

BIG WOODS



CRAFT FOOD, BEER & SPIRITS



STARTERS

SIGNATURE PULLED PORK NACHOS

House-smoked pulled pork, black beans, tomatoes, onion, jalapeños, sweet corn, and cheddar cheese piled atop a bed of tri-colored tortilla chips and drizzled with classic BBQ sauce and housemade peppercorn ranch. 11.95
Make it vegetarian, 9.95

SIGNATURE BREWER'S WINGS

Nine assorted flats and drummies marinated in Big Woods' signature chile rub and smoked in-house daily over a hickory wood fire. Served dry-rubbed with your choice of peppercorn ranch, bleu cheese, BBQ sauce, Buffalo sauce, orange soda glaze, or maple bourbon sauce on the side. 11.95
 Additional sauces, .50 each

BAVARIAN PRETZEL AND BEER CHEESE

Bavarian soft pretzel served with house-made Quaff ON! Six Foot Blonde and QTFO! IPA beer cheese. 9.95
Additional pretzels, 3.95 each

BREADSTICKS

A quartet of fresh breadsticks hand-rolled and baked to order. Served with your choice of cheese sauce, marinara, olive oil, or garlic butter. 5.99. Additional sauces, 0.75 each

CHEESY BREAD

Hand-stretched pizza dough topped with mozzarella and cheddar cheeses. Served with your choice of cheese sauce, marinara, olive oil, or garlic butter. 8.99.
 Additional sauces, 0.75 each

BLACKENED CHICKEN EGG ROLL

Blackened chicken, fresh cilantro, aged cheddar, goat cheese, and red onions wrapped in a crispy shell. Served with curry honey mustard. 10.95



FARM & GARDEN

Dressings: Peppercorn ranch, creamy bleu cheese, creamy garlic, Quaff ON! Six Foot Blonde vinaigrette, ginger mustard vinaigrette.

HOUSE SALAD

Artisan greens, tomatoes, pickled carrots, onion, cucumber, cheddar cheese, sliced eggs, and croutons. Served with Quaff ON! Six Foot Blonde vinaigrette. 10.95
 Add grilled chicken, 3.95 | Steak tips*, 4.95

STEAK SALAD*

Marinated steak tips, mixed greens, lime-cured onions, goat cheese, tomatoes, pickled carrots, fresh cilantro, and green onions. Served with creamy garlic dressing. 15.95

ASIAN CHICKEN SALAD

Grilled marinated chicken breast, crisp Asian salad blend, candied cashews, and pickled carrots. Served with pickled ginger mustard vinaigrette. 14.95

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



BURGERS & SANDWICHES & CHARGRILLED

Pub fries are included with all sandwiches and burgers. Substitute any side for 1.95. Substitute gluten-free bun, 1.95.

BREW BURGER*

Hand-pressed ground beef patty, butter lettuce, tomato, onion, pickles, and your choice of white cheddar, swiss, ghost-chile jack, smoked gouda, or blue cheese on a brioche bun. 11.95. Add bacon, 2.45

GO BIG BURGER*

Hand-pressed ground beef patty, twice-smoked bacon, pulled pork, caramelized onion, Big Woods sauce, and white cheddar on a brioche bun. Served with a side of classic BBQ sauce. 14.95

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. 13.95

CANDIED BACON BOMB*

Hand-pressed ground beef patty, house-candied bacon, caramelized onions, garlic aioli, arugula, and balsamic glaze on a brioche bun. 12.95

PULLED PORK SANDWICH

House-smoked pulled pork with your choice of classic BBQ or maple bourbon sauce. Served with a side of pickles and onions. 11.95

PORTOBELLO MELT

Jumbo grilled and roasted portobello cap, smoked gouda, tomatoes, fire roasted peppers, fresh herbs, Big Woods sauce, and arugula on a brioche bun. 11.95

MAPLE BOURBON CHICKEN SANDWICH

Grilled chicken breast, caramelized onions, arugula, pepper jack cheese, double-smoked bacon, and maple bourbon BBQ sauce on a brioche bun. 12.95

BIG WOODS CHICKEN SANDWICH

Grilled chicken breast, arugula, sliced red onion, tomato, smoked gouda, and Big Woods sauce on a brioche bun. 11.95. Add bacon: 2.45

FISH SANDWICH

Quaff ON! Six Foot Blonde tempura-battered Alaskan cod, lettuce, tomato, and house-made tartar sauce on a brioche bun with pickles on the side. 11.95

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
- Side salad — 4.95
- Mac & Cheese — 4.95
- Roasted seasonal vegetables — 4.95
- Street corn — charred corn off the cob, jalapeños, cotija cheese, lime, and cilantro 2.95



All tacos are served on flour tortillas. Substitute gluten-free corn tortillas, 1. **GF**

FISH AND CHIPS

A trio of Quaff ON! Six Foot Blonde tempura-battered Alaskan cod fillets. Served with pub fries, house-made tartar sauce, and a lemon wedge. 15.95

