

CONCLUSION

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



Richelle & Kevin opened a sharing plates restaurant & bar
in Carmel City Center, the heart of Carmel's entertainment district,
steps away from the Palladium, the Tarkington & Studio Theater.

divvy

offers a unique dining atmosphere for guests 21 & over.
divvy's menu features contemporary American small plates
focusing on a dining experience to be shared.



Scan this
with your smart phone
to visit us online at
divvycarmel.com

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24

20% gratuity will be added to a party of 5 or more

Look for these symbols throughout the menu & for entrees on pages 18-19

Ⓞ Gluten-Free

Ⓛ Lactose-Free

Ⓥ Vegan

PREFACE

WOODYS LIBRARY RESTAURANT

is locally owned by husband & wife team, Kevin "Woody" & "Chef" Richelle Rider. Established in 1998, Woodys serves lunch, dinner & Sunday brunch 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 Christian Life 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 sharing plates restaurant & bar, divvy, in Carmel City Center. (see page 24)

Looking forward to serving you,
"Chef" Richelle & Kevin "Woody"

SUNDAY BRUNCH

One side item included with brunch entrées; additional sides + \$2

BRUNCH ENTREES

CLASSIC FRENCH TOAST 7

griddled egg-battered white toast, powdered sugar, maple syrup & butter

BANANAS FOSTER FRENCH TOAST 8

bruléed bananas, powdered sugar, maple syrup & butter

BISCUITS & GRAVY 8 + two eggs \$2

butter milk biscuits, crumbled sausage & herb gravy

BENEDICT 7

choice of: spinach + \$1 ▪ bacon + \$2 ▪ ham + \$2 ▪ crab cake + \$4

two poached eggs, buttermilk biscuits, paprika Hollandaise & crispy leeks

BREAKFAST SANDWICH 8

two fried eggs, ham, American & Swiss on a fluffy Parker House roll

SOUTHWEST SCRAMBLED WRAP 8

eggs, sausage, cheddar, potato cakes & avocado with chipotle salsa & sour cream

🌱 VEGGIE OMELET 8

mushroom, peppers, spinach, tomato, asparagus, onion & cheddar

HOOSIER OMELET 10

ham, sausage, bacon & Monterey Jack

HEARTY HASH 10 + two eggs \$2

smoked prime rib, potato, onion, peppers, asparagus, tomato & paprika Hollandaise

THE SCRAMBLER 6

scrambled eggs & choice of added ingredients

+ \$2 per

grilled chicken ▪ sausage ▪ bacon ▪ sliced ham ▪ shrimp ▪ smoked prime rib

+ \$.50 per

cheddar ▪ Monterey Jack ▪ provolone ▪ American ▪ Swiss
asparagus ▪ onion ▪ peppers ▪ spinach ▪ tomato ▪ mushrooms

+ \$.25 per

chipotle salsa ▪ sour cream ▪ hot sauce ▪ paprika Hollandaise

\$2 egg whites only

SUNDAY BRUNCH

Brunch menu is available from 9am - 1pm & the Lunch menu starts at 11am

BUBBLY BLENDS

mixed with California Spumante sparkling wine

MIMOSA Orange Juice	BELLINI Peach Schnapps	SUNRISE Grapefruit Juice
PINKY Cranberry Juice	TROPICAL Pineapple Juice	BERRY Raspberry Liqueur

BLOODY MARYS

includes Mary Mix, Tabasco, Horseradish & Worcestershire

ALL AMERICAN MARY Absolut Peppar	CARRIBEAN MARIETTA Bacardi Limon	BOURBON MOLLY Makers Mark
FIESTA MARIA Jose Cuervo	COUSIN MARGARET Tanqueray	CONTRARY MARY A.K.A. Virgin Mary

BEVERAGES

see page 11 for additional selections

COFFEE COCKTAILS	HOT CHOCOLATE	FRUIT JUICES
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BRUNCH SIDES

one choice included with brunch entrée; additional sides + \$2

WHEATBERRY TOAST	CINNAMON ROLL WEDGES	PECAN COFFEE CAKE
RYE TOAST	APPLE SLICES & CARAMEL	BISCUIT & GRAVY
WHITE TOAST	🍷🍷🍷 BRULÉD BANANA	🍷 SAUSAGE LINKS
BUTTERMILK BISCUITS	🍷🍷🍷 FRESH FRUIT CUP	🍷🍷 BACON
BABY POTATO CAKES	🍷🍷🍷 GRILLED ASPARAGUS	🍷🍷 LIL SMOKIES

