

# 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

## OKTOBERFEST FLATBREAD

Sliced bratwurst, sauerkraut, and mozzarella and cheddar cheeses baked on an olive oil base and drizzled with beer mustard. 11.95

## 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

*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

