

BIG WOODS®



CRAFT FOOD, BEER & SPIRITS



STARTERS

BIG WOODS FAMOUS PULLED PORK NACHOS

House-smoked pulled pork, black beans, tomatoes, onions, 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

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. 11.95
 Additional sauces, .50 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 2-oz. dipping sauces: .75 ea

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. 9.95
 Additional 2-oz. dipping sauces: .75 ea



FARM & GARDEN

Dressings: Peppercorn ranch, Caesar, Creamy bleu cheese, Greek, Quaff ON! Six Foot Blonde vinaigrette

GREEK SALAD

Chopped romaine hearts, pepperoncini, tomatoes, black olives, and parmesan cheese. Served with Greek salad dressing. Side, 5.95 | Full, 10.95
 Add grilled chicken, 3.95

CAESAR

Chopped romaine hearts, Parmesan cheese, and croutons. Side, 5.95 | Full, 9.95
 Add grilled chicken, 3.95

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. Cup 4.95 | Bowl 6.95

SOUP OF THE DAY

Creative seasonal soups made in our kitchen. Ask your server what's on today! Cup 3.95 | Bowl 5.95

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
- Fresh Fruit — 3.95
- Honey Sriracha green beans — 4.95



SANDWICHES & 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. 11.95
 Add bacon, 2.45

GO BIG BURGER*

Hand-pressed ground beef patty, twice-smoked bacon, house-smoked 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. 13.95

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

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

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

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

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



SIGNATURE PIZZA

PRIMAL

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

THE FORAGER

Pepperoni, Italian sausage, ham, bacon, mushroom, green pepper, onion, black olive, 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 onion, crushed red pepper, and a mozzarella blend on a pesto cream base. 10-inch, 14.95 | 16-inch, 20.95

MARGHERITA

Thick-sliced fresh mozzarella cheese, roma tomato, and fresh basil atop a marinara swirl. 10-inch, 15.95 | 16-inch, 20.95

THE GATHERER

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

HAWAIIAN

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

LOADED PEPPERONI

Double pepperoni and mozzarella blend on a marinara base. 10-inch, 14.95 | 16-inch, 20.95

BUILD YOUR OWN

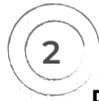


PICK YOUR CRUST

Hand-tossed or thin crust:
10-inch, 10.95 | 16-inch, 14.95

Gluten-free cauliflower crust:
10-inch, 11.95

Calzone:
9.95



PICK YOUR SAUCE

Marinara
Alfredo
Olive oil
Cheddar cheese sauce
Classic BBQ
Creamy pesto



ADD TOPPINGS

10-inch, 1.50 each

16-inch, 2.25 each

Calzone, 1.50 each

CHEESE:

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

MEATS:

Pepperoni | Smoked ham | Italian sausage | Grilled chicken | Smoked bacon | House-smoked pulled pork

VEGGIES:

Red onion | Green pepper | Roma tomato | Banana pepper | Sliced mushroom | Black olives | Fresh spinach | Jalapeño | Basil | Roasted garlic | Caramelized onion | Diced pineapple



EXPERIENCE

Hard
TRUTH
HILLS

BROWN COUNTY, IND

At Hard Truth Hills, we've traded skylines for tree lines, pavement for forest trails, and complicated for pure and simple. We're home to Hard Truth Distilling Co., Indiana's largest destination craft distillery, a full-service Big Woods restaurant, and the Hard Truth Hills Tours and Tastings Center.

Guests can tour the distillery or hop on an ATV with one of our Hill Guides and explore our 325 wooded acres while learning about the history of distilling. We host festivals on our Back 40, health and wellness adventures, mixology classes, and more.

Live music resonates through the forest-framed Hard Truth Terrace hollow, our outdoor amphitheater, where guests can sip locally crafted beverages from Hard Truth Distilling Co. and Quaff ON! Brewing Co., snack on food from the grill, and soak in the fresh air.

So, whether you're here in Brown County already, or just looking for a new adventure with friends and family, we're glad to have you join us here at Hard Truth Hills.