

# The Woodman

## LET'S SHARE



**Chips, Salsa and Guacamole | \$12**  
Crispy Tortilla Chips, Guacamole and choice of Green Salsa, Red Salsa and Habanero Salsa

**Mile High Onion Rings | \$10**  
Served with Smokey Mountain Ketchup and Ranch

**Famous Woodman Pub Chips | \$9**  
Served with Smokey Mountain Ketchup and Ranch

**Garlic Parmesan Fries | \$8**  
Long Cut Fries, Fresh Garlic, Parmesan Cheese

**Chili Cheese Fries | \$8**  
Vegetarian Chili, Fries, Pub Cheese, Green Onions

**Mozzarella Sticks | \$9**  
8 Golden Fried Mozzarella Sticks, Served with Marinara

**Grilled Street Corn Lollipops | \$12**  
Chipotle Lemon Aioli, Cilantro, Cotija Cheese, Chili Sprinkle

**Cheesy Fried Macaroni Balls | \$12**  
6 Bacon Balls or 6 Shelling Pea and Red Pepper Cheese Balls

**Sweet Brussel Sprouts | \$13**  
Brussel Sprouts, Brown Sugar, Lemon, Garlic, Cranberries, Walnuts

**Loaded Potato Skins | \$13**  
5 Hearty Potato Skins, Crispy Bacon, Monterey Jack, Scallions, Tomatoes, Jalapeno and Sour Cream

**Chicken Wings | \$13**  
Choice of Sauce: Thai Chili, Buffalo, Fuego (Habanero) or Lemon Pepper dry rub Carrots, Celery, Ranch.

**Buffalo Shrimp | \$14**  
Butterflied and Breaded Shrimp, Buffalo Sauce, Lemon, Ranch

**Pork Gyoza with Ponzu Sauce | \$14**  
6 Dumplings Pork, Rice Vinegar, Mirin, Sake, Garlic, Green Onions and Cabbage

**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%

**Angry Orchard Crisp Apple Cider | \$8**  
Walden, NY | Cider | 30ct | 5.0%

## ENTREES



**Philly Cheese Steak | \$15**  
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



**Farmers Market Vegetables | \$14**  
Grilled Seasonal Vegetables, Roasted Garlic, Parmesan, Tomato, Crunchy Quinoa  
Add Chicken 4

**Caesar Salad | \$10**  
Romaine, Shaved Parmesan Cheese, Croutons, Caesar dressing. Add Chicken 3

**Honey Pecan Chicken Salad | \$14**  
Mixed Greens, Grilled Chicken, Honey-Roasted Pecans, Bleu Cheese, Tomatoes, Dried Cranberries, Honey Lime Dressing

**Fajita Rice Bowl | \$14**  
Grilled Chicken, Cheddar Jack, Grilled Peppers, Onions, Cilantro Lime Rice, Served with Guac, Sour Cream, and Salsa  
Grilled Steak \$2.50 upcharge

**House Chop Salad | \$14**  
Iceberg Lettuce, Provolone, Garbanzo Beans, Dried Salami, Red Onion, Diced Tomatoes, Parmesan Crisp, Fresh Herb Vinaigrette

## DESSERTS



**Key Lime Pie | \$10**  
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

## 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, Raspberries, Mint, Lemon Juice and Chambord

**Campfire Punch | \$13**  
Whiskey, Bitters, Smoked Orange peel and Water Splash

**Coconut Espresso Martini | \$15**  
Watertown Whiskey, Kahlua, Espresso, Splash of Cream

## DRAFT BEERS



## BETWEEN THE BUN



**Chicken Biscuit Sliders | \$13**  
Fried Chicken, Provolone, Buttermilk Biscuits, Side of Strawberry Jam and Hot Gravy

**French Dip Sliders | \$13**  
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 | \$15**  
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 | \$15**  
Ground Prime Beef, Chili, Nacho Cheese, Tomato, Fries, Jalapeno on the Side  
Veggie or Turkey Patty Available Upon Request

**Bacon Guacamole Burger | \$15**  
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



**Shrimp Tacos | \$14**  
3 Soft Corn Tacos, Crispy Cotija, Sauteed Shrimp, Jicama Slaw, Pica de Gallo, Guacamole

**Baja Fish Tacos | \$14**  
3 Soft Corn Tacos, Grilled Cajun Mahi, Shredded Cabbage, Lime Crema, Cilantro

**Chicken BLT Tacos | \$14**  
3 Soft Flour Tacos, Grilled Chicken, Bacon, Lettuce, Tomatoes

**Steak Tacos | \$15**  
3 Soft Corn Tacos, Grilled Steak, Onions, Cilantro. Served with Black Beans and Cilantro Lime Rice

**Jalapeno Chicken Quesadilla | \$14**  
Grilled Chicken, Three Cheese Blend, Mango Salsa, Guacamole, Sour Cream, Jalapenos  
Sub Shrimp or Carnitas Upon Request

**Jalapeno Steak Quesadilla | \$15**  
Grilled Steak, Three Cheese Blend, Mango Salsa, Guacamole, Sour Cream, Jalapenos

## HAPPY HOUR

**4:30PM - 8PM**

**\*excluding special events**

**\$7 Food Specials**

**\$5 Specialty Beer (\*)**

**\$5 Well Drinks**

**\$5 Wine**

**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 | \$8

House Pinot Noir | \$8

House Chardonnay | \$8

House Sauvignon Blanc | \$8

House Rose | \$8

## SPARKLING

Opera Prima | \$9

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 | \$11

Bulleit Bourbon | \$11

Bulleit 95 Rye | \$11

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 | \$11

Jefferson's Reserve | \$13

Kikori Whiskey | \$14

Knob Creek | \$12

Maker's Mark | \$11

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 | \$10

Glen Garioch 12 | \$16

Glenfiddich 12 | \$13

Glenfiddich 15 | \$18

Glenlivet 12 | \$13

Glenlivet 15 | \$18

Glenmorangie 10 | \$12

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 | \$15

The Macallan 18 | \$43

## IRELAND

Bushmills Original | \$11

Jameson Original | \$12

Jameson Caskmates | \$12

Midleton Very Rare | \$39

Redbreast 12 | \$15

Teeling Small Batch | \$13

Tullamore Dew | \$11

Yellow Spot 12 | \$24

Green Spot | \$14

## TEQUILA

House Silver | \$8

Don Julio Blanco | \$13

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 | \$23

Clase Azul Reposado | \$35

Clase Azul Anejo | \$90

## VODKA

House Vodka | \$8

Tito's | \$12

Ketel One | \$12

Grey Goose | \$12

## RUM

House Rum | \$8

Myers Dark | \$11

Malibu | \$11

Captain Morgan | \$11

Barcardi | \$11

## GIN

House Gin | \$8

Hendrick's | \$12

Bombay Sapphire | \$12

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

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