

# CONCLUSION

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



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

divvy

a sharing plates restaurant & bar

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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## CONCLUSION

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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

### FRENCH TOAST 7

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

### BANANAS FOSTER FRENCH TOAST 8

brûléed 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

### 🍷 VEGGIE OMELET 8

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

### 🍷 FIESTA OMELET 9

chicken, tomato & cheddar with sides of chipotle salsa & sour cream

### 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 topping

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

#### + \$.50 per topping

cheddar ▪ Monterey Jack ▪ provolone ▪ American ▪ Swiss

asparagus ▪ onion ▪ peppers ▪ spinach ▪ tomato ▪ mushrooms

#### + \$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

<b>MIMOSA</b> Orange Juice	<b>TROPICAL</b> Pineapple Juice	<b>BERRY</b> Raspberry Liqueur
<b>PINKY</b> Cranberry Juice	<b>SUNRISE</b> Grapefruit Juice	<b>BUBBLY MARY</b> Mary Mix
<b>BELLINI</b> Peach Schnapps	<b>MELON</b> Midori	<b>SOUR</b> Apple Pucker

## BLOODY MARYS

includes Mary Mix, Tabasco, Horseradish & Worcestershire

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

## BEVERAGES

see page 11 for additional selections

<b>COFFEE COCKTAILS</b>	<b>HOT CHOCOLATE</b>	<b>FRUIT JUICES</b>
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## BRUNCH SIDES

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

<b>WHEATBERRY TOAST</b>	<b>CINNAMON ROLL WEDGES</b>	<b>BISCUIT &amp; GRAVY</b>
<b>RYE TOAST</b>	<b>APPLE SLICES &amp; CARAMEL</b>	Ⓛ SAUSAGE LINKS
<b>WHITE TOAST</b>	ⓐⓁⓋ BRULÉED BANANA	ⓐⓁ BACON
<b>BUTTERMILK BISCUITS</b>	ⓐⓁⓋ FRESH FRUIT CUP	ⓐⓁ LIL SMOKIES
<b>BABY POTATO CAKES</b>	ⓐⓁⓋ GRILLED ASPARAGUS	ⓐ COTTAGE CHEESE

# 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."



### JOIN WOODYS WIRE

Woodys' monthly e-newsletter

Be rewarded with a tasty appetizer or sweet dessert for your special occasion

### WANT TO KNOW MORE?

Join Woodys Carmel on facebook

Receive daily specials, event updates & newly tapped drafts

Scan this with your smart phone to visit

woodyscarmel.com

### 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

### 🍷🍷🍷 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

### FONDUE 9

choice of: chocolate ▪ caramel ▪ swirl

served with strawberries, bananas, apples & pretzels

## DESSERT BITES

\$2 per sweet sampler

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

choice of: orange soda ▪ root beer

vanilla ice cream & whipped cream

### "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 PITA PIZZA 6 + pepperoni \$1

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

# GLASS POURS

ALVERDI PINOT GRIGIO 7

OXFORD LANDING SAUVIGNON BLANC 7

KIONA RIESLING 7

STUMP JUMP LIGHTLY WOODED CHARDONNAY 8

GRAYSON CABERNET SAUVIGNON 9

VISTALBA "CORTE C" MALBEC 9

OXFORD LANDING SHIRAZ 7

SAURUS PINOT NOIR 9

YALUMBA "Y" SERIES MERLOT 8

SHOOTING STAR ZINFANDEL 8

## WINE OF THE MOMENT

A wine is chosen & paired with a featured monthly dinner creation.

