

BIG WOODS

CRAFT FOOD, BEER & SPIRITS



PUB CRAFT FOOD

DEVILED EGG PLATE

Half a dozen egg halves brimming with a mix of boiled yolks, dill pickle juice, mayo, and mustard. Topped with strips of double-smoked bacon, and garnished with roasted red pepper. 7.95

PORK SCHNITZEL

Pork tenderloin schnitzel drizzled with Quaff ON! Quafftoberfest Märzen Lager cream sauce. Served with a horseradish potato griddle cake and green beans. 15.95

BUTTERNUT SQUASH RAVIOLI

Plump ravioli stuffed with butternut squash and Parmesan cheese. Topped with brown butter sage sauce, roasted chestnuts, fried sage leaves, and truffle pecorino. 16.95

GERMAN CHOCOLATE PIE

Wick's German Chocolate Pie — rich, chocolate filling topped with Texas pecans and shredded coconut — served warm and topped with chocolate nibs and whipped cream. 5.95 | À la mode, add \$1

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

OKTOBERFEST PIZZA

Sliced bratwurst, sauerkraut, and mozzarella and cheddar cheeses baked on an olive oil base and drizzled with beer mustard. 13.99 Signature | 18.99 Sequoia

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

AUTUMN SPICED MULE

Cozy up to fall with a comforting mix of Hard Truth Cinnamon Vodka, autumn spices, ginger bubbles, and bright lemon for a sweet and savory seasonal take on the classic mule. 10

*Hard Truth Cinnamon Vodka,
Autumn spice simple syrup,
Lemon juice, Ginger beer*



FEATURE BEER

QUAFF ON! » BREWING CO. «

PUT A FORK IN IT

STYLE: Pumpkin Ale
IBU: 20
ABV: 6.5%
Quaff ON! Put A Fork In It Pumpkin Ale is a crowd-favorite seasonal treat infused with pumpkin and warm autumn spices for a beer that embodies all that we love about fall. | 6.25

