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

Look for these symbols throughout the menu & for entrees on page 8

 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 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

🕒 FAR EAST TUNA \$12.45*

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

WHITE CHEESE FONDUE \$10.45

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

CHICKEN QUESADILLAS \$9.95 + avocado \$1 / + jalapenos \$.50

cheddar, tomato, caramelized onion, salsa & lime cilantro sour cream

🕒 BISON MEATBALLS \$9.95

Cajun dusted & honey chipotle bbq

🕒 CHICKEN LETTUCE WRAPS \$9.95

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

BAKED GOAT CHEESE \$9.95

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

LAYERED NACHO DIP \$9.95 + avocado \$1 / + sour cream \$.50 / + jalapenos \$.50

chicken, cheddar, Monterey Jack, tomato, corn, onion, salsa & sour cream served with jalapeno sea salt chips for dipping

SHRIMP TOASTS \$9.45

cheddar, cream cheese, onion, roasted garlic aioli, Cajun dust & lemon wedges

CHICKEN TENDERS \$8.95

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

TO DIP OR TO SPREAD \$8.95

hummus, roasted pepper cream, Sriracha chile ranch served with broccoli, cucumbers, carrots, celery & multi-grain crostinis

WINGS \$8.95

seven wings served with celery & choice of ranch or bleu cheese
traditional, Woodys' dry seasoned, smokin' bbq or sweet chile teriyaki

NUM-NUM NUGGETS \$8.45

thinly sliced onion rings served with ranch & honey chipotle bbq

🕒 BACON BOMBS \$7.45

fried smoky sausages wrapped in bacon & served with honey mustard

🕒 SMASHED SPUDS \$6.95

smothered tater tots, crumbled bacon, melted cheddar & sour cream

ASAIN TOSSED TOTS \$6.95

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

FIRE IT UP PRETZELS \$4.45

jalapeno honey butter, red sea salt & creamy queso for dipping

BREAD BASKET

includes choice of bread & one spread

BREADS \$2.45

multigrain rolls

Ⓛ Ⓟ baguette slices

Ⓛ Ⓟ grilled rustic bread

SPREADS

Ⓢ jalapeno honey butter

Ⓢ Ⓛ Ⓟ creamy garlic

Ⓢ Ⓛ Ⓟ hummus

Ⓢ sea salt butter

Ⓢ roasted pepper cream

Ⓢ Ⓛ Ⓟ Chilean olive oil

SOUP & SALAD

TOMATO BISQUE CUP \$3.45 ▪ BOWL \$5.45 Ⓢ without garnish

topped with oven baked croutons

ROTATING CHEF'S CUP \$3.45 ▪ BOWL \$5.45

ask which of the following homemade creations is being served today

Steak & Potato topped with crispy onions

White Chicken Chili topped with lime cilantro sour cream

Cream of Mushroom topped with crispy spinach

Chipotle Corn Chowder topped with crumbled bacon

Cheeseburger topped with oven baked croutons

Ⓛ *Chicken Tortilla topped with crunchy tortilla crisps*

ADD A PROTEIN hard-boiled eggs \$2 / chicken \$3 / salmon \$5 / shrimp \$5

Ⓢ Ⓛ Ⓟ **SPINACH \$6.45**

apple, grape, strawberry, Mandarins & balsamic vinaigrette

CAESAR \$6.45 + anchovy \$1

romaine, Parmesan, dried cranberries & oven baked croutons

Ⓢ Ⓛ Ⓟ **HOUSE \$5.95**

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

Ⓢ **BLEU WEDGE \$7.95**

iceberg, onion, tomato, bleu cheese crumbles & dressing

Ⓢ **SPINACH COBB \$12.45**

chicken, bacon, avocado, tomato, chickpeas, egg, bleu cheese crumbles & ranch

BUFFALO WEDGE \$12.95

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

Ⓢ **HEALTHY SALMON \$12.95**

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

Ⓢ **DRESSINGS**

honey mustard, ranch, bleu cheese, Ⓛ Ⓟ balsamic vinaigrette & Ⓛ Ⓟ citrus herb vinaigrette **5**

CLASSIC ENTREES

PRIME RIB \$25.95 available Friday & Saturday after 5pm

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

BISON MEATLOAF \$22.95

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

Ⓞ **BLACKENED SALMON \$20.95**

black beans, corn, roasted peppers, tomatoes, onion, roasted garlic aioli & fresh cilantro

