

BIG WOODS®

CRAFT FOOD, BEER & SPIRITS

PUB CRAFT FOOD

SMOKED BACON PUMPKIN DIP

Creamy smoked bacon pumpkin dip served chilled with herb-grilled naan bread and garnished with green onion. 10.95

SEARED SHRIMP & BUTTERNUT SQUASH RAVIOLI

Pan-seared shrimp served atop butternut squash ravioli tossed in brown butter sauce with candied cashews and chopped parsley. Topped with grated Parmesan cheese. 16.95

TRUFFLE MADNESS BURGER

Grilled, eight-ounce hamburger topped with a white truffle oil-infused mushroom blend, thick-sliced swiss cheese, arugula, and garlic aioli. Served on a toasted brioche bun with a side of pub fries. 15.95

PUMPKIN PIE

Classic pumpkin pie topped with a Hard Truth Cinnamon Vodka glaze drizzle and served with a scoop of butter pecan ice cream. 7.95

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.



Hard TRUTH® DISTILLING CO.

FEATURE COCKTAIL

HONEY AND GOLD

There's gold in them thar hills! Honey and lemon bring out the brilliant vanilla and caramel notes of our new Sipes' Straight Bourbon Whiskey in this elegant cocktail. 15



QUAFF ON!® » BREWING CO. «

FEATURE BEER

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. | 5