(see page 12)

# BUBBLES

DOUGLASS HILL BRUT (CALIFORNIA) 8 (187ML)

wheat-yeast-apple-pear-lime-dry

DUVAL-LEROY ROSE BRUT (FRANCE) 28 (375ML)

crisp finish-cherry-fig-hint of ginger

SAINT-HILAIRE EXTRA DRY (FRANCE) 32

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

SHOOTING STAR "BLACK" BUBBLES (CALIFORNIA) 38

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

### TROPICAL

Pineapple Juice

### SUNRISE

Grapefruit Juice

### MELON

Midori

### BERRY

Raspberry Liqueur

### BUBBLY MARY

Mary Mix

### SOUR

Apple Pucker



# WHITE WINES

## PINOT GRIS / PINOT GRIGIO

ALVERDI PINOT GRIGIO (ITALY) 26

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

GIOCATO PINOT GRIGIO (SLOVENIA) 28

floral-apple-pear-steely-stone-long finish

◆ TERLANO PINOT GRIGIO (ITALY) 32

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

◆ 🍷 BENTON LANE PINOT GRIS (OREGON) 36

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

## SAUVIGNON BLANC

🍷 HONIG (CALIFORNIA) 20 (375ML)

fig-melon-lemon zest-honey-vanilla

🍷 OXFORD LANDING (AUSTRALIA) 26

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

🍷 ERRAZURIZ SINGLE VINEYARD (CHILE) 28

passion fruit-apple-smoky oak-spice

ALLAN SCOTT (NEW ZEALAND) 30

lively-passion fruit-pineapple-citrus-fresh finish

D'ARENBERG "THE BROKEN FISHPLATE" (AUSTRALIA) 32

tropical fruits-citrus-crisp-refreshing

🍷 ENVIRONMENTALLY FRIENDLY WINE

organic, bio-dynamic or sustainable farming

◆ WOODYS WINE DINNER WINNER

Tasting events are held throughout the year featuring  
paired wines with creative food courses.

Sign up for Woodys Wire to receive upcoming dates & details.  
(see page 4)

# 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

FALAFEL LOAF 15

herb tomato sauce, smashed potatoes, grilled asparagus & onion rings

# 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

CAJUN FALAFEL CAKES 18

garlic, herb tomato sauce, caramelized onion, long-grain rice & grilled asparagus

## SIDE ITEMS

🌱 grilled asparagus ▪ 🌱 steamed broccoli ▪ 🌱 long-grain rice ▪ 🌱 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 CHICKEN BREASTS 16
SAUTEED SHRIMP 16	POT ROAST 20
GRILLED SALMON 19	GRILLED RIBEYE (12oz) 22
SEARED TUNA (medium rare) 22	BONELESS PORK CHOPS 20

## 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.

# WHITE WINES

## RIESLING

**KIONA (WASHINGTON) 26**  
sweet finish-floral-peach aromas-crisp-refreshing

## CHARDONNAY

**STEELE CUVÉE (CALIFORNIA) 22 (375ML)**  
excellent depth-baked apples-minerals-good acidity  
**STUMP JUMP LIGHTLY WOODED (AUSTRALIA) 30**  
nectarine-white peach-limy acidity-spice  
♦ **YALUMBA WILD FERMENT (AUSTRALIA) 36**  
citrus zest-toasted almond-fresh-subtle oak-lingering finish  
♦ **ALMA ROSA (CALIFORNIA) 38**  
pineapple-citrus-hint of oak-crisp mineral finish  
♦ **SHAFFER (CALIFORNIA) 58**  
floral-tangerine-melon-spice-apricot-bright acid-elegant

## DARE TO BE DIFFERENT

**VIVANCO ROSE (SPAIN) 24**  
Tempranillo-Grenache  
dry-red berries-light-refreshing  
**ANDELUNA (ARGENTINA) 28**  
Torrantes, a wholly Argentine varietal  
aromatic-tropical fruit-citrus-spice-refreshing-long finish  
**STAGE LEFT (CALIFORNIA) 32**  
Viognier, an ancient Roman grape  
wild flower-Mandarin-honeydew-lime zest-toast-stone fruit-cleansing acidity  
♦ **PALA CRABILIS (ITALY) 32**  
Vermentino, a late-ripening white Italian grape  
floral-herbaceous-medium bodied-balanced-long finish  
**D'ARENBERG "THE HERMIT CRAB" (AUSTRALIA) 32**  
Viognier-Marsanne  
stone fruit-candied ginger-clove spice-citrus acidity-nutty-floral

# RED WINES

## CABERNET SAUVIGNON

### GRAYSON (CALIFORNIA) 32

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

### RINGBOLT (AUSTRALIA) 34

layered berries-tobacco leaf-cassis-cedar-oak

### D'ARENBERG "HIGH TRELLIS" (AUSTRALIA) 38

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

### ROBERT HALL (CALIFORNIA) 42

complex plum-plush-dark chocolate-spice-rich

### KOKOMO (CALIFORNIA) 48

cherry-black currant-supple texture-ripe-full body

### HONIG (CALIFORNIA) 56

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

### PEJU (CALIFORNIA) 68

blackberry-blueberry-soft tannins-mocha

### SHAHER "ONE POINT FIVE" (CALIFORNIA) 46 (375ml) 88 (750ml)

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

## SHIRAZ/SYRAH

### OXFORD LANDING SHIRAZ (AUSTRALIA) 28

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

### STEELE WRITER'S BLOCK SYRAH (CALIFORNIA) 32

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

### JIM BARRY LODGE HILL (AUSTRALIA) 34

cherry-blueberry-cranberry-coffee

### STAGE LEFT SYRAH (CALIFORNIA) 36

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

## PINOT NOIR

### SAURUS (ARGENTINA) 32

fruity-sweet tannins-vanilla-oak-moderate acidity

### SHOOTING STAR (CALIFORNIA) 34

strawberry-soft tannins-rose petal-structured

### FORIS ROGUE VALLEY (OREGON) 36

cherry-cinnamon-clove-subtle oak-vibrant acidity

### BENTON LANE (OREGON) 44

baked strawberries-mushroom-raspberry-spice-viscous

### WILD EARTH CENTRAL OTAGO (NEW ZEALAND) 52

deep ruby-rose-vanilla-fine tannins-blackberry-spice-persistent finish

## ZINFANDEL

### SHOOTING STAR (CALIFORNIA) 28

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

### RENWOOD AMADOR OLD VINE (CALIFORNIA) 34

ripe fruit-nutmeg-vanilla-pepper-chalky tannins

# 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 & PITAS

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

### FRIED FALAFEL PITA 9

cucumber, lettuce, tomato, onion & ranch

### SPINACH BALSAMIC WRAP 9

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

### ITALIAN CHICKEN PITA 9

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

### CALIFORNIA TURKEY PITA 9

avocado, provolone, lettuce, onion, tomato & ranch

### BUFFALO CHICKEN WRAP 10

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

### APRICOT CHICKEN WRAP 10

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

### SMOKED PRIME RIB PITA 10

lettuce, tomato, onion, Monterey Jack & creamy horseradish

### BLACKENED SALMON WRAP 10

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

## PITA PIZZA

topped with herb tomato or smoky chipotle bbq sauce 6

choice of cheese: mozzarella ▪ cheddar ▪ provolone ▪ Monterey Jack

+ \$.50 per topping: mushroom ▪ onion ▪ spinach ▪ broccoli ▪ tomato ▪ roasted peppers

+ \$1 per topping: sausage ▪ ham ▪ chicken ▪ shrimp ▪ pepperoni



# SANDWICHES

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

## GRILLED TRIPLE CHEESE 7

provolone, American & Swiss on white bread

## CREAMY CHICKEN SALAD 8

lettuce, onion & egg on toasted wheatberry

## 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

## FRENCH DIPSTERS 10

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

## POT ROAST SLIDERS 10

caramelized onion & creamy horseradish sauce on petite buns

## 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

# RED WINES

## MALBEC

### VISTALBA "CORTE C" (ARGENTINA) 32

eucalyptus-red fruits-round tannins-long finish

### DECERO (ARGENTINA) 38

violet-raspberry-red fruit-concentrated-aromatic

### AVE GRAN RISERVA (ARGENTINA) 46

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

## MERLOT

### 🍷 YALUMBA "Y" SERIES (AUSTRALIA) 30

tobacco-fennel-youthful-bright-currants-rhubarb-velvety

### MILBRANDT TRADITIONS (WASHINGTON) 32

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

### 🍷 SHAFER (CALIFORNIA) 58

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

## DARE TO BE DIFFERENT

### FLEUR DE LYETH (CALIFORNIA) 28

Cabernet Sauvignon-Merlot-Malbec

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

### GRAZIANO FAMILY (CALIFORNIA) 30

Petite Sirah, a hybrid of Syrah & a French Rhone grape

oak-ripe berries-chocolate-spice-smooth-long finish

### MONTE VOLPE (CALIFORNIA) 30

Sangiovese, an Italian varietal

cherry-blackberry-pepper-spice-vanilla-light oak finish

### LAS BRUJAS (URUGUAY) 32

Tannat-Syrah-Voignier

intense-berry-licorice-cinnamon-black pepper-toasty oak-leather

### 🍷 BRASSFIELD ERUPTION (CALIFORNIA) 32

Syrah-Mourvedre-Grenache-Petite Sirah

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

### 🍷 STAGE LEFT BREAD WINNER (CALIFORNIA) 34

Syrah-Mourvedre-Zinfandel-Grenache-Viognier

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

### KOKOMO CUVÉE "IVY" NORTH COAST (CALIFORNIA) 38

Petite Sirah-Carignan-Syrah

cherry-red currant-exotic spices-sage-thyme

### SANTA ALICIA ANKE RED BLEND (CHILE) 42

Cabernet Franc-Petit Verdot

raspberry-blackberry-oak-ripe tannins

### 🍷 HEDGES RED MOUNTAIN (WASHINGTON) 54

Cabernet Sauvignon-Merlot

classic-firm-supple tannins-defined acidity

### 🍷 SHAFER RELENTLESS (CALIFORNIA) 78

Syrah-Petite Sirah

concentrated-plum-coffee-blackberries-pepper-charcoal

# BOTTLED

## BEER OF THE MOMENT

A bottled brew is chosen & paired with a featured monthly dinner creation.  
(see page 12)

## CRAFT BEERS

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

hoppy-crisp-citrus-smooth sweetness-dry finish

### SUN KING BREWING CO. 16 oz CANS (INDIANA)

SUNLIGHT CREAM ALE: golden-creamy malt-crisp finish

WEE MAC SCOTTISH STYLE BROWN ALE: rich-toffee-hazelnut-smooth

OSIRIS PALE ALE: spicy-citrus-dry hopped-delightfully bitter

### BRECKENRIDGE AVALANCHE AMBER ALE (COLORADO)

pale-caramel malts-drinkable-slight hops-clean finish

### GREAT DIVIDE TITAN INDIA PALE ALE (COLORADO)

citrusy hops-malty sweetness-crisp finish

### TYRANENA SHEEP SHAGGER SCOTCH ALE (WISCONSIN)

rich-toasted-caramel-toffee-subtle peat-full bodied

### NORTH COAST OLD RASPUTIN RUSSIAN IMPERIAL STOUT (CALIFORNIA)

roasted malts-full body-espresso-smooth-hop undertones

AMSTEL LIGHT  
ANCHOR STEAM  
BUDWEISER  
BUD LIGHT  
BUD SELECT  
COORS LIGHT  
COORS NA  
CORONA

CORONA LIGHT  
DOS XX LAGER  
HEINEKEN  
MILLER LIGHT  
MILLER HIGH LIFE  
MGD  
MGD 64  
MICHELOB

MICHELOB ULTRA  
NEW CASTLE  
🍷 REDBRIDGE  
SAMUEL ADAMS  
SAMUEL ADAMS LIGHT  
SIERRA NEVADA  
UPLAND WHEAT  
🍷 WOODCHUCK CIDER

# DRAFT

BELLS TWO HEARTED  
BLUE MOON

FAT TIRE  
GUINNESS

SMITHWICKS  
STELLA ARTOIS

## TURNING TAPS

Woodys offers two taps dedicated to showcasing small batch & craft beers.  
There is always a newly tapped brew to taste! Ask about our current selection.