CHICKEN PICATTA \$17.95

lemon, white wine, garlic, tomato, capers, steamed white rice & grilled asparagus

Ⓞ Ⓚ Ⓧ **MEDITERRANEAN SAUTE \$16.95** + chicken \$3 / + salmon \$5 / + shrimp \$5

asparagus, capers, tomato, spinach, chickpeas, roasted peppers & balsamic glaze

STEAK BITES \$19.95 / \$12.95 petite portion

mushrooms, red wine roasted garlic sauce, mashed potatoes & crispy onions

Ⓞ Ⓚ Ⓧ **QUINOA PRIMAVERA \$16.95** + chicken \$3 / + salmon \$5 / + shrimp \$5

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

BEEF STROGANOFF \$19.95 / \$12.95 petite portion

mushroom, egg noodles, caramelized onion & brandy cream gravy

SHRIMP & TOTS \$16.95

kettle chip crusted served with Cajun dusted tater tots, cabbage slaw & cocktail sauce

DIJON PORK \$17.95

tenderloin scaloppini, mustard cream, mushrooms, mashed potatoes & spinach sauté

FISH & CHIPS \$14.95

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

Ⓚ Ⓧ **VEGGIE STIR FRY \$13.95** + chicken \$3 / + pork \$4 / + shrimp \$5

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

Ⓞ **SEARED TILAPIA \$16.95**

lemon wine butter, roasted pepper relish, steamed white rice & grilled asparagus

KETTLE CHIP CHICKEN \$15.95

fried chicken breast, mashed potatoes, herb gravy & 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

TASTY TACOS

two flour tortilla tacos, salsa & jalapeno sea salt chips or jalapeno honey buttered corn
+ avocado \$1 / + sour cream \$.50 / + jalapenos \$.50

GRILLED 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 & lime cilantro sour cream

BUFFALO CHICKEN \$13.95

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

TEX MEX QUINOA \$11.95

ⓄⓁⓋ without sour cream

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

CREATE-YOUR-OWN

includes protein, sauce & choice of two side items

PROTEIN

- ⓄⓁ Seared Salmon \$22.95
- ⓄⓁ Grilled Flat Iron Steak \$19.95
- ⓄⓁ Grilled Shrimp \$18.95
- ⓄⓁ Grilled Chicken Breasts \$17.95
- ⓄⓁ Seared Tilapia \$16.95

SAUCE

- Ⓛ honey chipotle bbq
- Ⓞ jalapeno honey butter
- ⓄⓁⓋ sweet garlic chile
- Ⓞ lemon wine butter
- ⓄⓁ roasted garlic aioli

SIDE ITEMS

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

- Ⓞ cabbage slaw
- chef's soup cup
- ⓄⓁⓋ Cajun dusted tater tots
- ⓄⓁⓋ crinkle cut fries
- Ⓞ bacon braised green beans
- ⓄⓁⓋ steamed white rice
- Ⓞ steamed broccoli & cheese sauce
- ⓁⓋ grilled asparagus + \$1
- Ⓛ fried sweet potatoes + \$1
- tomato bisque cup
- Ⓞ cottage cheese
- Ⓞ jalapeno honey buttered corn
- ⓄⓁⓋ small garden salad
- ⓄⓁⓋ fresh fruit + \$.50
- cheesy egg noodles + \$.50
- Ⓞ mashed potatoes
- ⓄⓁⓋ spinach sauté
- ⓄⓁⓋ quinoa

Look for Ⓞ gluten-free, Ⓛ lactose-free & Ⓥ vegan symbols throughout the menu.

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.

SANDWICHES & WRAPS

served with pickle & kettle chips or substitute side item for \$1.95 (see p.7)

SALMON SLAMMERS \$12.95

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

FRENCH DIPSTERS \$12.95

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

BBQ BISON MELT \$14.95* + bacon or mushrooms \$1

1/2 pound patty, provolone, shoestring onions on jalapeno honey buttered 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 \$11.45 substitute romaine leaves

crispy tenders, cheddar, hot sauce, tomato & bleu cheese dressing on a wheat tortilla

TURKEY CLUB \$11.45

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

WOODYS COMBO

choice of half sandwich: grilled cheese, turkey club or yummy blt with kettle chips paired with soup cup or garden salad \$9.95

