

BIG WOODS®



CRAFT FOOD, BEER & SPIRITS



SHAREABLES

SIGNATURE

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, 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. Served dry-rubbed with your choice of BBQ, za'atar and honey, triple threat, chipotle lime BBQ, or Buffalo sauce for dipping. Served with celery sticks and your choice of peppercorn ranch or bleu cheese dip. 10.45

BEER CHEESE AND BAVARIAN PRETZEL

Bavarian soft pretzel served with beer mustard and beer cheese made with Quaff ON! Six Foot Blonde and QTFO! IPA. 9.95
 Add pretzels: 3.95 ea

BREADSTICKS

Hand-rolled to order and served warm with your choice of cheese sauce, marinara, olive oil, or garlic butter 5.99
 Additional 2-oz. dipping sauces: .75 ea

CHEESY BREAD

Hand-stretched dough brushed with garlic butter and topped with mozzarella and cheddar cheeses served with a 2 oz. side of marinara sauce. 8.99
 Additional 2-oz. dipping sauces: .75 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

PORK RINDS

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



ARTISAN PIZZA

PRIMAL

Pepperoni, Italian sausage, bacon, ham, mozzarella cheese blend, and marinara sauce.
 Signature 14.99 | Sequoia 20.99

FARMHOUSE

Marinara sauce, fresh mozzarella, mozzarella cheese blend, spinach, sun-dried tomatoes, garlic, grilled chicken, and marinara sauce. Signature 15.99 | Sequoia 21.99

THE FORAGER

Pepperoni, Italian sausage, ham, bacon, mushrooms, green pepper, onion, black olives, mozzarella cheese blend, and marinara sauce. Signature 15.99 | Sequoia 21.99

SMOKEHOUSE

Hickory smoked pulled pork, grilled chicken, smoked mozzarella, mozzarella blend, cheddar, and BBQ sauce. Signature 14.99 | Sequoia 20.99

KEMOSABE

Pork sausage, pepperoni, mozzarella cheese blend, and marinara sauce. Signature 14.99 | Sequoia 20.99

THE BIG WOODS

Pork sausage, roasted garlic, Asiago and mozzarella blend, and marinara sauce. Signature 13.99 | Sequoia 18.99

MARGHERITA

Pesto base with fresh mozzarella, mozzarella cheese blend, and roma tomatoes. Signature 13.99 | Sequoia 19.99

RUSTIC WINTER

Spinach Alfredo with pesto, mozzarella cheese blend, and chicken. Garnished with shaved Parmesan and crushed red pepper. Signature 13.99 | Sequoia 18.99

CARCIOFO (KAR | CHO | FO)

Olive oil, baby spinach, artichokes, black olives, sun-dried tomato, garlic, and mozzarella cheese blend.
 Signature 14.99 | Sequoia 19.99

TURN 5 GARDEN

Olive oil, baby spinach, roma tomatoes, red onions, mushrooms, black olives, feta, and mozzarella cheese blend.
 Signature 13.99 | Sequoia 19.99

BUFFALO CHICKEN

Hard Truth® Vodka creamy Buffalo sauce, bleu cheese crumbles, grilled chicken, sliced red onions, and a buffalo sauce drizzle. Signature 13.99 | Sequoia 18.99

HAWAIIAN

BBQ sauce, mozzarella and cheddar cheese blend, pulled pork, pineapple, and onion. Signature 14.99 | Sequoia 19.99

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

BUILD YOUR OWN

SIZE

Signature 10" 7.99 | Sequoia 16" 12.99 | Calzone 10" 8.99

Hand tossed or thin crust
 10" gluten-free crust, 8.99

SAUCE

Marinara, Alfredo, olive oil, cheddar cheese sauce, BBQ, Buffalo
 Fresh basil pesto + 1.00

TOPPINGS

Signature + 1.50 | Sequoia + 2.25 | Calzone + 1.50

Cheddar, feta, Asiago, shaved Parmesan, fresh mozzarella, hickory-smoked mozzarella

