



BIG WOODS

CRAFT FOOD, BEER & SPIRITS



PUB CRAFT FOOD

BLEU GRAZES!

Mixed baby greens with sliced strawberries, bleu cheese, and candied pecans. Served with a Prosecco vinaigrette. 10.95

RIBEYE OF THE BEHOLDER

Twelve-ounce house-cut ribeye topped with chile-lime butter. Served with a sautéed vegetable medley and fried red potatoes tossed with Parmesan. 24.95

FOR LOVE OR MAHI

Grilled mahi-mahi topped with red pepper coulis and spiced mango relish featuring mango, red pepper flakes, red onion, jalapeños, and scallions. Served with coconut jasmine rice and asparagus. 17.95

BROWNIE B. GOODE

Warm Oreo brownie à la mode drizzled with caramel and chocolate sauces. 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 COCKTAIL

Hard TRUTH

QUEEN OF HEARTS

Cinnamon, chocolate, raspberry, and cream come together in this decadent cocktail. Always your best bet, the Queen of Hearts is perfect for a luscious midday treat or as a sweet finish to an evening meal. 10



FEATURE BEER

QUAFF ON! » BREWING CO. «

PEANUT BUTTER BUSTED KNUCKLE

STYLE: Peanut Butter Porter
IBU: 27
ABV: 7.2%

Quaff ON! Peanut Butter Busted Knuckle puts a twist on our award-winning porter. Crafted with dark malts, this medium-bodied brew boasts a balanced, roasty flavor enhanced by the addition of peanut butter. | 6.25

