFALO CHICKEN BACON FLATBREAD <sup>V</sup>

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 <sup>V</sup>. Served atop your choice of grilled naan or butter lettuce. 11.95  
Add a side at à la carte pricing.

## BOWLS

### FRIED RICE <sup>V</sup> <sup>V</sup>

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 <sup>V</sup>

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

### MAC 'N CHEESE <sup>V</sup>

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 <sup>V</sup>

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

LOCAL FAVORITES



FARM & GARDEN VEGETARIAN



FISH & SEAFOOD

## 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 <sup>V</sup>. 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 <sup>V</sup>. 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. 14.95

## FISH SANDWICH

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

## SIDES

Substitute any side below with any sandwich, add 1.95

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

## DESSERTS

### SKILLET COOKIE <sup>V</sup>

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 <sup>V</sup>

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

### COMMON NECESSITY FLOAT

Vanilla ice cream floated over a pint of Quaff ON!® Common Necessity® Hazelnut Coffee Stout. 6.95 *Contains alcohol, 21+ only.*

- <sup>V</sup> Vegetarian Friendly
- <sup>GF</sup> Gluten free
- <sup>V</sup> Spicy

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.