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Look for these symbols throughout the menu

Ⓞ Gluten-Free

Ⓛ Lactose-Free

Ⓥ Vegan

Woodys' gluten-free & lactose-free suggestions are based on current information from our food suppliers & their stated absence of allergen in these items. Due to normal kitchen operations & possibility of cross-contact, we are unable to guarantee any item is completely allergen-free.

20% gratuity will be added to a party of 8 or more

PREFACE

WOODYS LIBRARY RESTAURANT

is locally owned by husband & wife team, Kevin “Woody” & “Chef” Richelle Rider. Established in 1998, Woodys serves lunch & dinner in the unique bi-level library building with a dining area, a downstairs neighborhood pub & outdoor patio seating. Woodys, the title originating from Kevin’s nickname, Woody, is a perfect setting to enjoy a local & memorable dining experience.



RICHELLE & KEVIN

met at Carroll Company, a mutual wine distributor, when separate meetings overlapped. They married in 2005 & utilize their passions to work together providing Carmel with independent eateries. Their "teaming up" works well with Kevin overseeing the daily business & front house operations & Richelle taking care of menu development, kitchen, wine & décor details. Richelle & Kevin are members of Northview Church where they cater meals, volunteer & lead a life group.

They are both active in the Carmel

community with Kevin serving as an elected City Council member.

CARMEL

continues to give strong support to Woodys Library Restaurant as a favorite dining destination. Richelle & Kevin are thankful & proud to be both residents & business owners in the Carmel community. So much so, they opened a second restaurant in 2011 at Carmel City Center, divvy, a sharing plates restaurant & bar. (see page 16)

Looking forward to serving you,
‘Chef’ Richelle & Kevin ‘Woody’

HISTORY



photo circa 1920s

THE BUILDING

was constructed in 1913 & dedicated in 1914 when it opened as Carmel's public library. The Craftsman-Prairie Tradition style structure was built with grant from the Carnegie Corporation for a total of \$11,000 given on March 14, 1913 to the Carmel Library Board.



Andrew Carnegie
1835-1919

CARNEGIE

in total funded some 3,000 libraries, located in forty-seven U.S. states, Canada, the United Kingdom, the Republic of Ireland, Australia, New Zealand, the West Indies & Fiji. The first Carnegie library, as they were commonly called, opened in 1883 in Scotland. Andrew Carnegie's wealth helped to establish numerous colleges, schools, nonprofit organizations & associations in the United States & throughout the globe. Among his many philanthropic efforts, the establishment of public libraries was especially prominent.

APPETIZERS

see p. 15 for Happy Hour Monday through Saturday 3p - 6p & all day Sunday

BEEF BRISKET JERKY \$5.95

made at divvy, our sister restaurant, located at Carmel City Center

🕒 FAR EAST TUNA \$12.95*

seared medium rare, sesame crust, teriyaki glaze, ginger purée & wasabi

🕒🕒🕒 BLACK BEAN HUMMUS \$8.95

blue corn tortilla chips, cucumbers, carrots, celery, cilantro & olive oil

BAKED GOAT CHEESE \$9.95

olive oil, roasted garlic & pink peppercorns served with grilled rustic bread

🕒 LOADED CRINKLE FRIES \$8.95

topped with crispy prime rib, creamy queso cheese & red sea salt

GRILLED TUSCAN BRUSCHETTA \$6.95

rustic bread, melted provolone, garlic aioli, tomato, primavera herbs & balsamic glaze

🕒 BISON MEATBALLS \$9.95

Cajun dusted & honey chipotle bbq

🕒 CHILLED LETTUCE WRAPS \$9.95

chicken, carrot, cabbage, honey mustard, cucumbers & sweet garlic chile glaze

WHITE CHEESE FONDUE \$10.95

bakery bread, apples, little smoky sausages, grapes & broccoli

QUESADILLA \$10.95 + avocado \$1 / + jalapenos \$0.50

choice of chicken or black bean, cheddar, tomato, caramelized onion, salsa & sour cream