Pepperoni, smoked ham, italian sausage, pork sausage, grilled chicken, smoked bacon, pulled pork

Red onion, green pepper, roma tomato, banana pepper, sliced mushrooms, black olives, spinach, jalapeños, basil, roasted garlic, pineapple, artichokes

Vegetarian Friendly

Spicy

Gluten free

Big Woods Signature



FARM & GARDEN

Add to any salad: Grilled chicken 3.95 | Shrimp 5.95 | Steak tips* 5.95 | Roasted Salmon* 5.95
Dressings: Peppercorn ranch, creamy bleu cheese, Six Foot Blonde vinaigrette, creamy poblano goddess, or chipotle BBQ ranch

FARMHOUSE SALAD ①

Artisan greens, tomato, carrots, onion, cucumber with Six Foot Blonde Vinaigrette. Half 5.95 | Full 10.95

SMOKEHOUSE SALAD ① ② ③

Artisan greens, tomatoes, red onions, gala apples, smoked almonds, and cheddar cheese with Chipotle Ranch. Half 6.45 | Full 11.45

SOUTHWESTERN WEDGE SALAD ② ③

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

PORTOBELLO MUSHROOM SANDWICH ①

Grilled portobello mushroom cap topped with sliced avocado, roasted red peppers, and onion jam on a brioche bun. 10.95



BOWLS

FRIED RICE ① ②

Fried rice, edamame, egg, carrots, red onion, scallions, chiles, tempura fried cauliflower, and General Tso's sauce. 10.95
Add: Grilled chicken 3.95 | Shrimp, steak tips*, or roasted salmon* 5.95 ea.

ANCIENT GRAINS ①

Red quinoa, barley, farro, roasted carrots, asparagus, watermelon radish, leek, edamame, napa cabbage, micro cilantro, with fresh pesto. 12.95
Add: Grilled chicken 3.95 | Shrimp, steak tips*, or roasted salmon* 5.95 ea.

MAC 'N CHEESE ①

Trotolle pasta tossed in a creamy blend of smoked gouda, mozzarella, cheddar, and provolone cheeses. Topped with toasted Parmesan bread crumbs. 10.95

① Add: Jalapeños: 1.95 | Bacon 2.95 | Chicken 3.95 | Steak tips 5.95 | Pulled Pork 3.95

BUSTED KNUCKLE CHILI ② ③ ④

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

DESSERTS

SKILLET COOKIE ①

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 ①

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

WARM APPLE BREAD ① ②

Spiced apples and bread baked in a rich custard, topped with caramel sauce, maple whipped cream, and a dollop of vanilla ice cream. 6.95

COMMON NECESSITY FLOAT ① ②

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



WOOD-SMOKED OR CHARGRILLED

Pub fries are included with sandwiches and burgers. Substitute any side for 1.95.

PULLED PORK SANDWICH ②

House-smoked 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 a brioche bun. 10.95
Add bacon: 2.95

SPICY BACON RANCH BURGER* ① ②

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

GO BIG BURGER* ②

Hand-pressed ground beef patty topped with twice-smoked bacon, pulled pork, onion jam, bistro sauce, and cheddar on a brioche bun. Served with a side of BBQ sauce. 14.95

LAMB BURGER*

Hand-pressed patty crafted from a blend of lamb and ground beef, grilled to order and topped with cucumber-garlic cream sauce, tomato, butter lettuce, and onion on naan bread. 12.95

THE FRISCO BURGER*

Hand-pressed angus beef patty with Swiss cheese, onion jam, and Thousand island dressing on grilled, rustic sourdough bread. 10.95

GRILLED CHICKEN ASPARAGUS SANDWICH ②

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

SPICY BACON CHICKEN RANCH SANDWICH ①

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

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



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. 14.45

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

FISH AND CHIPS ②

Six Foot Blonde tempura battered haddock fillets and tartar sauce. Served with a side of pickles and pub fries. 13.95

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