

# 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. 12.45  
*Make it vegetarian, 9.95*

### 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. 5.95. 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. 8.95.  
 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. 11.45

### SIGNATURE BREWER'S WINGS

A pound of 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. 12.95  
 Additional sauces, .50 each



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. Garnished with cheddar cheese and onions. 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

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

### SIGNATURE 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

### BREW BURGER\*

Hand-pressed ground beef patty, arugula, tomato, onion, pickles, and your choice of white cheddar, swiss, pepper jack, smoked gouda, or blue cheese on a brioche bun. 12.95. 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. 15.95

### SPICY BACON RANCH BURGER\*

Hand-pressed blackened ground beef patty, twice-smoked bacon, pepper jack cheese, fresh jalapeños, and peppercorn ranch dressing on a brioche bun. 14.45

### CANDIED BACON BOMB\*

Hand-pressed ground beef patty, house-candied bacon, caramelized onions, garlic aioli, arugula, balsamic glaze, and white cheddar on a brioche bun. 14.95

### PORTOBELLO MELT

Jumbo grilled and roasted portobello cap, smoked gouda, tomatoes, fire roasted peppers, fresh herbs, Big Woods sauce, caramelized onions, 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. 13.45

### 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, arugula, tomato, and house-made tartar sauce on a brioche bun with pickles on the side. 12.95

## 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 sea 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. Served chilled. 2.95



MAINS & TACOS

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. 16.95

**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, avocado slices, sour cream, lime-cured onions, cotija cheese, and fresh cilantro. Served with a side of chilled 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 chilled 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 chilled off the cob street corn. Three tacos, 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 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!

Vegetarian Friendly

Spicy

Gluten free

Big Woods Signature

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



ARTISAN PIZZA

**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, 21.95

**TURN 5 GARDEN**

Fresh spinach, roma tomato slices, caramelized onion, mushrooms, smoked gouda cheese, black olives, and a mozzarella blend on a garlic-infused olive oil base. 10-inch, 14.95 | 16-inch, 21.95

**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, 21.95

**HAWAIIAN**

Pulled pork, pineapple, red onion, mozzarella blend, and cheddar on a BBQ sauce base. 10-inch, 14.95 | 16-inch, 21.95

BUILD YOUR OWN

**SIZE**

Hand-tossed or thin crust: 10-inch, 10.95 | 16-inch, 14.95  
Gluten-free cauliflower crust: 10-inch, 11.95 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

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