ASIAN TATER TOTS \$6.95

coated in sweet chile teriyaki glaze & sesame seeds served with wasabi sour cream

🕒 QUESO BOWL \$10.95 + avocado \$1 / + sour cream \$0.50 / + jalapenos \$0.50

choice of taco meat or black bean, corn, onion, tomato, cilantro & blue corn tortilla chips

PRETZEL BREADSTICKS \$5.95

red sea salt, melted jalapeno honey butter & creamy queso cheese

🕒 CHICKEN WINGS \$9.95 traditional / Woodys' dry seasoned / smokin' bbq

seven wings served with celery & choice of ranch or blue cheese

AVOCADO TOAST \$5.95

Sriracha chile ranch, corn, pineapple pico de gallo & cilantro on toasted multigrain bread

🕒 BACON BOMBS \$7.95

fried smoky sausages wrapped in bacon & served with honey mustard

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

BREAD BASKET

includes choice of bread & one spread

BREADS

- Ⓛ Ⓥ grilled rustic bread \$2.95
- Ⓛ Ⓥ baguette slices \$2.95
- Ⓛ Ⓥ pretzel breadsticks \$3.95
- ⓐ Ⓛ gluten-free rolls \$4.95

SPREADS

- ⓐ Ⓛ Ⓥ cilantro avocado
- ⓐ Ⓛ Ⓥ herbed balsamic olive oil
- ⓐ creamy queso cheese
- ⓐ red sea salt butter

SOUP & SALAD

TOMATO BISQUE CUP \$3.95 ▪ BOWL \$5.95 ⓐ without garnish

topped with oven baked croutons

ROTATING CHEF'S CUP \$3.95 ▪ BOWL \$5.95

ask which homemade creation is being served today

SOUP & SIDE SALAD \$8.95

soup cup, small garden salad with choice of dressing & pretzel breadstick

ADD A PROTEIN hard-boiled eggs \$2.95 / chicken \$3.95 / salmon \$5.95 / shrimp \$5.95

ⓐ Ⓛ Ⓥ **QUINOA \$5.95**

broccoli, carrot, cucumber, tomato & citrus herb vinaigrette

CAESAR \$6.95 + anchovy \$1

romaine, Parmesan, dried cranberries & oven baked croutons

ⓐ Ⓛ Ⓥ **HOUSE \$5.95**

romaine, tomato, cucumber, carrot & onion with choice of dressing

ⓐ **BLUE WEDGE \$7.95**

iceberg, onion, tomato, blue cheese crumbles & dressing

ⓐ **SPINACH COBB \$12.95**

chicken, bacon, egg, black beans, corn, avocado, tomato, blue cheese crumbles & ranch

BUFFALO WEDGE \$12.95

iceberg, chicken tenders, hot sauce, tomato, onion, blue cheese crumbles & dressing

ⓐ **HEALTHY SALMON \$13.95**

spinach, strawberry, grape, dried cranberries, almonds & honey mustard

ⓐ **DRESSINGS**

honey mustard, ranch, blue cheese, Ⓛ Ⓥ balsamic vinaigrette & Ⓛ Ⓥ citrus herb vinaigrette **5**

ENTREES

🍷 PRIME RIB \$25.95

available Friday & Saturday after 5pm

12 oz, mashed potatoes, bacon braised green beans, au jus & creamy horseradish

BISON MEATLOAF \$22.95

honey chipotle bbq, cheddar, mashed potatoes, grilled asparagus & crispy onions

🍷🍷🍷 MEDITERRANEAN SAUTE \$16.95 + chicken \$3.95 / + shrimp \$5.95 / + salmon \$5.95

black & green beans, asparagus, tomato, spinach, roasted peppers, capers & balsamic

