

# 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.



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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

**HEARTY HASH 10** + two eggs \$2

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

**HOOSIER OMELET 10**

ham, sausage, bacon & Monterey Jack

🌱 **VEGGIE OMELET 8**

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

**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

**BISCUITS & GRAVY 8** + two eggs \$2

butter milk biscuits, crumbled sausage & herb gravy

**BANANAS FOSTER FRENCH TOAST 8**

brûléed bananas, powdered sugar, maple syrup & butter

**CLASSIC FRENCH TOAST 7**

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

**BENEDICT 7**

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

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

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## 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 5

|                                 |                                    |                                    |
|---------------------------------|------------------------------------|------------------------------------|
| <b>MIMOSA</b><br>Orange Juice   | <b>BELLINI</b><br>Peach Schnapps   | <b>SUNRISE</b><br>Grapefruit Juice |
| <b>PINKY</b><br>Cranberry Juice | <b>TROPICAL</b><br>Pineapple Juice | <b>BERRY</b><br>Raspberry Liqueur  |

## BLOODY MARYS

includes Mary Mix, Tabasco, Horseradish & Worcestershire 7

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

## BEVERAGES

see page 11 for additional selections

|                         |                      |                     |
|-------------------------|----------------------|---------------------|
| <b>COFFEE COCKTAILS</b> | <b>HOT CHOCOLATE</b> | <b>FRUIT JUICES</b> |
|-------------------------|----------------------|---------------------|

## BRUNCH SIDES

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

|                            |                                   |                            |
|----------------------------|-----------------------------------|----------------------------|
| <b>WHEATBERRY TOAST</b>    | <b>CINNAMON ROLL WEDGES</b>       | <b>PECAN COFFEE CAKE</b>   |
| <b>RYE TOAST</b>           | <b>APPLE SLICES &amp; CARAMEL</b> | <b>BISCUIT &amp; GRAVY</b> |
| <b>WHITE TOAST</b>         | 🍷🍷🍷 <b>BRULÉED BANANA</b>         | 🍷 <b>SAUSAGE LINKS</b>     |
| <b>BUTTERMILK BISCUITS</b> | 🍷🍷🍷 <b>FRESH FRUIT CUP</b>        | 🍷🍷 <b>BACON</b>            |
| <b>BABY POTATO CAKES</b>   | 🍷🍷🍷 <b>GRILLED ASPARAGUS</b>      | 🍷🍷 <b>LIL SMOKIES</b>      |

# 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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Woodys' monthly e-newsletter  
Be rewarded with a sweet treat  
for your special occasion

### WANT TO KNOW MORE?

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chef's monthly features, drink specials  
& 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 DESSERT

our monthly sweet treat (see page 12)

### MISSISSIPPI MUD 8

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

### BANANAS FOSTER BREAD PUDDING 7

caramel, bruléed bananas, whipped cream & powdered sugar

### Ⓞ CRÈME BRULÉE 6

six individual cheesecake flavored bite-sized spoons

### LEMON SQUARE 5

whipped cream, Mandarin oranges & powdered sugar

### STRAWBERRY BISCUIT 5

fresh berries, strawberry glaze, powdered sugar & whipped cream

### Ⓞ Ⓛ Ⓢ BRULÉED STRAWBERRIES 4

drizzled with balsamic glaze

### Ⓞ Ⓛ Ⓢ BRULÉED BANANAS 4

topped with strawberry glaze

## 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

## NOODLE BOWL 7

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

## TORTILLA TRIANGLES 8

grilled chicken & cheddar served with chipotle salsa & sour cream

## CHEESEBURGER MINIS 9

petite Angus beef burgers, American, pickle chips & ketchup

---

## CHILDREN'S SIDE ITEMS 2

kettle chips

apple slices & caramel

grapes

waffle fries

carrot & celery sticks with ranch

---

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

## H.I.P. UNOAKED CHARDONNAY (WASHINGTON) 36

fresh-baked apple-flint-citrus-stone-crisp finish

## SEABISCUIT RANCH CHARDONNAY (CALIFORNIA) 44

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 (CALIFORNIA) 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

# LETTUCE WRAPS

served with romaine leaves, pickle spear & cup of fresh fruit

## TURKEY 9

bacon, Swiss, American, tomato & mayo

## BLT 9

bacon, tomato, avocado & mayo

## HUMMUS 9

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

## GRILLED CHICKEN 9

cheddar, hot sauce, tomato & bleu cheese dressing

# WHEAT WRAPS

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

## BUFFALO CHICKEN 10

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

## SESAME SALMON 10

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

## APRICOT CHICKEN 10

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

## 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

## 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

## DAILY DISHES

weekday specials (see page 13)

### 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

### TERIYAKI BEEF 10

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

### PORK TENDERLOIN 9

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

### GEORGIA REUBEN 9

turkey, Swiss, sweet tomato dressing & cabbage slaw 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

### 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

### TURKEY CLUB 9

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

### CHICKEN BREAST 8

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

### YUMMY BLT 8

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

### GRILLED TRIPLE CHEESE 7

provolone, American & Swiss on white bread

## WOODYS COMBO

choice of half turkey club, triple cheese or yummy blt

with cup of soup 8 ▪ with house, spinach or Caesar salad 10 (see page 15)

# 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 5

### MIMOSA

Orange Juice

### PINKY

Cranberry Juice

### BELLINI

Peach Schnapps

### BERRY

Raspberry Liqueur

### SUNRISE

Grapefruit Juice

### TROPICAL

Pineapple Juice

# GLUTEN-FREE & LACTOSE-FREE

includes choice of protein, sauce & two side dishes

## PROTEIN

Grilled Ribeye (12oz) 22

Pot Roast 20

Grilled Salmon 19

Sautéed Shrimp 16

Grilled Chicken Breasts 16

Seared Tilapia 15

## SAUCE

Ⓞ Ⓛ smoky chipotle bbq

Ⓞ Ⓛ sweet garlic chile

Ⓞ roasted garlic cream

Ⓞ Ⓛ steak sauce

Ⓞ scampi lemon butter

Ⓞ Ⓛ herb tomato sauce

## 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

# VEGAN

### MUSHROOM PILAF 17

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

### MEDITERRANEAN SAUTE 16

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

### VEGGIE STIR FRY 13

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

Please browse the menu for additional appetizer, salad, sandwich & dessert options. Look for the Ⓞ gluten-free, Ⓛ lactose-free & Ⓥ vegan symbols.

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.



# SEAFOOD

## FEATURED SEAFOOD

our chef's current creation (see page 12)

### 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

### CAJUN GUMBO 18

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

### 🕒 SHRIMP STIR FRY 16

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

### SEARED TILAPIA 15

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

### FISH-n-CHIPS 12

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

# COMFORT

## FEATURED COMFORT

our chef's current pasta, beef & wild game creations (see page 12)

