



# BIG WOODS

CRAFT FOOD, BEER & SPIRITS



PUB CRAFT FOOD

## FILET MIGNON

Eight-ounce, hand cut, certified Angus beef filet grilled and served with homemade pomegranate BBQ sauce, jicama fries, and a garden salad. 28.99

## SMOKED TOMATO PASTA

House-smoked baby heirloom tomatoes, roasted garlic, black olives, and hand torn organic basil leaves tossed with extra virgin olive oil and fettucine and topped with toasted Parmesan panko crumbs. 12.99

Add grilled shrimp, filet tips, salmon, or a half-pound of mussels. 4.95

## 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

### LADY MARMALADE

Hard Truth Cinnamon Vodka combines with orange marmalade and mint for a bright and refreshing summer cocktail that pairs perfectly with a hot August day. 9.95



FEATURE BEER

## QUAFF ON! » BREWING CO. «

### CORN CRUSHER

STYLE: Pre Prohibition Lager  
IBU: 27  
ABV: 5.6%

A celebration of Indiana's golden harvest, corn fills out 20 percent of the grain bill on this light-bodied, clean, and crisp pre-prohibition lager. Pint | 6