POT ROAST \$17.95

red wine herb gravy, bacon braised green beans, mashed potatoes & crispy onions

🍷🍷🍷 QUINOA PRIMAVERA \$16.95 + chicken \$3.95 / + shrimp \$5.95 / + salmon \$5.95

mushrooms, peas, broccoli, carrots, tomato, garlic, onions, herbs, white wine & olive oil

FISH & CHIPS \$14.95

kettle chip crusted tilapia, crinkle cut fries, cabbage slaw & tartar sauce

🍷🍷 JERK TILAPIA \$16.95

mango agave glaze, pineapple pico de gallo, steamed wild rice trio & grilled asparagus

KETTLE CHIP CHICKEN \$15.95

fried chicken breast, mashed potatoes, herb gravy & bacon braised green beans

🍷 GRILLED NY STRIP \$20.95 + mushrooms \$1 / + bleu cheese \$2 / + shrimp \$5.95

8 oz, mashed potatoes & bacon braised green beans

CHICKEN POT PIE \$13.95 / \$10.95 vegetarian

peas, green beans, onion, carrot, potato & herb cream sauce topped with puff pastry

🍷🍷 VEGGIE STIR FRY \$13.95 + chicken \$3.95 / + pork \$4.95 / + shrimp \$5.95

mushroom, peas, carrot, onion, broccoli, wild rice trio, sweet garlic chile, teriyaki & ginger

CREATE-YOUR-OWN

includes protein, sauce & choice of two side items (see p. 9)

PROTEIN

+ blackened / + jerk seasoning / + primavera herbed

🍷🍷 Atlantic Salmon \$21.95

🍷🍷 NY Strip \$20.95

🍷🍷 Tiger Shrimp \$18.95

🍷🍷 Chicken Breasts \$17.95

🍷🍷 Tilapia Fillet \$16.95

SAUCE

served on the side

🍷🍷 honey chipotle bbq

🍷🍷🍷 sweet garlic chile

🍷 jalapeno honey butter

🍷🍷🍷 mango agave glaze

🍷🍷 roasted garlic aioli

TACOS

2 flour tortillas served with choice of one side item (see p. 9)

make any taco gluten-free by substituting ☺ 2 lettuce leaves

+ avocado \$1 / + sour cream \$.50 / + jalapenos \$.50

SPICY SHRIMP \$15.95

sweet garlic chile sauce, cabbage, onion, carrot, fresh cilantro & wasabi sour cream

BLACKENED TILAPIA \$13.95

Sriracha chile ranch, Monterey Jack, lettuce, corn & fresh cilantro

SEASONED GROUND BEEF \$13.95

Monterey Jack, lettuce, tomato, green olives & sour cream

BUFFALO CHICKEN \$13.95 ☺ substitute grilled chicken with lettuce leaves

crispy tenders, cheddar, hot sauce, cucumber, lettuce, tomato & ranch dressing

TEX MEX QUINOA \$11.95

black beans, onion, fresh cilantro, lettuce, tomato, jalapeno, sour cream & avocado

☺ JERK PORK \$13.95

cabbage, carrot, pineapple pico de gallo, fresh cilantro & mango agave glaze

☺ TACO SALAD \$12.95

choice of seasoned ground beef, grilled chicken or saucy black beans

romaine, tomato, corn, onion, cucumber, cheddar & Sriracha chile ranch

served with blue corn tortilla chips

PASTAS

served with choice of small garden salad or baguette slices & red sea salt butter

SHRIMP PICATTA \$15.95

white wine roasted garlic sauce, lemon, tomato, capers, spinach & rotini spirals

VEGGIE CARBONARA \$12.95 + chicken \$3.95 / + shrimp \$5.95 / + salmon \$5.95

broccoli, green beans, peas, carrots, cheesy Parmesan sauce & rotini spirals

BOLOGNESE MARINARA \$14.95

mushrooms, ground beef, primavera herbs, Parmesan & rotini spirals

CAJUN CHICKEN \$14.95

blackening spices, bacon, tomato, spinach, cheesy cheddar sauce & rotini spirals

SANDWICHES

served with pickle & kettle chips or substitute side item for \$1.95 (see p.9)