HISTORY



THE LIBRARY

was constructed in 1913 & dedicated in 1914 when it opened as Carmel's public library. The structure was built with a grant from the Carnegie Corporation for a total of \$11,000. 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. The first Carnegie library, as they were commonly called, opened in 1883 in Scotland.

CARNEGIE

in total funded some 3,000 libraries. This building served as Carmel's public library until 1970. In 1972, the library building was purchased by the Town of Carmel & used for official offices & a courthouse until 1989. In May 1998, the library building opened as Woodys Library Restaurant & continues to serve the Carmel community.



photos circa 1920s

PRESENT

RYAN SUNDERLAND

our Chef de Cuisine, is a Carmel high school graduate & has been part of the Woodys' team since early 2008. Ryan studied Culinary Arts at The Scottsdale Culinary Institute, an American campus of Le Cordon Bleu. Ryan's passion for food shows in his cooking & philosophy. "Food allows us endless opportunities to expand our palatial horizon. We live in a time where we are limited only by our imaginations in the foods we want to cook & eat."



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& newly tapped drafts

FREE WIRELESS

Stay connected while at Woodys with our wireless connection

user: Woodys password: 3175734444

DESSERT

Add a la mode to any dessert for \$1

FEATURED FINALE

our monthly sweet treat (see page 12)

🍷🍷🍷 BRULÉED STRAWBERRIES 4

drizzled with balsamic glaze

🍷🍷🍷 BRULÉED BANANAS 4

topped with strawberry glaze

LEMON SQUARE 5

whipped cream, Mandarin oranges & powdered sugar

STRAWBERRY BISCUIT 5

fresh berries, strawberry glaze, powdered sugar & whipped cream

🍷 CRÈME BRULÉE 6

six individual cheesecake flavored bite-sized spoons

BANANAS FOSTER BREAD PUDDING 7

caramel, bruléed bananas, whipped cream & powdered sugar

MISSISSIPPI MUD 8

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

SWEET SAMPLERS

\$2 per dessert bite

lemon square

Mississippi mud

🍷 crème brulée spoon

bananas Foster bread pudding

ICE CREAM TREATS

RASPBERRY ROMANOFF 8

vanilla ice cream blended with berries, liqueur, chocolate & whipped cream

BRANDY ALEXANDER 7

vanilla ice cream blended with crème de cocoa, liqueur & whipped cream

FLOATS 4

vanilla ice cream, whipped cream & choice of orange soda or root beer

"CREATE YOUR OWN" SUNDAE 3

vanilla ice cream & choice of chocolate, caramel or strawberry glaze

+ \$.25 per topping

strawberries ▪ banana ▪ pretzels ▪ almonds ▪ whipped cream

CHILDREN

CHICKEN FINGERS 6

served with ranch, ketchup or honey mustard

CHEEZY PIZZA BREAD 6

marinara, provolone & Monterey Jack

GRILLED CHEESE TRIANGLES 6

white bread & American

TURKEY TRIANGLES 7

sliced turkey breast, American & mayonnaise on white bread

EGG NOODLES 7

tossed with melted butter & Parmesan

PASTA BOWL 7

choice of sauce & topped with Parmesan
marinara ▪ creamy tomato ▪ Alfredo sauce

HAM-n-SWISS SAMMIES 8

warm sandwiches on mini burger buns served with honey mustard

TORTILLA TRIANGLES 8

grilled chicken & cheddar served with chipotle salsa & sour cream

CHEESEBURGER MINIS 9

petite Angus beef burgers, American, pickle chips & ketchup

SIDE ITEMS 2

kettle chips ▪ apple slices & caramel ▪ carrot & celery sticks with ranch

SIDE ITEMS 3

POTATO

baby potato cakes ▪ fried sweet potatoes ▪ waffle fries ▪ smashed potatoes

VEGGIE

cabbage slaw ▪ grilled asparagus ▪ glazed baby carrots ▪ spinach sauté
green beans ▪ onion rings ▪ sautéed mushrooms

