

BIG WOODS



CRAFT FOOD, BEER & SPIRITS

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



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, Half 10.45 | Full 13.45

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. 10.95

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. 10.95

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

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. 10.95

PORK RINDS

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



FARM & GARDEN VEGETARIAN

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

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

SMOKEHOUSE SALAD

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

SOUTHWESTERN WEDGE SALAD

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

Grilled portobello mushroom cap topped with sliced avocado, roasted red peppers, and onion jam on a brioche bun. 12.95

ROASTED VEGETABLE FLATBREAD

Oven roasted seasonal vegetables, olive oil, smoked gouda, and mozzarella. 10.95



WOOD-SMOKED CHAR GRILLED

PULLED PORK SANDWICH

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. 11.95
Add bacon: 2.95

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. 12.95

GO BIG BURGER*

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. 11.95

GRILLED CHICKEN ASPARAGUS SANDWICH

Boneless chicken breast, asparagus, roasted red pepper, and mozzarella cheese on brioche bun. 11.95

BUFFALO CHICKEN BACON FLATBREAD

Grilled chicken, twice-smoked bacon, roasted red peppers, Buffalo sauce, smoked gouda, and mozzarella. 12.45

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

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. 11.45

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



FRIED RICE

Fried rice, edamame, egg, carrots, red onion, scallions, chiles, tempura fried cauliflower, and General Tso's sauce. 11.45
Add: Grilled chicken 3.95 | Shrimp, steak tips*, or roasted salmon* 5.95 ea.

ANCIENT GRAINS

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

Trotolle pasta tossed in a creamy blend of smoked gouda, mozzarella, cheddar, and provolone cheeses. Topped with toasted Parmesan bread crumbs. 11.45
Add: Jalapeños: 1.95 | Bacon 2.95 | Chicken 3.95 | Steak tips* 5.95 | Pulled Pork 3.95

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

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

LOCAL FAVORITES

FISH AND CHIPS

Six Foot Blonde tempura battered haddock fillets and tartar sauce. Served with a side of pickles and pub fries. 14.95

Enjoy one of our unique campfire style foil wrapped entrees while you're nestled in our neck of the woods! Available exclusively at Hard Truth Hills.

BEEF TIPS*

Garlic-herb marinated beef tips served with roasted potatoes and roasted seasonal vegetables. 15.95

CREOLE HADDOCK BAKE

Haddock fillet with tomatoes, onions, green peppers, and corn. Served with roasted potatoes. 13.95

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. 8.95

BAG OF DONUTS

A dozen warm doughnut holes tossed in cinnamon sugar. Served with a side of Common Necessity turtle sauce. 6.95

WARM APPLE BREAD

Spiced apples and bread baked in a rich custard, topped with caramel sauce, maple whipped cream, and a dollop of vanilla ice cream. 7.95

COMMON NECESSITY FLOAT

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



GET THE FULL HARD TRUTH HILLS EXPERIENCE

Visit our Tours and Tastings Center

Tour the Hard Truth distillery, soak in some history, and even take a guided ATV ride through the woods of our 325-acre haven here at Hard Truth Hills.

We offer guided tours year-round, with a tasting of Hard Truth spirits and Quaff ON! beers included as part of each one.

The tours and tastings center also features cozy bar that celebrates the craft tradition with Hard Truth and Big Woods beverages.

Special Events

Throughout the year, Hard Truth Hills hosts a variety of events — live music on our outdoor stage, holiday celebrations, beer and cocktail pairing dinners, major events like the Midwest Distillers Festival, and more!

Host a Private Party

Whether it's a wedding, an office Christmas party, a work retreat, or just a great reason to get together, Hard Truth Hills has a place for it.

Private party rental options here range from a private dining area in our Big Woods restaurant to the clandestine Club 1920 for small groups and the larger Woods Abide room with its own private bar.

For more information on tours, events, and rental opportunities, visit our Web site at www.hardtruthhills.com.

- Vegetarian Friendly
- Spicy
- Gluten free
- Big Woods Signature