Ⓞ substitute gluten-free bun or mini rolls +\$2 ⓄⓁⓈ substitute lettuce leaves

SALMON SLAMMERS \$12.95

two petite buns, blackened crust, roasted garlic aioli & cabbage slaw

POT ROAST SLIDERS \$10.95

two petite buns, shredded beef & caramelized onion with creamy horseradish sauce

CAJUN MEATLOAF \$14.95 not available gluten-free

Bison, Monterey Jack & creamy horseradish with choice of garden on rustic bread

ANGUS BURGER \$11.95* + bacon or mushrooms \$1

1/2 pound patty with choice of cheese & garden on a Parker House bun

BUFFALO CHICKEN WRAP \$11.95 Ⓞ substitute grilled chicken with lettuce leaves

tenders, cheddar, hot sauce, lettuce, tomato, blue cheese dressing & wheat tortilla

HALF SANDWICH & SIDE COMBO \$9.95

Grilled Cheese Florentine or Yummy BLT served with choice of mac & cheese spirals, cup of soup or small garden salad

SLOPPY JOE MINIS \$9.95

two petite buns, honey chipotle bbq, ground beef & American

PORK TENDERLOIN \$11.95 + cheese \$1 kettle chip crust not available gluten-free

kettle chip crusted, blackened or grilled & choice of garden on Parker House bun

CHICKEN PARMESAN \$11.95 not available gluten-free

crispy kettle chip crust, marinara, Provolone, roasted garlic & balsamic on rustic bread

GRILLED CHEESE FLORENTINE \$10.95

bacon, provolone, spinach, tomato & roasted garlic aioli on buttered rustic bread

JERK CHICKEN WRAP \$10.95

cabbage, lettuce, pineapple pico de gallo, mango agave glaze & wheat tortilla

FRENCH DIPSTERS \$12.95

two petite buns, shaved prime rib & provolone with a cup of jus

CHICKEN CLUB WRAP \$10.95

bacon, provolone, American, lettuce, tomato, honey mustard & wheat tortilla

Ⓞ **BUN-LESS OVEN BAKE \$10.95**

grilled chicken, spinach, provolone, Monterey Jack, onion, tomato & balsamic glaze

Ⓛ **YUMMY BLT \$9.95**

bacon, avocado, lettuce, tomato & mayo on toasted multigrain bread

ⓁⓈ **QUINOA SALAD WRAP \$10.95** + chicken \$3.95

cabbage, carrot, broccoli, cucumber, tomato, avocado, citrus vinaigrette & wheat tortilla

DAILY FEATURES

MOUTH-WATERING MONDAY

WOODYS SIGNATURE HALF-POUND ANGUS BURGER \$7.95

Start the week off right with the best burger in town!

choice of cheese & garden on a Parker House bun served with kettle chips

TOSCANI TUESDAY

PASTA-BILITIES \$12.95 (see p. 7)

Choose your favorite rotini pasta served with a small garden salad or baguette slices

MOO-VE OVER WEDNESDAY

🍷🍷 STEAK & SIDE \$13.95 + mushrooms \$1 / + bleu cheese \$2 / + shrimp \$5.95

grilled 8 oz New York strip with choice of side item

TACO THURSDAY

PICK A PAIR \$11.95 (see p. 7)

It's the only day of the week you can make a meal featuring your two favorite tacos!

FISH FRY FRIDAY

🍷 CRUNCHY SHRIMP BASKET \$10.95

kettle chip crusted served with crinkle cut fries & classic cocktail sauce

SWEET SATURDAY

DESSERT DUO \$4 (see p. 10)

Don't choose just one! Indulge with a choice of 2 bite-sized desserts for a sweet deal

HAPPY SUNDAY

SPECIALLY PRICED APPETIZERS AVAILABLE ALL DAY (see p. 15)

Perfect for pre-dinner bites or game-day snacks

DRINK SPECIALS & HAPPY HOUR

See p. 15 for daily drink deals & Happy Hour appetizers 3pm - 6pm

SIDE ITEMS

separately \$2.95; as a substitute side item for sandwiches \$1.95

🍷 cabbage slaw

soup cup

mac & cheese spirals

🍷🍷🍷 Cajun dusted tater tots

🍷🍷🍷 crinkle cut fries

🍷 bacon braised green beans

🍷🍷🍷 fried sweet potatoes

🍷 steamed broccoli & cheese sauce

🍷🍷🍷 grilled asparagus

🍷🍷🍷 blue tortilla chips & pineapple pico

🍷🍷🍷 steamed wild rice trio

🍷 cottage cheese

🍷🍷🍷 kettle chips

🍷 jalapeno honey buttered corn

🍷🍷🍷 small garden salad

🍷🍷🍷 spinach sauté

🍷🍷🍷 quinoa

🍷 mashed potatoes

🍷🍷🍷 fresh fruit

🍷🍷🍷 blue tortilla chips & salsa

DESSERT BITES

add a sampler scoop of house-made ice cream for \$1

Ⓞ CHOCOLATE MOUSSE \$2.95

white chocolate shavings & whipped cream

MISSISSIPPI MUD \$2.95

dense chocolate brownie, almonds, caramel, chocolate & whipped cream

PEACH COBBLERETTE \$3.95

butterscotch glaze, candied pecans & whipped cream

KEY LIME PIE \$3.95

graham cracker, toasted coconut, strawberry puree & whipped cream

VANILLA BLONDIE \$2.95

white chocolate shavings, caramel, powdered sugar & whipped cream

Ⓞ CRÈME BRULÉE CUP \$2.95

Tahitian vanilla bean, fresh strawberries & caramelized sugar crust

ICE CREAM

house-made at divvy, our sister restaurant, Carmel City Center

CREATE A SUNDAE

choice of ice cream with sauce & toppings

Ⓞ CLASSIC & CREAMY VANILLA BEAN \$2.95

Ⓞ Ⓛ Ⓟ DAIRY-FREE & VEGAN COCONUT MILK \$3.95

+ \$.25 per sauce

Ⓞ caramel

Ⓞ butterscotch glaze

Ⓞ chocolate

Ⓞ Ⓛ Ⓟ strawberry puree

+ \$.50 per topping

Ⓞ Ⓛ Ⓟ fresh strawberries

Ⓞ Ⓛ Ⓟ sugar cone pieces

Ⓞ white chocolate shavings

Ⓞ Ⓛ Ⓟ toasted coconut

Ⓞ Ⓛ Ⓟ sliced almonds

Ⓞ Ⓛ Ⓟ sugar sprinkles

Ⓞ Ⓛ Ⓟ candied pecans

Ⓞ whipped cream

CHILDREN

QUESADILLA \$4.95

chicken, cheddar & flour tortilla

GRILLED CHEESE TRIANGLES \$4.95

toasted multigrain bread & American

SINGLE TACO \$4.95

Ⓢ Ⓢ Ⓢ substitute lettuce leaf

seasoned ground beef, cheddar, lettuce, tomato & flour tortilla

CLASSIC BURGERETTE \$5.95

Ⓢ substitute gluten-free roll \$1

1/4 lb Angus beef patty, American, pickle chips & ketchup

ROTINI SPIRALS PASTA \$5.95

choice of buttered Parmesan, marinara or cheesy cheddar sauce

