

# FOOD

## APPS

### HOUSE-BAKED PRETZEL KNOT \$7

Served with a house-made beer cheese and grain mustard

### WOODY POPPERS \$8

Stuffed chiles with cheese and wrapped in bacon with house-made ranch

### SERRANO & CILANTRO HUMMUS \$9

Served with cucumbers, jicama, and warm pita

## FLATS & WICHES \$10

### TRUFFLE MUSHROOMS FLATBREAD

Fresh shimeji mushrooms, provolone and parmesan cheese, fresh herbs, white truffle and olive oil

### PROSCIUTTO ARUGULA FLATBREAD

Tomato sauce, goat cheese, fresh herbs and citrus balsamic reduction

### CHEESE or CHARCUTERIE PLATE

**\$9 or \$18 ALL IN**

Assorted domestic and imported cheeses / charcuterie served with seasonal fruit and artisan bread

### BURRATA & GARLIC-CHILI PESTO \$9

Served with artisan bread

### MAC-N-CHEESE \$9

Homemade cheese sauce, orecchiette pasta, chili flakes add bacon or broccoli \$2

### THE HICKORY STICK (CLUB)

Turkey, smoked bacon, lettuce, tomato and mayo on toasted sourdough

### BEEF & BRIE PANINI

Thin shaved roast beef, triple cream brie, roasted red pepper, onion, arugula, tomato and creamy horseradish sauce on focaccia

### RUSTIC WAFFLE BITES \$7

Served with cinnamon mascarpone and vanilla bourbon syrup

### WOODY CHOP SALAD \$12

Mixed greens, salami, hot copa, kalamata olives, couscous, tomatoes, cucumber, onions, feta, italian herb vinaigrette

### GUACAMOLE & CHIPS \$8

House-made to order Add pico de gallo \$4

### CHORIZO MOZZARELLA FLATBREAD

Roasted garlic, white cheddar and chili flakes

### WOODY'S GRILLED CHEESE

Parmesan, provolone, fresh sliced tomato and basil oil on sourdough

# DRINKS

## COCKTAILS

### BEETING \$12

Hendricks Gin, Elderflower Liqueur, Beet Puree, Lemon, Ginger Syrup, Muddled Cucumber & Basil

### THE DANGLER \$10

Prairie Cucumber Vodka, Aperol, Kiwi Puree, Lemon, Soda

### NIGHT OWL \$12

Cabrito Reposado Tequila, Strawberry, Lime, Muddled Jalapeño, Bitter Lemon Soda

### ARIZONA MULE \$10

Tito's Handmade Vodka, Angostura Bitters, Lime, Mint, Q Ginger Beer

### GUN SHY SOUR\* \$12

Larceny Bourbon, Lemon, Egg White, Local Clover Honey Syrup, Pinot Noir Float

### PINE IN THE COCONUT \$12

Stiggins Pineapple and Clement Coconut Rum, Passion Fruit Puree, Lime Juice

### LAVENDER HAZE \$11

Sipsmith Gin, Cocchi Vermouth, Lavender Syrup, Bitter Lemon Soda

### THE CODGER \$6

Can of Old Style and A Shot of Old Grand Dad Whiskey

## WINE

### WHITE

COPPOLA CHARDONNAY	8oz \$11
COPPOLA SAUVIGNON BLANC	8oz \$11
COPPOLA PINOT GRIGIO	8oz \$11
CHARLES & CHARLES ROSE	\$8 / \$28
LUNETTA PROSECCO SPLIT	\$10

### RED

HOUSE RED	\$6 / 20
LOST ANGEL PINOT NOIR	\$9 / 32
MILBRANDT CABERNET	\$9 / 32
KAIKEN MALBEC	\$8 / 28

## CLASSIC COCKTAILS \$10

AVIATION	BOULEVARDIER	FRENCH 75	OLD FASHIONED	MANHATTAN	MOJITO	NEGRONI	SAZERAC
----------	--------------	-----------	---------------	-----------	--------	---------	---------

## DRAFT BEER

SONORAN WHITE CHOCOLATE	\$6.50
SHINER BOCK	\$6.50
FOUR PEAKS KILTIFTER	\$6.50
FOUR PEAKS WOW WHEAT	\$6.50
ODELL'S SIPPIN' PRETTY	\$6.50
FATE FATEFUL IPA	\$6.50
MOTHER ROAD GOLD ROAD KOLSCH	\$6.50
COMMUNITY HANDLE ROTATING TAP	\$7

## BOTTLES & CANS

<b>\$4</b> OLD STYLE	<b>\$5.50</b> 90 SCHILLING	<b>\$6.50</b> 805 BLONDE
PBR	ANGRY ORCHARD	CUCUMBER CRUSH SOUR
COORS ORIGINAL	CRISPIN CIDER	MOON JUICE IPA
COORS LIGHT	BLUE MOON	MUDSHARK VANILLA PORTER
BUDWEISER	ORANGE BLOSSOM	TOWER STATION IPA
BUD LIGHT	GUINNESS	WHITE CLAW MANGO
MICHELOB ULTRA	HEINEKEN 00	WHITE CLAW BLACK CHERRY
MILLER LITE	STELLA	PIZZA PORT CHRONIC AMBER
<b>\$5</b> CORONA	GRAPEFRUIT SCULPIN	
DOS EQUIS LAGER	ALL DAY IPA	
PEACH ALE	LAGUNITAS IPA	
MODELO	STONE IPA	



\*consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness