

# The Woodman

## LET'S SHARE

### Garlic Parmesan Fries | \$8

Long Cut Fries, Fresh Garlic, Parmesan Cheese

### Chili Cheese Fries | \$9

Vegetarian Chili, Fries, Pub Cheese, Green Onions

### Mozzarella Sticks | \$10

8 Golden Fried Mozzarella Sticks, Served with Marinara

### Famous Woodman Pub Chips | \$10

Served with Chipotle Aioli and Ranch

### Mile High Onion Rings | \$11

Served with Smokey Mountain Ketchup and Ranch

### Chips, Salsa and Guacamole | \$12

Crispy Tortilla Chips, Guacamole and choice of Green Salsa, Red Salsa and Habanero Salsa

### Cheesy Fried Macaroni Balls | \$12

6 Bacon Balls or 6 Shelling Pea and Red Pepper Cheese Balls

### Grilled Street Corn Lollipops | \$13

Chipotle Lemon Aioli, Cilantro, Cotija Cheese, Chili Sprinkle

### Sweet Brussel Sprouts | \$14

Brussel Sprouts, Brown Sugar, Lemon, Garlic, Cranberries, Walnuts

### Loaded Potato Skins | \$14

5 Hearty Potato Skins, Crispy Bacon, Monterey Jack, Scallions, Tomatoes, Jalapeno and Sour Cream

### Chicken Wings | \$14

Choice of Sauce: Thai Chili, Buffalo, Fuego (Habanero) or Lemon Pepper dry rub Carrots, Celery, Ranch.

### Pork Gyoza with Ponzu Sauce | \$14

6 Dumplings Pork, Rice Vinegar, Mirin, Sake, Garlic, Green Onions and Cabbage

### Buffalo Shrimp | \$15

Butterflied and Breaded Shrimp, Buffalo Sauce, Lemon, Ranch

### Ultimate Nachos | \$15

Carnitas or Chicken, Black Beans, Scallions, Pimento Cheddar, Guacamole, Sour Cream, Jalapenos, Pico de Gallo

## COCKTAILS

### Cucumber Cooler | \$13

Vodka, Pimm's #1, Cucumber, Lemon Juice, Mint and Ginger Beer

### Elderflower Nectar | \$13

Gin, St. Germaine and Lemon Juice

### Moscow Mule | \$13

Vodka, Lime Juice and Ginger Beer

### Jalisco Margarita | \$13

Tequila, St. Germaine, Grapefruit Juice and Lime Juice

### \*Coors Light | \$7

Golden, CO| Pale Lager| Pint | 4.2%

### \*White Rascal | \$7

Boulder, CO| Withier | Pint | 5.6%

### \*Stone Pale Ale | \$7

Escondido, CA| Pale Ale | Pint | 6.0%

### Firestone Walker 805 | \$8

Carlsbad, CA| Blonde Ale | Pint | 4.7%

### Madewest Hazy IPA | \$8

ventura, CA | Hazy IPA | Pint | 7.0 %

### Nitro Guinness Draught | \$9

Dublin, Ireland | Stout | Pint | 4.2%

### Pizza Port Chronic Amber Ale | \$8

Carlsbad, CA | Amber Ale | Pint | 4.9%

### Blake's Triple Jam Cider | \$8

Armada, MI | Cider | 30cl | 6.5%

## ENTREES

### Philly Cheese Steak | \$16

Grilled Skirt Steak, Grilled Onions and Peppers, Melted American Cheese, Hoagie Roll

### Fish & Chips | \$16

Fresh Cod Filet, Garlic Parmesan French Fries, Coleslaw, Lemon Caper Tartar Sauce, Malt Vinegar

### Shrimp Basket | \$16

Seasoned Breaded Shrimp, French Fries, Coleslaw

## SALADS AND BOWLS

### Caesar Salad | \$12

Romaine, Shaved Parmesan Cheese, Croutons, Caesar dressing. Add Chicken 3

### Farmers Market Vegetables | \$14

Grilled Seasonal Vegetables, Roasted Garlic, Parmesan, Tomato, Crunchy Quinoa Add Chicken 4

### Honey Pecan Chicken Salad | \$14

Mixed Greens, Grilled Chicken, Honey-Roasted Pecans, Bleu Cheese, Tomatoes, Dried Cranberries, Honey Lime Dressing

### House Chop Salad | \$14

Iceberg Lettuce, Provolone, Garbanzo Beans, Dried Salami, Red Onion, Diced Tomatoes, Parmesan Crisp, Fresh Herb Vinaigrette