CHICKEN TENDERS \$7.95 / \$5.95

petite portion

served with ranch, ketchup or honey mustard

SIDE ITEMS

separately \$1.95; as a side item for children's meals \$0.95

Ⓢ Ⓢ Ⓢ crinkle cut fries

Ⓢ broccoli & cheese sauce

Ⓢ Ⓢ Ⓢ grapes

Ⓢ Ⓢ Ⓢ Mandarin oranges

Ⓢ mashed potatoes

Ⓢ Ⓢ Ⓢ tater tots

Ⓢ apple slices & caramel

Ⓢ carrots & celery with ranch

Ⓢ Ⓢ Ⓢ kettle chips

BEVERAGES

FOUNTAIN DRINKS \$2.75 Coke, Coke Zero, Diet Coke & Sprite

LEMONADE \$2.75

ICED TEA \$2.75

ABITA DRAFT ROOT BEER \$2.75

MILK & CHOCOLATE MILK \$3.00

JUICES \$3.00 orange, grapefruit, pineapple & cranberry

BOTTLED WATER \$5.00 still or sparkling

RED BULL \$4.00 regular or sugar-free

MOCKTAILS \$3.50 see page 14 for selections

HOT CHOCOLATE \$3.00 topped with whipped cream

CAFÉ MOCHA \$4.00 topped with whipped cream

COFFEE \$2.75 local Stone Cutter's Café & Roastery Woody's blend

HOT TEA \$3.00 Chamomile Citrus, Green Tropical, Orange Dulce, Breakfast, decaf Earl Grey & decaf Wild Berry Hibiscus

BUBBLES, WHITE & RED WINE

available by the glass, half carafe & bottle

CHARLES DE FERRE CUVÉE JEAN LOUIS BLANC DE BLANC 187ML (FRANCE) \$10

bright-apples-apricots-honey-smooth-snappy-extended finish

IL FAGGETTO PROSECCO (ITALY) \$8.45 g / \$17 hc / \$32

rich-ripe-fruity-apple-pear-apricot-creamy

GRAYSON CELLARS CHARDONNAY (CALIFORNIA) \$7.45 g / \$15 hc / \$28

brilliantly ripe-bright-brisk acidity-good minerality-pineapple-apricot-vanilla-crisp finish

WHITE OAK RUSSIAN RIVER CHARDONNAY (CALIFORNIA) \$44

toasty oak-medium body-baked apple-tropical fruit-honey comb-stone fruit-lingering finish

ALVERDI PINOT GRIGIO (ITALY) \$7.45 g / \$15 hc / \$28

fruit driven-fresh lemon-touch of honey-dry finish

R COLLECTION SAUVIGNON BLANC (CALIFORNIA) \$7.95 g / \$16 hc / \$30

beautifully crisp-citrus-peach-tropical fruits-green apple-lime-balanced acidity

KIONA RIESLING (WASHINGTON) \$7.45 g / \$15 hc / \$28

sweet finish-floral-peach aromas-crisp-refreshing

ENOTRIA MOSCATO (CALIFORNIA) \$7.45 g / \$15 hc / \$28

charming-sweet-refreshing-peach-orange blossom-great acidity

GRAYSON CELLARS MERLOT (CALIFORNIA) \$8.45 g / \$17 hc / \$32

sumptuous-dark fruits-cherry preserves-white chocolate-elaborate oak-soft tannins

STAGE LEFT 'THE BREADWINNER' (CALIFORNIA) \$40

Syrah-Grenache-Petite Sirah-Mourvedre

pomegranate-red currant-cranberry-lavender-white pepper-leather-mouth coating

R COLLECTION CABERNET SAUVIGNON (CALIFORNIA) \$9.45 g / \$19 hc / \$36

seductive aromas-ripe red fruit-cherry-rhubarb-plum-white pepper-vanilla-balanced