MORE

cottage cheese ▪ fresh fruit ▪ long-grain rice ▪ soup cup

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

WHITE WINE

PAVILION CHARDONNAY (CALIFORNIA) 8 g / 32

citrus zest-toasted almond-fresh-subtle oak-lingering finish

ALMA ROSA CHARDONNAY (CALIFORNIA) 38

pineapple-citrus-hint of oak-crisp mineral finish

SEABISCUIT RANCH CHARDONNAY (CALIFORNIA) 46

green apple-pear-bright acidity-light oak

SHAFER CHARDONNAY (CALIFORNIA) 68

floral-tangerine-melon-spice-apricot-bright acid-elegant

ALVERDI PINOT GRIGIO (ITALY) 7 g / 28

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

TERLANO PINOT GRIGIO (ITALY) 32

crisp-light-pineapple-pear-apple-orange zest-almond

BENTON LANE PINOT GRIS (OREGON) 38

clean-pear-honeydew-citrus blossom-lime-star fruit

OXFORD LANDING SAUVIGNON BLANC (AUSTRALIA) 7 g / 28

lively-kiwi-gooseberry-tropical-mineral acidity-zesty finish

ALLAN SCOTT SAUVIGNON BLANC (NEW ZEALAND) 30

lively-passion fruit-pineapple-citrus-fresh finish

HONIG SAUVIGNON BLANC 34

honeysuckle-lemongrass-grapefruit-crisp finish

KIONA RIESLING (WASHINGTON) 7 g / 28

sweet finish-floral-peach aromas-crisp-refreshing

PALA CRABILIS VERMENTINO (ITALY) 32

floral-herbaceous-medium bodied-balanced-long finish

VIVANCO ROSE (SPAIN) 26

Tempranillo-Grenache

dry-red berries-light-refreshing

FRISK 'PRICKLY' (AUSTRALIA) 24

Riesling-Moscato

refreshing-lime-mineral-sweet-white nectarines

RED WINE

GRAYSON CABERNET SAUVIGNON (CALIFORNIA) 9 g / 34

dark-deep-rich-cherries-black pepper-toasted oak-full

D'ARENBERG 'HIGH TRELLIS' CABERNET SAUVIGNON (AUSTRALIA) 38

ripe blueberries-cassis-violet-spicy oak-precise tannins

ROBERT HALL CABERNET SAUVIGNON (CALIFORNIA) 44

complex plum-plush-dark chocolate-spice-rich

HONIG CABERNET SAUVIGNON (CALIFORNIA) 58

exotic spices-blueberry-sweet oak-moderate tannins-long finish

PEJU CABERNET SAUVIGNON (CALIFORNIA) 68

blackberry-blueberry-soft tannins-mocha

SHAFER 'ONE POINT FIVE' CABERNET SAUVIGNON (CALIFORNIA) 88

silky-abundant fruit-cedar-rich-chocolate-tobacco-smooth finish

BLOCK NINE PINOT NOIR (CALIFORNIA) 8 g / 32

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

SHOOTING STAR PINOT NOIR (CALIFORNIA) 34

strawberry-soft tannins-rose petal-structured

SAURUS PINOT NOIR (ARGENTINA) 36

fruity-sweet tannins-vanilla-oak-moderate acidity

BENTON LANE PINOT NOIR (OREGON) 46

baked strawberries-mushroom-raspberry-spice-viscous

OXFORD LANDING SHIRAZ (AUSTRALIA) 7 g / 28

vibrant fruit-chocolate-violet-plum-pepper-soft-succulent

STEELE WRITER'S BLOCK SYRAH (CALIFORNIA) 32

fresh plum-currant-smoke-soft tannins-mocha hint

STAGE LEFT SYRAH (CALIFORNIA) 48

black plum-raspberry jam-bramble-oak-pepper-fine tannins

SHOOTING STAR ZINFANDEL (CALIFORNIA) 8 g / 32

ripe-spicy-vibrant-blackberries-black pepper-sage

VEGETARIAN

PRODUCE PASTA 9

asparagus, tomato, spinach, roasted peppers & roasted garlic Alfredo

VEGGIE PLATE 9

glazed baby carrots, smashed potatoes & grilled asparagus

GARDEN POT PIE 10

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

NOODLES PRIMAVERA 10

spinach, mushroom, broccoli, carrot, roasted garlic, herb tomato & balsamic glaze

VEGAN

All vegan entrees are lactose-free

VEGGIE STIR FRY 13

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

MEDITERRANEAN SAUTE 16

asparagus, capers, tomatoes, spinach, wine, balsamic glaze & bulger wheat

MUSHROOM PILAF 17

bulger wheat, roasted garlic, spinach, peppers, caramelized onions & peas

SIDE ITEMS

grilled asparagus

long-grain rice

steamed broccoli

fresh fruit

Please browse through the menu for additional appetizer, salad, sandwich & dessert options.

Look for the vegan symbol

GLUTEN-FREE & LACTOSE-FREE

Includes choice of protein, sauce & two side dishes

PROTEIN

- SEARED TILAPIA 15
- GRILLED PORK CUTLETS 20
- GRILLED CHICKEN BREASTS 16
- POT ROAST 20
- SAUTEED SHRIMP 16
- GRILLED RIBEYE (12oz) 22
- GRILLED SALMON 19

SAUCE

- Ⓢ Ⓛ smoky chipotle bbq
- Ⓢ Ⓛ sweet garlic chile
- Ⓢ roasted garlic cream
- Ⓢ Ⓛ steak sauce
- Ⓢ scampi lemon butter
- Ⓢ Ⓛ red wine beef jus

SIDES

- Ⓢ smashed potatoes
- Ⓢ green beans
- Ⓢ Ⓛ grilled asparagus
- Ⓢ Ⓛ long-grain rice
- Ⓢ Ⓛ steamed broccoli
- Ⓢ cabbage slaw
- Ⓛ fried sweet potatoes
- Ⓢ spinach sauté
- Ⓢ cottage cheese
- Ⓢ sautéed mushrooms
- Ⓢ glazed baby carrots
- Ⓢ Ⓛ fresh fruit

Please browse through the menu for additional appetizer, salad, sandwich & dessert options.

Look for the gluten-free symbol Ⓢ & lactose-free symbol Ⓛ

Woodys' 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. Guests are encouraged to consider the information provided in light of their individual needs & requirements. Please feel free to request to look at labels or personally speak with the chef to discuss any concerns.

RED WINE

MILBRANDT TRADITIONS MERLOT (WASHINGTON) 8 g / 32

ripe plum-cherries-mocha-vanilla-caramel-plush-generous

Ⓢ **SHAFER MERLOT (CALIFORNIA) 68**

concentrated-black cherry-herb-vanilla-violet-licorice-spice

SAURUS SELECT PATAGONIA MALBEC (ARGENTINA) 9 g / 36

ripe berries-currant-plums-red licorice-spicy-long finish

DECERO MALBEC (ARGENTINA) 38

violet-raspberry-red fruit-concentrated-aromatic

AVE GRAN RISERVA MALBEC (ARGENTINA) 46

dark fruit-smoke-cassis-smooth-jammy-dry finish

FLEUR DE LYETH (CALIFORNIA) 28

Cabernet Sauvignon-Merlot-Malbec

bing cherry-plum-strawberry-easy drinking-clean finish

Ⓢ **STAGE LEFT 'BREAD WINNER' (CALIFORNIA) 34**

Syrah-Mourvedre-Zinfandel-Grenache-Viognier

black fruit-smooth-elegant-caramel-vanilla-toast

Ⓢ **BRASSFIELD ERUPTION (CALIFORNIA) 36**

Syrah-Mourvedre-Grenache-Petite Sirah

smoky-cedar-pepper-cherry-sandalwood-cigar box-violet

KOKOMO CUVÉE 'IVY' NORTH COAST (CALIFORNIA) 42

Petite Sirah-Carignan-Syrah

cherry-red currant-exotic spices-sage-thyme

Ⓢ **HEDGES RED MOUNTAIN (WASHINGTON) 54**

Cabernet Sauvignon-Merlot

classic-firm-supple tannins-defined acidity

Ⓢ **ENVIRONMENTALLY FRIENDLY WINE**

organic, bio-dynamic or sustainable farming

WINES BY THE GLASS

PREFERENCE POUR

A featured wine paired with a monthly dinner creation (see page 12)

KIONA RIESLING (WASHINGTON) 7

sweet finish-floral-peach aromas-crisp-refreshing

ALVERDI PINOT GRIGIO (ITALY) 7

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

OXFORD LANDING SAUVIGNON BLANC (AUSTRALIA) 7

lively-kiwi-gooseberry-tropical-mineral acidity-zesty finish

PAVILION CHARDONNAY (CALIFORNIA) 8

citrus zest-toasted almond-fresh-subtle oak-lingering finish

GRAYSON CABERNET SAUVIGNON (CALIFORNIA) 9

dark-deep-rich-cherries-black pepper-toasted oak-full

MILBRANDT TRADITIONS MERLOT (WASHINGTON) 8

ripe plum-cherries-mocha-vanilla-caramel-plush-generous

SAURUS SELECT PATAGONIA MALBEC (ARGENTINA) 9

ripe berries-currant-plums-red licorice-spicy-long finish

BLOCK NINE PINOT NOIR (CALIFORNIA) 8

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

OXFORD LANDING SHIRAZ (AUSTRALIA) 7

vibrant fruit-chocolate-violet-plum-pepper-soft-succulent

SHOOTING STAR ZINFANDEL (CALIFORNIA) 8

ripe-spicy-vibrant-blackberries-black pepper-sage

BUBBLES

DOUGLASS HILL BRUT 187ML (CALIFORNIA) 8

wheat-yeast-apple-pear-lime-dry

SAINT-HILAIRE EXTRA DRY (FRANCE) 32

toasty-smooth-creamy-yeasty-light-touch of sweetness

SHOOTING STAR "BLACK" BUBBLES (CALIFORNIA) 36

sparkling Shiraz

crisp-lively-berry-unique-dry finish

BUBBLY BLENDS

mixed with California Spumante sparkling wine

MIMOSA

Orange Juice

PINKY

Cranberry Juice

BELLINI

Peach Schnapps

BERRY

Raspberry Liqueur

SUNRISE

Grapefruit Juice

TROPICAL

Pineapple Juice

LETTUCE ROLLS

Served with pickle spear & cup of fresh fruit

TURKEY 9

bacon, Swiss, American, tomato, mayo & romaine leaves

BLT 9

bacon, tomato, avocado, mayo & romaine leaves

HUMMUS 9

tomato, broccoli, carrot, onion, cucumber, sweet tomato dressing & romaine leaves

GRILLED CHICKEN 9

cheddar, hot sauce, tomato, bleu cheese dressing & romaine leaves

WRAPS

Served with pickle spear & kettle chips or substitute side item for \$2

BLACKENED CHICKEN CAESAR 9

romaine, Parmesan, dried cranberries & pretzel bread croutons

SPINACH BALSAMIC 9

hummus, roasted pepper cream, tomato, broccoli, carrot, onion & mozzarella

CALIFORNIA TURKEY 9

avocado, Provolone, lettuce, cucumber, onion, tomato & ranch

BUFFALO CHICKEN 10

fried tenders, cheddar, hot sauce, tomato, lettuce & bleu cheese dressing

BLACKENED SALMON 10

sweet garlic chile glaze, lettuce, onion, cucumber, Monterey Jack & tartar sauce

APRICOT CHICKEN 10

dried cranberries, Brie, apricot chutney, lettuce & honey mustard

SIDE ITEMS

POTATO

baby potato cakes ▪ fried sweet potatoes ▪ waffle fries ▪ smashed potatoes

VEGGIE

cabbage slaw ▪ grilled asparagus ▪ glazed baby carrots ▪ spinach sauté
green beans ▪ onion rings ▪ sautéed mushrooms

MORE

cottage cheese ▪ fresh fruit ▪ long-grain rice ▪ soup cup

SANDWICHES

Served with pickle spear & kettle chips or substitute a side item for \$2

GRILLED TRIPLE CHEESE 7

provolone, American & Swiss on white bread

YUMMY BLT 8

bacon, avocado, lettuce, tomato & mayo on toasted wheatberry

CHICKEN BREAST 8

beer battered, blackened or grilled with choice of garden on a Parker House roll

ANGUS BURGER 9 + bacon or mushrooms \$1

with choice of cheese & garden on a Parker House roll

PATTY MELT 9

caramelized onion & Swiss on toasted rye bread

SLOPPY JOE 9

smoky chipotle bbq, caramelized onion & American on a Parker House roll

🍷 BUN-LESS OVEN BAKE 9

grilled chicken, spinach, provolone, mozzarella, onion, tomato & balsamic glaze

PORK TENDERLOIN 9

beer battered, blackened or grilled with choice of garden on a Parker House roll

TURKEY CLUB 9

bacon, Swiss, American, lettuce, tomato & mayo on toasted white bread

GEORGIA REUBEN 9

turkey, Swiss, sweet tomato dressing & cabbage slaw on toasted rye bread

TERIYAKI BEEF 10

shaved smoked prime rib, Provolone & caramelized onion on Parker House roll

POT ROAST SLIDERS 10

caramelized onion & creamy horseradish sauce on petite buns

FRENCH DIPSTERS 10

shaved smoked prime rib & Swiss on petite buns with a cup of jus

CRAFT BEER

SELECT SUDS

A featured brew paired with a monthly dinner creation (see page 12)

TURNING TAPS

Ask about our two drafts dedicated to showcasing small batch & craft beers

BOTTLED & CANNED

SIXPOINT SWEET ACTION HYBRID ALE 16 oz CAN (NEW YORK)

hoppy-citrus-smooth sweetness-dry finish

SUN KING SUNLIGHT CREAM ALE 16 oz CAN (INDIANA)

golden-creamy malt-crisp finish

UPLAND WHEAT ALE 12 oz BOTTLE (INDIANA)

coriander-chamomile-orange-refreshingly tart

ANCHOR STEAM CALIFORNIA COMMON ALE 12 oz BOTTLE (CALIFORNIA)

deep amber-rich-creamy-distinctive flavor

SUN KING OSIRIS PALE ALE 16 oz CAN (INDIANA)

spicy-citrus-dry hopped-delightfully bitter

MAD ANTHONY'S INDIA PALE ALE 12 oz BOTTLE (INDIANA)

zesty-earthy citrus-smooth-moderately bitter

FOUNDERS RED'S RYE ALE 12 oz BOTTLE (MICHIGAN)

rich rye malt-grapefruit-hop bitterness-crisp

SUN KING WEE MAC SCOTTISH ALE 16 oz CAN (INDIANA)

rich-toffee-hazelnut-smooth

BISON'S ORGANIC CHOCOLATE STOUT 12 oz BOTTLE (CALIFORNIA)

roasted malts-hop undertones-rich-cocoa

DRAFT

TURNING TAPS

Ask about our two drafts dedicated to showcasing small batch & craft beers

STELLA ARTOIS EUROPEAN-STYLE LAGER

light-slightly fruity-sharp hops-crisp

BLUE MOON BELGIAN-STYLE WHITE WHEAT ALE

unfiltered-oats-coriander-orange peel-smooth

NEW BELGIUM BREWING FAT TIRE AMBER ALE

biscuit like-hoppy freshness-malty

BELL'S TWO HEARTED AMERICAN-STYLE INDIA PALE ALE

citrus-floral hops-malt balance-fresh finish

SMITHWICK'S IRISH RED ALE

clean hops-sweet malt-roasted-light caramel

GUINNESS IRISH DRY STOUT

creamy-roasted coffee-semisweet chocolate-smooth

BOTTLED

AMSTEL LIGHT

BUDWEISER

BUD LIGHT

BUD SELECT

COORS LIGHT

COORS NON-ALCOHOLIC

CORONA EXTRA

CORONA LIGHT

DOS XX LAGER

HEINEKEN

MILLER LITE

MILLER HIGH LIFE

MILLER GENUINE DRAFT

MGD 64

MICHELOB

MICHELOB ULTRA

NEW CASTLE

Ⓢ REDBRIDGE

SAMUEL ADAMS BOSTON LAGER

SAMUEL ADAMS LIGHT

SIERRA NEVADA PALE ALE

Ⓢ WOODCHUCK CIDER

SEAFOOD

FISH-n-CHIPS 12

beer battered tilapia, waffle fries, cabbage slaw & tartar sauce

SEARED TILAPIA 15

lemon butter, crispy leeks, roasted pepper relish, potato cakes & grilled asparagus

🍷 SHRIMP STIR FRY 16

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

CAJUN GUMBO 18

crab cake, shrimp, sausage, onion, peppers, long-grain rice & spicy tomato sauce

BLACKENED SALMON 19

smoky chipotle bbq, smashed potatoes, glazed baby carrots & caramelized onion

CRAB OSCAR 19

crab cakes, long-grain rice, asparagus, tomato, paprika Hollandaise & crispy leeks

COMFORT

PETITE PASTA 9

a "down-sized" portion of our current chef's creation (see page 12)

CHICKEN POT PIE 11

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

CHICKEN-n-BISCUITS 15

fried tenders, smashed potatoes, green beans, buttermilk biscuits & herb gravy

CHICKEN PICATTA 16

lemon, wine, garlic, tomato, capers, crispy leeks, long-grain rice & grilled asparagus

BISON MEATLOAF 17

Johnson Farm, Noblesville, IN

smoky chipotle bbq, cheddar, smashed potatoes, grilled asparagus & onion rings

BEEF STROGANOFF 17

smoked prime rib, mushroom, egg noodles, caramelized onion & brandy cream

PORK CUTLETS 19

teriyaki, sesame seeds, ginger, long-grain rice & sweet garlic chile glazed carrots

POT ROAST 20

creamy horseradish, red wine gravy, smashed potatoes, crispy leeks & green beans

GRILLED RIBEYE 22

12 oz, seasoned salt, smashed potatoes & grilled asparagus

SOUP & SALAD

TOMATO BISQUE CUP 3 ▪ BOWL 5

classic, creamy herb tomato topped with pretzel bread croutons

CHEF'S CREATION CUP 3 ▪ BOWL 5

ask about our current feature

WOODYS COMBO

choice of half turkey club, triple cheese or yummy blt

with cup of soup 8 ▪ with house, spinach or Caesar salad 10

🍷 HOUSE 6

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

CAESAR 6 + anchovy \$1

romaine, Parmesan, dried cranberries & pretzel bread croutons

🍷 SPINACH 6

apple, grape, strawberry, Mandarin orange & balsamic vinaigrette

BLEU WEDGE 7

iceberg, onion, tomato, bleu cheese crumbles & bleu cheese dressing

TURKEY CHOP 11

iceberg, egg, Swiss, avocado, broccoli, cucumber, tomato & carrots

BUFFALO WEDGE 11

iceberg, chicken tenders, hot sauce, tomato, onion & bleu cheese crumbles

LOADED GREENS 12

choice of house, spinach or Caesar salad & topped with grilled chicken or shrimp

🍷 CLASSIC COBB 12

spinach, chicken, bacon, avocado, tomato, chick peas, egg & bleu cheese crumbles

NUTS & FRUIT 12

spinach, Brie, strawberries, grapes, Mandarins, apples, almonds & sunflower seeds

MONTHLY FEATURE

our chef's current salad creation (see page 12)

🍷 DRESSINGS

ranch ▪ honey mustard ▪ bleu cheese ▪ 🍷🍷 balsamic vinaigrette

🍷🍷 sweet tomato ▪ 🍷🍷 olive oil & red wine vinegar

BEVERAGES

COKE ▪ DIET ▪ SPRITE ▪ LEMONADE 2.5

BOTTLED ROOT BEER ▪ ORANGE SODA 2.5

HOUSE-BREWED ICED TEA 2.5

RASPBERRY ICED TEA 3

MILK ▪ CHOCOLATE MILK 3

OJ ▪ GRAPEFRUIT ▪ PINEAPPLE ▪ V8 ▪ CRANBERRY 3

BOTTLED VOSS WATER: STILL ▪ SPARKLING 4.75

HOT CHOCOLATE 3

CAFÉ MOCHA 4

ASSORTED HOT TEA 3

HARVEST CAFÉ ROASTERS

Woodys Signature Blend 2.75

smooth balance of Latin American, Indonesian & Kenyan beans with hints of earth, fruit & a full, bold finish

Brew Woodys Signature Blend at home

4oz package of ground coffee 4.75

COFFEE COCKTAILS

mixed with Woodys Signature Blend & topped with whipped cream

NUTTY

Amaretto

PEPPY

Peppermint

SUNDAE

Butterscotch

RAZZ

Raspberry Liqueur

HAZEL

Frangelico

LUCKY

Irish Cream

JAVA

Kahlua

ZEST

Grand Marnier

COCOA

Godiva

JUNE'S FEATURES

Monthly specials available daily at 5pm

APPETIZER

🍷🌱 AVOCADO SPRING ROLLS 9

roasted peppers, Nappa cabbage, cilantro, mint, onion & spicy soy dipping sauce

SALAD

ROCKET 8

arugula, manchego, onion, peaches & candied almond vinaigrette

ENTREES

PEPPERCORN CRUSTED FILET MEDALLIONS 29

brandy brown butter, sweet potato fries & grilled asparagus
excellent with the featured select suds

SESAME CRUSTED SALMON 21

grilled peach salsa, long grain rice & wilted Nappa cabbage

BISON OSSO BUCCO 27

Johnson Farm, Noblesville, IN
sun dried tomato jus, fried onions, smashed potatoes & green beans
excellent with the featured preference pour

CHEF'S CHOICE PASTA 18

linguine, shrimp, bacon, spinach, tomato, manchego & lemon wine butter

DESSERT

KEY LIME PIE 6

toasted coconut, strawberry glaze, lime zest & whipped cream

PREFERENCE POUR

KOKOMO CABERNET SAUVIGNON (CALIFORNIA) 10 g / 40
cherry-black currant-supple texture-ripe-full body

SELECT SUDS

SUN KING WEE MAC SCOTTISH ALE 16 oz CAN (INDIANA) 5.5
rich-toffee-roasted hazelnut-smooth

APPETIZERS

PROVOLONE STIX 6

garlic breaded & served with herb tomato dipping sauce

PRETZEL BREAD & SPREADS 8

hummus, olive tapenade, roasted pepper cream, onion, tomato & cucumber

🍷🌱🌱 CRUDITE 8

broccoli, carrots, cucumbers, celery, hummus & sweet tomato dressing

🍷🌱 INFERNO SMOKIES 8

miniature smoked sausages topped with house-made triple pepper sauce

VEGGIE QUESADILLAS 8

spinach, roasted pepper relish, Monterey jack, chipotle salsa & sour cream

STUFFED SHROOMS 9

sausage, parsley, garlic, provolone & paprika Hollandaise

CHEESEBURGER MINIS 9

petite Angus beef burgers, American, pickle chips & ketchup

BRIE CANAPES 9

toasted pretzel bread, apricot chutney, almonds, dried cranberries & honey

HAM-N-SWISS ROLLS 9

mini warm sandwiches on pretzel bread rolls served with honey mustard

CHICKEN TENDERS 9

served with ranch, smoky chipotle bbq, buffalo sauce or honey mustard

🍷 SHRIMP SCAMPI 9

roasted garlic, lemon butter, parsley & white wine

CHICKEN QUESADILLAS 9

cheddar, tomato, caramelized onion, chipotle salsa & sour cream

🍷🌱 CHICKEN LETTUCE WRAPS 9

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

SPICY CRAB CAKES 10

house-made triple pepper sauce, tartar, lime wedge & paprika dust

WHITE CHEESE FONDUE 10

pretzel bread, apples, lil smoky sausages, grapes & broccoli

🍷 FAR EAST TUNA market price

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

WINGS 6

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

traditional, Woodys' dry seasoned, inferno, smokin' bbq or sweet chile teriyaki

not available for happy hour