### Fajita Rice Bowl | \$15

Grilled Chicken, Cheddar Jack, Grilled Peppers, Onions, Cilantro Lime Rice, Served with Guac, Sour Cream, and Salsa

Grilled Steak \$2.50 upcharge

## DESSERTS

### Key Lime Pie | \$11

Fresh Key Lime Filling, Graham Cracker Crust

### Chocolate Brownie | \$12

Ice Cream, Chocolate Syrup

### Buñuelos | \$13

4 Crispy Flour Tortilla pieces dusted in Cinnamon & Sugar. Topped with Ice Cream, Caramel Drizzle, Chocolate Syrup

### Churro Waffle | \$16

Ice Cream, Banana Sauce

## COCKTAILS

### The Fire Wood | \$13

Tequila, Lime Juice, Agave, Jalapenos, Cucumber & Mint

### Dublin Donkey | \$13

Irish Whiskey, Lime Juice and Ginger Beer

### Berries Bliss | \$13

Bourbon, Strawberries, Mint, Lemon Juice, Chambord and Strawberry Sugar Rim

### Campfire Punch | \$13

Whiskey, Bitters, Smoked Orange peel and Water Splash

### Coconut Espresso Martini | \$15

Watertown Whiskey, Kahlua, Espresso, Splash of Cream

## DRAFT BEERS

### HAPPY HOUR

4:30PM - 8PM

\*excluding special events

\$7 Food Specials

\$5 Specialty Beer (\*)

\$5 Well Drinks

\$5 Wine

## BETWEEN THE BUN

### Chicken Country Sliders | \$14

Fried Chicken, Provolone, Hawaiian rolls, Side of Strawberry Jam and Hot Gravy

### French Dip Sliders | \$14

Homemade Roast Beef, Melted Provolone, Onions, Au Jus, Mini French Rolls

### Carolina Pulled Pork | \$14

Slow-Cooked Pork, Onion Ring, Carolina BBQ Sauce, Pickle Chips, Coleslaw, Fries

### The Woodman Bacon Burger | \$16

Ground Prime Beef, Smoked Gouda, Provolone, Cheddar, Arugula, Garlic Aioli, Bacon, Fries, Pickle on the Side Veggie or Turkey Patty Available Upon Request

### Chili Cheese Burger | \$16

Ground Prime Beef, Chili, Nacho Cheese, Tomato, Fries, Jalapeno on the Side Veggie or Turkey Patty Available Upon Request

### Bacon Guacamole Burger | \$16

Ground Prime Beef, Bacon, Guacamole, Mayo, Onion, Iceberg Lettuce, Tomato Veggie or Turkey Patty Available Upon Request

### Crispy Chicken Sandwich | \$16

Crispy Chicken on a Brioche bun, Lettuce, Tomato, Onions, BBQ Honey Mustard, Fries

## TACOS & QUESADILLAS

### Chicken BLT Tacos | \$14

3 Soft Flour Tacos, Grilled Chicken, Bacon, Lettuce, Tomatoes

### Baja Fish Tacos | \$15

3 Soft Corn Tacos, Grilled Cajun Mahi, Shredded Cabbage, Lime Crema, Cilantro

### Shrimp Tacos | \$15

3 Soft Corn Tacos, Crispy Cotija, Sauteed Shrimp, Jicama Slaw, Pica de Gallo, Guacamole

### Steak Tacos | \$16

3 Soft Corn Tacos, Grilled Steak, Onions, Cilantro. Served with Black Beans and Cilantro Lime Rice

### Jalapeno Chicken Quesadilla | \$15

Grilled Chicken, Three Cheese Blend, Mango Salsa, Guacamole, Sour Cream, Jalapenos Sub Shrimp or Carnitas Upon Request

