



BIG WOODS

CRAFT FOOD, BEER & SPIRITS



PUB CRAFT FOOD

HICKORY SMOKED RACK OF LAMB

House-smoked lamb rack paired with sliced pears simmered in a red wine butter reduction sauce. Served with grilled asparagus. 29.95

CEDAR PLANK SALMON

Salmon baked on a cedar plank and topped with lemon beurre blanc. Served with mashed sweet potatoes and chef's choice vegetable. 19.95

HOLIDAY SALAD

Artisan mixed greens topped with dried cranberries, sliced gala apples, red onion, candied pecans, and Cotija cheese. Served with apple cider vinaigrette. 11.95

Add chicken, \$3.95 | Add steak, salmon, or shrimp, \$4.95

WARM CHERRY CRISP A LA MODE

Oatmeal, almond, and brown sugar topping baked to golden brown over a tart cherry pie filling. Served warm with a scoop of vanilla ice cream on top. 7.95

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

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



FEATURE COCKTAILS

Hard TRUTH

PEPPERMINT CONDITION

This holiday twist on the classic White Russian delivers flavors of mint, chocolate, coffee, and cream in one, delicious cocktail. Featuring a house-made infusion of candy canes and Hard Truth Vodka, the Peppermint Condition is a perfect blend of ingredients that will fill you with the holiday spirit. 10



FEATURE BEER

QUAFF ON! » BREWING CO. «

SANTA QUAFF

STYLE: Winter Warmer

IBU: 28

ABV: 8.6%

Quaff ON! Santa Quaff is a spiced brown ale featuring the warm, holiday flavors of nutmeg, clove, cinnamon, and brown sugar. Snifter | 6.25

