

# BIG WOODS



## CRAFT FOOD, BEER & SPIRITS



SHAREABLES

### SIGNATURE PULLED PORK NACHOS

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 available, Half 9.95 | Full 12.95

### BREWER'S WINGS

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, chipotle lime BBQ, 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 & 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

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

Creamy golden hominy, garlic, lime, cilantro, smoked paprika, and cotija cheese. Served with cucumbers, red peppers, celery sticks, and grilled naan bread. 9.95

### PORK RINDS

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

### SPICY BACON CHICKEN RANCH SANDWICH

Grilled chicken breast topped with twice-smoked bacon, smoked gouda, fresno chiles, poblano ranch and chipotle bbq sauce on a brioche bun 12.95

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, creamy poblano goddess, or chipotle BBQ ranch

### FARMHOUSE SALAD

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

### SOUTHWESTERN WEDGE SALAD

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

### BEYOND THE BURGER™

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

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

## 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
- Fried rice 3.95
- Grilled asparagus 4.95
- Roasted seasonal vegetables 4.95
- Farmhouse side salad 4.95

Vegetarian Friendly | Big Woods Signature | Gluten Free | Spicy

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



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, with a side of BBQ sauce. 14.95

### LAMB BURGER

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

### 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

### GRILLED CHICKEN ASPARAGUS SANDWICH

Boneless chicken breast, asparagus, roasted red pepper, and mozzarella cheese on a 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, onion jam, and cucumber-garlic cream sauce. Served atop your choice of grilled naan or butter lettuce. 11.95  
Add a side at à la carte pricing.

## BOWLS

### FRIED RICE

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, 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 smoked gouda, mozzarella, cheddar, and provolone cheeses. 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

LOCAL FAVORITES



FARM & GARDEN



FISH & SEAFOOD

### MAHI-MAHI TACOS

Chipotle marinated hand-cut mahi-mahi, napa cabbage, poblano chile pico, avocado, sour cream, cotija cheese, and micro cilantro. 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. 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

Six Foot Blonde tempura battered haddock, lettuce, tomato, and tartar sauce on a brioche bun. Served with pickles and pub fries. 10.95

## 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

### COMMON NECESSITY FLOAT

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

### SKILLET S'MORE

Chocolate swirl cheesecake baked in a graham cracker shell and topped with a toasted marshmallow and chocolate sauce. 6.95  
Add: Add a scoop of vanilla bean ice cream 1.00