ROBERT HALL CABERNET SAUVIGNON (CALIFORNIA) \$44

complex-plum-plush-dark chocolate-spice-rich

PEJU PROVINCE CABERNET SAUVIGNON (CALIFORNIA) \$68

multi-layered-ripe fruit-cedar-earth-leather-cassis-cocoa-mineral driven finish

ALPATACO MALBEC (ARGENTINA) \$9.45 g / \$19 hc / \$36

complex-robust-cherry-hint of violet-vanilla-caramel-smooth mouth feel

DURIGUTTI MALBEC (ARGENTINA) \$48

rustic-mocha-blackberry-currant-concentrated-fine tannins

BLOCK NINE PINOT NOIR (CALIFORNIA) \$8.45 g / \$17 hc / \$32

black cherry-violet-plum-tea-clove-complex finish

STEELE 'WRITERS BLOCK' PINOT NOIR (CALIFORNIA) \$42

black cherries-juicy raspberries-brown sugar-cedar-light oak

DRAFTS

☺ **ANGRY ORCHARD CRISP APPLE CIDER (NEW YORK) \$5.00**

slightly sweet-fresh-ripe apple-crisp

SUN KING BREWERY SUNLIGHT CREAM ALE (INDIANA) \$5.50

golden-creamy malt-crisp finish

BOULEVARD 80 ACRE HOPPY WHEAT ALE (MISSOURI) \$5.00

refreshing-soft-citrus-fruity hops-crisp-clean

SUN KING BREWERY OSIRIS WEST COAST STYLE PALE ALE (INDIANA) \$5.50

spicy-citrus-dry hopped-delightfully bitter

BELL'S TWO HEARTED AMERICAN-STYLE INDIA PALE ALE (MICHIGAN) \$5.50

citrus-floral hops-malt balance-fresh finish

SUN KING BREWERY WEE MAC SCOTTISH STYLE BROWN ALE (INDIANA) \$5.50

rich-toffee-hazelnut-smooth

GUINNESS IRISH DRY STOUT (IRELAND) \$5.75

creamy-roasted coffee-semisweet chocolate-smooth

TURNING TAP \$5.50

ask about our current feature

BOTTLES

BLUE MOON \$4.50

BUDWEISER \$3.25

BUD LIGHT \$3.25

BUD SELECT \$3.25

CORONA EXTRA \$4.00

COORS LIGHT \$3.25

HEINEKEN \$4.50

MGD 64 \$3.25

MICHELOB ULTRA \$3.25

MILLER HIGH LIFE \$3.25

MILLER LITE \$3.25

STELLA ARTOIS \$5.00

COORS NON-ALCOHOLIC BEER \$3.25

COCKTAILS

LIBRARY LEMONADE \$8

lemon vodka, sparkling wine, liquid blackberry, sweet-n-sour, soda & muddled lemons

MAIN STREET SOUR \$9

craft Indiana bourbon, muddled oranges, agave nectar, lemon juice & sweet-n-sour

LEMON SHAKE UP \$8

lemon vodka, agave nectar, sweet-n-sour, soda & muddled lemons

KEVIN'S KRYPTONITE \$9

silver tequila, liquid strawberry, balsamic, agave nectar, sweet-n-sour & lime

SHELL'S SANGRIA \$8

red wine, pomegranate, raspberry liqueur, orange juice, cranberry juice & soda

ORCHARD MIMOSA \$7

Grand Marnier, orange juice & Angry Orchard hard cider

WHITE PEACH PUNCH \$8

peach vodka, Riesling, pineapple juice, soda & frozen pineapple skewer

MANGO COLLINS \$9

craft Indiana gin, mango puree, agave nectar, sweet-n-sour & soda

THE BOOK CLUB \$10

brandy, pineapple juice, liquid cherry & bitters

CARNEGIE'S COSMO \$10

raspberry vodka, triple sec, lime, cranberry juice & frozen cranberries

DISTRICT DAISY \$8

craft Indiana gin, tonic, agave nectar, liquid cherry, sweet-n-sour & frozen maraschinos

LAND-LOCKED PIRATE \$9

spiced rum, mango puree, pineapple juice, liquid cherry & frozen pineapple skewer

SUNRISE BELLINI \$8

sparkling Prosecco, liquid cherry, peach liqueur & frozen maraschinos

WOODY'S BLOODY MARY \$9

Peppar, tomato juice blend, spices, pickle, blue cheese olive & smoky bacon salted rim

