

# 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*

#### 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



### SANDWICHES & CHARGRILLED BURGERS

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. 12.45. 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, julienned 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, julienned 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!*

**N.A. DRINKS**

- Pepsi products, Iced tea 2.95
- Chocolate Milk, Cranberry Juice, Orange Juice 2.95
- Whole White Milk 2.75
- Coffee, regular and decaf 1.75

- 🌱** Vegetarian Friendly
- 🌱** Gluten free
- 🌶️** Spicy
- 🌲** Big Woods Signature



FLATBREADS

**CHIPOTLE LIME CHICKEN FLATBREAD**

Lime-cured chicken, chopped tomatoes, diced bacon, sliced avocado, cheddar cheese, and a sour cream drizzle. 12.95

**HONEY BACON FLATBREAD**

Smoked bacon, candied cashews, arugula, goat cheese, herb-infused olive oil, and rosemary honey. 11.95

**BOURBON STEAK FLATBREAD**

Sweet and spicy marinated beef, caramelized onions, grilled zucchini, red peppers, white cheddar cheese, soy ginger aioli, and bourbon BBQ sauce. 13.95

**CARRY OUT ITEMS AVAILABLE**



**Four-Packs & Growlers**



**Bottled spirits**

GET OUTSIDE WITH BIG WOODS AND HARD TRUTH AT



*Brown County, Indiana*

**DISTILLERY • RESTAURANT • TOURS | 325 ACRES**

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](http://www.hardtruthhills.com).*

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