### Jalapeno Steak Quesadilla | \$16

Grilled Steak, Three Cheese Blend, Mango Salsa, Guacamole, Sour Cream, Jalapenos

### Stone FML DIPA | \$9

Escondido, CA| Double IPA | 30cl | 8.5%

### Victory Sour Monkey | \$9

Downington, Penn | Sour/Wild Ale | 30cl | 9.5%

### Fremont Dark Star Stout | \$8

Seattle, WA | Stout - Oatmeal | Pint | 8.0%

### Golden Road Tart Mango Cart | \$8

Los Angeles, CA| Fruit Beer | Pint | 3.2%

### Golden Road Hefeweizen | \$8

Los Angeles, CA| Hefeweizen | Pint | 4.6%

### Golden Road Lazy IPA | \$8

Los Angeles, CA| IPA | Pint | 5.9%

### 21st Amendment El Sully | \$8

San Leandro, CA | Pale Lager | Pint | 4.8%

### New Belgium Golden Pilsner | \$8

Fort Collins, CO | Pilsner | Pint | 4.8%

# BOTTLED BEER

Orval Trappist Ale | \$12

Delirium Tremens | \$10

Chimay Grand Reserve (Blue) | \$12

Truly Seltzer Wild Berry | \$7

Trappistes Rochefort 10 | \$14

## WINE

House Cabernet | \$10

House Pinot Noir | \$10

House Chardonnay | \$10

House Sauvignon Blanc | \$10

House Rose | \$10

## SPARKLING

Opera Prima | \$10

Freixenet Brut Split | \$14

## WHISKEY

Angel's Envy (Bourbon) | \$14

Angel's Envy (Rye) | \$19

Basil Hayden's | \$13

Bernheim Original | \$13

Booker's | \$16

Buffalo Trace | \$12

Bulleit Bourbon | \$12

Bulleit 95 Rye | \$12

Crown Royal Whiskey | \$13

Elijah Craig 12 Year | \$12

Fireball Whiskey | \$12

Four Roses Small Batch | \$12

Four Roses Single Barrel | \$14

High West Double Rye | \$12

Jack Daniel's | \$12

Jack Daniel's Honey | \$12

Jefferson's Very Small Batch | \$12

Jefferson's Reserve | \$13

Kikori Whiskey | \$14

Knob Creek | \$12

Maker's Mark | \$12

Michter's US 1 | \$14

Russell's Reserve | \$14

Sazerac Rye | \$13

Suntory Toki Whiskey | \$14

Templeton Prohibition Era Rye | \$12

WhistlePig | \$19

Watertown Whiskey | \$12

Woodford Reserve | \$13

## SCOTLAND

Ardbeg 10 | \$15

Ardbeg Corryvreckan | \$17

Auchentoshan Three Wood | \$16

Balvenie 12 Doublewood | \$15

Balvenie 14 Carriben Cask | \$17

Bowmore 12 | \$15

Dalwhinnie 15 | \$17

Caol Ila 12 | \$15

Craggenmore 12 | \$14

Famous Grouse | \$12

Glen Garioch 12 | \$16

Glenfiddich 12 | \$15

Glenfiddich 15 | \$18

Glenlivet 12 | \$13

Glenlivet 15 | \$18

Glenmorangie 10 | \$13

Highland Park 12 | \$15

Isle of Jura 10 Origin | \$15

Johnnie Walker Black Label | \$12

Johnnie Walker Blue Label | \$47

Lagavulin 16 | \$18

Laphroaig Quarter Cask | \$16

Monkey Shoulder | \$12

Oban 14 | \$19

Oban 18 | \$24

Talisker 10 | \$16

The Macallan 12 | \$16

The Macallan 18 | \$43

## IRELAND

Bushmills Original | \$12

Jameson Original | \$13

Jameson Caskmates | \$13

Midleton Very Rare | \$39

Redbreast 12 | \$15

Teeling Small Batch | \$13

Tullamore Dew | \$12

Yellow Spot 12 | \$24

Green Spot | \$14

## TEQUILA

House Silver | \$10

Don Julio Blanco | \$14

Don Julio Reposado | \$15

Don Julio Anejo | \$17

Don Julio 1942 | \$39

Casamigos Blanco | \$15

Casamigos Reposado | \$17

Casamigos Anejo | \$19

Casamigos Mezcal | \$19

El Silencio Mezcal | \$13

Clase Azul Plata | \$25

Clase Azul Reposado | \$38

Clase Azul Anejo | \$90

## VODKA

House Vodka | \$10

Tito's | \$12

Ketel One | \$13

Grey Goose | \$13

## RUM

House Rum | \$10

Myers Dark | \$12

Malibu | \$12

Captain Morgan | \$12

Bacardi | \$12

## GIN

House Gin | \$10

Hendrick's | \$13

Bombay Sapphire | \$12

18% GRATUITY ADDED TO ALL TABLES AFTER 11:45PM

18% GRATUITY ADDED TO PARTIES OF 6+ AND ON SPECIAL EVENTS