MOCKTAILS \$3.50

LEMONBERRY

liquid blackberry, sweet & sour, seltzer water & lemon wedge

MANGO MAMBO

mango agave nectar, pineapple juice, seltzer water & frozen cherry cubes

ROCKIN' RUBY

grapefruit juice, liquid pomegranate, lemon-lime soda & fresh squeezed lime

HAPPY HOUR

BEEF BRISKET JERKY \$4

made at divvy, our sister restaurant, located at Carmel City Center

🕒 FAR EAST TUNA \$8*

seared medium rare, sesame crust, teriyaki glaze, ginger purée & wasabi

🕒🕒🕒 BLACK BEAN HUMMUS \$5

blue corn tortilla chips, cucumbers, carrots, celery, cilantro & olive oil

GRILLED TUSCAN BRUSCHETTA \$4

rustic bread, melted provolone, garlic aioli, tomato, primavera herbs & balsamic glaze

🕒 LOADED CRINKLE FRIES \$5

topped with crispy prime rib, creamy queso cheese & red sea salt

🕒 CHILLED LETTUCE WRAPS \$6

chicken, carrot, cabbage, honey mustard, cucumbers & sweet garlic chile glaze

BAKED GOAT CHEESE \$6

olive oil, roasted garlic & pink peppercorns served with grilled rustic bread

WHITE CHEESE FONDUE \$7

bakery bread, apples, little smoky sausages, grapes & broccoli

🕒 BISON MEATBALLS \$6

Cajun dusted & honey chipotle bbq

QUESADILLA \$7 + avocado \$1 / + jalapenos \$.50

choice of chicken or black bean, cheddar, tomato, caramelized onion, salsa & sour cream

ASIAN TATER TOTS \$4

coated in sweet chile teriyaki glaze & sesame seeds served with wasabi sour cream

🕒 QUESO BOWL \$7 + avocado \$1 / + sour cream \$.50 / + jalapenos \$.50

choice of taco meat or black bean, corn, onion, tomato, cilantro & blue corn tortilla chips

PRETZEL BREADSTICKS \$4

red sea salt, melted jalapeno honey butter & creamy queso cheese

🕒 WINGS \$7 traditional / Woodys' dry seasoned / smokin' bbq

seven wings served with celery & choice of ranch or blue cheese

AVOCADO TOAST \$4

Sriracha chile ranch, corn, pineapple pico de gallo & cilantro on toasted multigrain bread

🕒 BACON BOMBS \$5

fried smoky sausages wrapped in bacon & served with honey mustard

DAILY DRINKS

Sunday & Monday

\$2.75 domestic bottles

Tuesday

half-priced select wine bottles

Wednesday

half-priced Woodys cocktails

Thursday

\$5.50 wines by the glass

Friday

\$4.50 craft drafts

Saturday

half-priced wine carafes

CONCLUSION

Thank you for making Woodys Library Restaurant a favorite eatery in Carmel's Arts & Design District.



LOYALTY REWARDS

Are you earning Woodys Regulars?

Earn 1 point for every \$1 & receive \$5 for every \$100 spent.

Join for free! Ask your server.

SIGN UP FOR WOODYS WIRE E-NEWS

visit woodyscarmel.com

Celebrate with \$5 off \$25 purchase for your special occasions.



WANT TO KNOW MORE?

visit woodyscarmel.com

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FREE WIRELESS

Stay connected at Woodys

user: Woody's

password: 3175734444

Woody's owners, Kevin 'Woody' & 'Chef' Richelle Rider, also own & operate divvy, a sharing plates restaurant & bar.

divvy serves lunch & dinner Monday - Saturday featuring contemporary American small plates & a unique dining atmosphere for guests 21 & over at Carmel's City Center.

The Spanish call it tapas, The Chinese call it dim sum, we call it divvy.



A dining experience
to be shared.