### GRILLED RIBEYE 22

12 oz, seasoned salt, smashed potatoes & grilled asparagus

### POT ROAST 20

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

### BISON MEATLOAF 19

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

### CHICKEN PICATTA 16

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

### CHICKEN-n-BISCUITS 15

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

### CHICKEN POT PIE 11

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

### GARDEN NOODLES 10

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

# 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) 5.5

hoppy-citrus-smooth sweetness-dry finish

### SUN KING SUNLIGHT CREAM ALE 16 oz CAN (INDIANA) 5.5

golden-creamy malt-crisp finish

### UPLAND WHEAT ALE 12 oz BOTTLE (INDIANA) 4.5

coriander-chamomile-orange-refreshingly tart

### ANCHOR STEAM CALIFORNIA COMMON ALE 12 oz BOTTLE (CALIFORNIA) 4.5

deep amber-rich-creamy-distinctive flavor

### SUN KING OSIRIS PALE ALE 16 oz CAN (INDIANA) 5.5

spicy-citrus-dry hopped-delightfully bitter

### MAD ANTHONY'S INDIA PALE ALE 12 oz BOTTLE (INDIANA) 5

zesty-earthy citrus-smooth-moderately bitter

### NEW BELGIUM BREWING FAT TIRE AMBER ALE (COLORADO) 4.5

biscuit like-hoppy freshness-malty

### FOUNDERS RED'S RYE ALE 12 oz BOTTLE (MICHIGAN) 5.5

rich rye malt-grapefruit-hop bitterness-crisp

### SUN KING WEE MAC SCOTTISH ALE 16 oz CAN (INDIANA) 5.5

rich-toffee-hazelnut-smooth

### BISON'S ORGANIC CHOCOLATE STOUT 12 oz BOTTLE (CALIFORNIA) 5.5

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 5.5

light-slightly fruity-sharp hops-crisp

### BATCH 19 PRE-PROHIBITION STYLE LAGER 5.5

crisp-hoppy bitterness-dry-balanced

### BLUE MOON BELGIAN-STYLE WHITE WHEAT ALE 5.5

unfiltered-oats-coriander-orange peel-smooth

### BELL'S TWO HEARTED AMERICAN-STYLE INDIA PALE ALE 5.5

citrus-floral hops-malt balance-fresh finish

### SMITHWICK'S IRISH RED ALE 5.5

clean hops-sweet malt-roasted-light caramel

### GUINNESS IRISH DRY STOUT 5.5

creamy-roasted coffee-semisweet chocolate-smooth

# BOTTLED

AMSTEL LIGHT 4

BUDWEISER 3.25

BUD LIGHT 3.25

BUD SELECT 3.25

COORS LIGHT 3.25

COORS NON-ALCOHOLIC 3.25

CORONA EXTRA 4

CORONA LIGHT 4

DOS XX LAGER 4

HEINEKEN 4

MILLER LITE 3.25

MILLER HIGH LIFE 3.25

MILLER GENUINE DRAFT 3.25

MGD 64 3.25

MICHELOB 3.25

MICHELOB ULTRA 3.25

NEW CASTLE 4

REDBRIDGE 4

SAMUEL ADAMS BOSTON LAGER 4

SAMUEL ADAMS LIGHT 4

SIERRA NEVADA PALE ALE 4

WOODCHUCK CIDER 4

# SOUP

## CHEF'S CREATION CUP 3 ▪ BOWL 5

ask about our current feature

## TOMATO BISQUE CUP 3 ▪ BOWL 5

classic, creamy herb tomato topped with pretzel bread croutons

# SALAD

## BLEU WEDGE 7

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

## SPINACH 6

apple, grape, strawberry, Mandarin orange & balsamic vinaigrette

## CAESAR 6 + anchovy \$1

romaine, Parmesan, dried cranberries & pretzel bread croutons

## HOUSE 6

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

## FEATURED SALAD

our chef's current creation (see page 12)

## SOUTHWEST SHRIMP 12

romaine, avocado, cheddar, tomato, cucumber, onion, chips & lime-cilantro ranch

## SPINACH COBB 12

chicken, bacon, avocado, tomato, chic peas, egg, bleu cheese & sweet tomato dressing


## SEARED SALMON 12

spinach, Brie, strawberries, dried cranberries, almonds & honey mustard dressing

## BUFFALO WEDGE 11

iceberg, chicken tenders, hot sauce, tomato, onion, bleu cheese crumble & dressing

## DRESSINGS

ranch ▪ bleu cheese ▪   sweet tomato ▪   balsamic vinaigrette

honey mustard ▪ lime-cilantro ranch ▪   olive oil & red wine vinegar

# APPETIZERS

## \*FEATURED APPETIZER

our chef's current creation (see page 12)