# 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

## TUNA NOODLE CASSEROLE 16

Parmesan cream, buttered bread crumbs, mushroom, peas, carrot, onion & broccoli

## 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

## MEATLOAF 17

herb tomato sauce, smashed potatoes, grilled asparagus & onion rings

## BEEF STROGANOFF 17

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

## BBQ CHIPOTLE CHOPS 19

grilled boneless pork, caramelized onion, fried sweet potatoes & cabbage slaw

## 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, creamy chicken salad 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

### MONTHLY SPECIAL 8

our chef's current creation (see page 12)

### 🍷 CREAMY CHICKEN SALAD 11

spinach, apple, grape, almonds, egg, tomato & cucumber

### 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, chic peas, egg & bleu cheese crumbles

### NUTS & FRUIT 12

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

### 🍷 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

### CARAMEL

Butterscotch

### RAZZ

Raspberry Liqueur

### HAZEL

Frangelico

### LUCKY

Irish Cream

### JAVA

Kahlua

### ZEST

Grand Marnier

### COCOA

Godiva

# MAY'S FEATURES

Monthly specials available daily at 5pm

## APPETIZER

### HOUSE-CURED SALMON 11

roasted pepper cream, hard boiled egg, capers, red onion & sourdough crostinis  
excellent with chef's wine of the moment

## SALAD

### DANDELION GREENS 8

sunflower crusted goat cheese, red pear, raspberries & honey blueberry vinaigrette

## ENTREES

### GRASS-FED ELK CHOP 34

Johnson Farm, Noblesville, IN

12 oz, juniper blackberry lacquer, grilled asparagus & fried sweet potatoes  
excellent with chef's beer of the moment

### PARMESAN CRUSTED FLOUNDER 24

smoked paprika butter, roasted pepper relish, long grain rice & green beans

### GRILLED RIBEYE TIPS 25

red wine jus, duck fat braised Brussels sprouts,  
caramelized onion & smashed potatoes

### CHEF'S PASTA 18

sweet corn polenta ravioli, asparagus, tomato, Monterey jack  
& white wine basil cream

## WINE & BEER OF THE MOMENT

### STEELE CUVÉE CHARDONNAY (CALIFORNIA) GLASS 9

excellent depth-baked apples-minerals-good acidity

### GREAT DIVIDE TITAN IPA (COLORADO) 5

citrusy hops-malty sweetness-crisp finish

# APPETIZERS

### PROVOLONE STIX 6

garlic breaded & served with herb tomato dipping sauce

### SPREADS 8

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

### 🍷🍷🍷 CRUDITE 8

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

### 🍷🍷 LIL SMOKIES 8

miniature smoked sausages & sweet garlic chile glaze

### VEGGIE QUESADILLAS 8

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

### 🍷🍷 FALAFEL CAKES 8

roasted pepper relish, balsamic glaze & capers

### STUFFED SHROOMS 9

sausage, parsley, garlic, provolone & paprika Hollandaise

### 🍷 MINI BEEF MEATBALLS 9

covered in a smoky chipotle barbecue sauce

### 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

### CLASSIC CRAB CAKES 10

chipotle puree, tartar sauce, lime wedge & paprika dust

### 🍷 FAR EAST TUNA 10

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

### WHITE CHEESE FONDUE 10

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

### WINGS 6

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

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