MAC 'N CHEESE

Trotolle pasta in a creamy blend of smoked gouda, mozzarella, white cheddar, provolone, and aged Parmesan cheese topped with roasted garlic-infused bread crumbs. 11.95. Add jalapeños, 1.95 | Bacon, 2.45 | Chicken, 3.95 | Steak tips, 4.95

THAI VEGAN RED CURRY

Slow-simmered sweet potatoes, carrots, onions, red peppers, zucchini, and yellow squash. Served on a bed of white rice and a green onion and lime wedge garnish. 12.95. Add chicken, 3.95 | Steak, 4.95

MAHI-MAHI TACOS

Chipotle-marinated mahi-mahi, diced tomatoes, avocado slices, sour cream, lime-cured onions, cotija cheese, and fresh cilantro. Served with a side of off the cob street corn. Three tacos, 13.95

CHICKEN STREET TACOS

Chile-simmered shredded chicken, fresh onion relish, diced radish, fresh cilantro, and cotija cheese. Served with a side of off the cob street corn. Three tacos, 11.95

THAI STEAK TACOS*

Thai-spice marinated steak, seared and sliced, with pickled ginger slaw, fresh cilantro, diced radish, and green onion. Served with a side of off the cob street corn. Three tacos, 12.95



PRIMAL

Pepperoni, Italian sausage, bacon, ham, and a mozzarella blend on a marinara base. 10-inch, 14.95 | 16-inch, 20.95

MEATBALL MELTDOWN

Sliced meatballs, mushrooms, caramelized onions, banana peppers, and a mozzarella blend on a marinara base. 10-inch, 14.95 | 16-inch, 20.95

FORAGER

Pepperoni, Italian sausage, ham, bacon, mushrooms, green pepper, onion, black olives, and a mozzarella blend on a marinara base. 10-inch, 15.95 | 16-inch, 21.95

SMOKEHOUSE

Hickory smoked pulled pork, smoked chicken, fresh mozzarella, mozzarella blend, and shredded cheddar on a BBQ sauce base. 10-inch, 15.95 | 16-inch, 21.95

HOMESTEAD

Grilled chicken, fresh spinach, caramelized onions, crushed red pepper, and a mozzarella blend on a pesto cream base. 10-inch, 14.95 | 16-inch, 20.95

TURN 5 GARDEN

Fresh spinach, roma tomato slices, caramelized onion, mushrooms, smoked gouda cheese, and a mozzarella blend on a garlic-infused olive oil base. 10-inch, 14.95 | 16-inch, 20.95

MARGHERITA

Thick-sliced fresh mozzarella cheese, roma tomato slices, and fresh basil atop a marinara swirl. 10-inch, 15.95 | 16-inch, 21.95

CHICKEN CORDON BLEU

Grilled chicken, diced ham, chopped bacon, smoked gouda, and a mozzarella blend on an alfredo sauce base. 10-inch, 14.95 | 16-inch, 20.95

HAWAIIAN

Pulled pork, pineapple, red onion, mozzarella blend, and cheddar on a BBQ sauce base. 10-inch, 14.95 | 16-inch, 20.95

SIZE

Hand-tossed or thin crust: 10-inch, 10.95 | 16-inch, 14.95
Gluten-free cauliflower crust: 10-inch, 10.95 **GF**
Calzone: 9.95

SAUCE

Marinara | Alfredo | Olive oil | Cheddar cheese sauce | Classic BBQ | Creamy pesto

TOPPINGS

10-inch, 1.50 each | 16-inch, 2.25 each | Calzone, 1.50 each

CHEESES: Cheddar | Parmesan | Fresh mozzarella | Smoked gouda | Mozzarella blend

MEATS: Pepperoni | Smoked ham | Italian sausage | Sliced meatballs | Grilled chicken | Smoked bacon | Pulled pork

VEGGIES: Red onions | Green peppers | Roma tomatoes | Banana peppers | Sliced mushrooms | Black olives | Fresh spinach | Jalapeños | Basil | Roasted garlic | Caramelized onions | Diced pineapple

MAINS & TACOS

ARTISAN PIZZA

BUILD YOUR OWN

DESSERTS

SKILLET COOKIE

House-made and cooked-to-order chocolate chip cookie topped with vanilla ice cream, whipped cream, and chocolate sauce. Served hot in a cast iron skillet. 7.95

NASHVILLE FRIED BISCUIT

House-made fried biscuit tossed in cinnamon sugar. Served with artisan apple butter and Hard Truth Toasted Coconut Rum sauce. 6.95

CHEF'S CHOICE

Ask your server to learn what our talented chefs have created specially for our guests today!

V Vegetarian Friendly

S Spicy

GF Gluten free

BW Big Woods Signature

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

GET OUTSIDE WITH BIG WOODS AND HARD TRUTH AT



Brown County, Indiana

DISTILLERY • RESTAURANT • TOURS | 325 ACRES

CARRY OUT ITEMS AVAILABLE



Four-Packs & Growlers



Bottled spirits