### \* FAR EAST TUNA 12

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

### WHITE CHEESE FONDUE 10

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

### SPICY CRAB CAKES 10

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

### STUFFED SHROOMS 9

sausage, parsley, garlic, provolone & paprika Hollandaise

### CHEESEBURGER MINIS 9

petite Angus beef burgers, American, pickle chips & ketchup

### CHICKEN QUESADILLAS 9

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

### 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

### POPEYE QUESADILLAS 9

bacon, spinach, Monterey jack, cheddar, buffalo sauce & ranch

### CHICKEN TENDERS 9

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

### CHICKEN LETTUCE WRAPS 9

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

### POPPERS 8

panko crust, cream cheese, jalapenos, chipotle salsa & lime-cilantro ranch

### SPREADS & PRETZEL BREAD 8

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

### GUACAMOLE 8

served with cheddar jalapeno chips & chipotle salsa

### \*WINGS 6

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

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

### PROVOLONE STIX 6

garlic breaded & served with herb tomato dipping sauce

\*not available for happy hour

# 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 6

### NUTTY

Amaretto

### PEPPY

Peppermint

### SUNDAE

Butterscotch

### RAZZ

Raspberry Liqueur

### HAZEL

Frangelico

### LUCKY

Irish Cream

### JAVA

Kahlua

### ZEST

Grand Marnier

### COCOA

Godiva

# SEPTEMBER'S FEATURES

monthly specials available at 5pm

## APPETIZER

### GRILLED BABY OCTOPUS 10

garlic fennel butter, charred lemons & fried linguini  
excellent paired with the select suds

## SALAD

### CANDY CANE BEET 8

spinach, almonds, fresh berries & strawberry vinaigrette

## SEAFOOD

### CAST IRON TILAPIA 21

grilled shrimp, coconut lemongrass butter, caramelized plantains,  
fried rice & fennel fronds

## COMFORT

### ITALIAN HERB RIBEYE 25

12 oz, pepperoni olive tapenade, Parmesan soft polenta & grilled asparagus  
excellent paired with the preference pour

### PAN ROASTED RABBIT LOIN 24

bacon mushroom reduction, red wine beurre blanc,  
smashed potatoes & glazed baby carrots

### CHEF'S PASTA 18 petite portion 10

shrimp, Manchego, garlic, sundried tomatoes, linguini & roasted poblano cream

## DESSERT

### APPLE PIE 6 add a la mode \$1

served with caramel sauce & whipped cream

## PREFERENCE POUR

### LE BOCCE CHIANTI CLASSICO (ITALY) 9 g / 36

robust-violet bouquet-blackberry-vanilla-savory-lingering finish

## SELECT SUDS

### UPLAND WHEAT (INDIANA) 4.5

coriander-chamomile-orange-refreshingly tart

# DAILY DISHES

weekday specials available at 11am

## MONDAY

### ULTIMATE GRILLED CHEESE 11

bacon, Brie, provolone, Swiss, tomato, spinach & balsamic on an Asiago baguette  
served with sweet potato fries & roasted garlic aioli

## TUESDAY

### FIESTA WRAP 11

chili dusted chicken, Monterey jack, lettuce, tomato, onion  
& lime-cilantro ranch wrapped in a wheat tortilla  
served with cheddar jalapeno tortilla chips, guacamole & chipotle salsa

## WEDNESDAY

### BLACK-N-BLEU CHEESESTEAK 12

blackened rib-eye, provolone, American, roasted peppers, sautéed mushrooms,  
caramelized onions, steak sauce & mayonnaise on a soft-buttered hoagie  
served with bleu cheese cabbage slaw

## THURSDAY

### FIERY BISON BURGER 12

Johnson Farm, Noblesville, IN  
pepper jack cheese, triple pepper sauce & fried onion ring  
with choice of garden on a pretzel bun  
served with cream cheese stuffed jalapeno poppers & lime-cilantro ranch

## FRIDAY

### BEER BATTERED TILAPIA 12

sweet garlic chile cabbage & tartar sauce on a Parker House roll  
served with cheesy egg noodles

Due to the preparation of Woodys' Daily Dishes, the item is only available on  
the specified day above. If you see a special you don't want to miss,  
be sure to mark your calendar for the Woodys' daily dish!