



# BIG WOODS

CRAFT FOOD, BEER & SPIRITS



PUB CRAFT FOOD

## WATERMELON JALAPEÑO SALAD

Cubed watermelon, sliced jalapeños, sliced red onion, cotija cheese, and avocado served over a bed mixed greens. Served with a tequila lime vinaigrette. 11.45

## MARINATED STRIP STEAK

Grilled strip steak marinated in Quaff ON! Busted Knuckle Porter and topped with bourbon peppercorn sauce. Served with Parmesan mashed potatoes and grilled, honey-glazed carrots. 29.95

## RED SNAPPER

Grilled Cajun red snapper topped with lemon garlic butter and a sweet bell pepper and avocado salsa. Served on a bed of sticky dirty rice. 19.95

## DESSERT

Four-berry skillet cobbler served à la mode and drizzled with Hard Truth Cinnamon Vodka syrup. 8.95

## 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

## MIRAGE

Hard Truth Gin and Oliver Winery's Peach Pie Wine come together for a sweet, peach-packed cocktail with complementary citrus notes and a faint, violet hue that deepens and fades as the light changes. 10



FEATURE BEER

# QUAFF ON! BREWING CO. <<

## HOVERWEIZEN

STYLE: Hefeweizen  
IBU: 10  
ABV: 4.5%

Quaff ON! Hoverweizen is a refreshing, slightly cloudy, unfiltered, German-style wheat beer with hints of banana and clove. | 6.25