SLOPPY JOE MINIS \$9.95

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

PORK TENDERLOIN \$11.45 + cheese \$1

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

GRILLED CHEESE FLORENTINE \$10.95

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

CHICKEN CLUB WRAP \$10.45 substitute © romaine leaves

bacon, provolone, American, tomato & honey mustard on a wheat tortilla

© BUN-LESS OVEN BAKE \$10.45

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

YUMMY BLT \$9.45

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

POT ROAST SLIDERS \$10.95

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

CLASSIC ANGUS BURGETTES \$10.95

two petite buns, 1/4 pound patties, American, pickle chips & ketchup

QUINOA SALAD WRAP \$10.95 + chicken \$3 substitute romaine leaves

romaine, Parmesan, dried cranberries, almonds & Caesar dressing

DAILY FEATURES

MANHATTAN MONDAY

BEEF MANHATTAN \$11.95

mashed potatoes, toasted white bread, beef herb gravy & crispy onions

HOMESTYLE TUESDAY

CHICKEN & NOODLES \$10.95

peas, onion, carrot, herb cream sauce & mashed potatoes

MOO-VE OVER WEDNESDAY

STEAK & FRIES \$12.95

8 oz flat iron cut, crinkle cut fries & citrus herb vinaigrette garden salad

TACO THURSDAY

PICK A PAIR \$11.95

It's the only day of the week you can make a meal featuring your two favorite tacos!
see page 7 for taco & side selections

FISH FRY FRIDAY

🕒 CRUNCHY SHRIMP BASKET \$10.95

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

SWEET SATURDAY

DUO SAMPLER \$3

choice of 2 bite-sized desserts

Mississippi mud, vanilla blondie, peach bread pudding or 🕒 crème brulee cup

HAPPY SUNDAY

SPECIALLY PRICED APPETIZERS AVAILABLE ALL DAY

see page 15 for selections

DRINK SPECIALS & HAPPY HOUR

See page 15 for daily drink deals & special priced appetizers.

Happy Hour available Monday through Thursday from 3pm - 6pm.

DESSERT

add a la mode to any dessert for \$1

MISSISSIPPI MUD \$7.95

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

PEACH BREAD PUDDING \$7.95

crunchy cobbler topping, apricot peach coulis, powdered sugar & whipped cream

VANILLA BLONDIE \$6.95

white chocolate shavings, caramel, powdered sugar & whipped cream

🍷 FROZEN CHOCOLATE MOUSSE \$6.45

white chocolate shavings, chocolate liqueur, sauce & whipped cream

🍷 CRÈME BRULÉE CUPS \$5.95

Tahitian vanilla bean, fresh strawberries & caramelized sugar crust

🍷🍷🍷 STRAWBERRY ICE CREAM \$5.95

dairy-free ice cream, sugar cone pieces & fresh strawberries

🍷 SINGLE SCOOP SUNDAE \$2.95

homemade vanilla ice cream & choice of toppings

+ \$.50

🍷 caramel sauce / 🍷 apricot peach coulis / 🍷 chocolate sauce

🍷 fresh strawberries / 🍷 white chocolate shavings / 🍷 sugar cone pieces

oatmeal cobbler crumbles / 🍷 whipped cream

SWEET SAMPLERS

\$2 per selection

Mississippi mud mini

🍷 crème brulée cup

peach bread pudding square

vanilla blondie bite

CHILDREN

GRILLED CHEESE TRIANGLES \$4.95

toasted white bread & American

TURKEY MINI \$4.95

petite bun, deli turkey & provolone served with pickle chips

SINGLE TACO \$4.95

seasoned ground beef, cheddar, lettuce & tomato

CLASSIC BURGERETTE \$4.95

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

CHICKEN TENDERS \$5.95

served with ranch, ketchup or honey mustard

NOODLE BOWL \$6.95

choice of buttered Parmesan or cheesy cheddar

SIDE ITEMS

separately \$1.95; as a side item for children's meals \$.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 \$2.50 Coke, Coke Zero, Diet Coke & Sprite

LEMONADE \$2.50

ICED TEA \$2.50

BOTTLED ROOT BEER \$2.50

MILK - CHOCOLATE MILK \$3.00

JUICES \$3.00 orange, grapefruit, pineapple & cranberry

BOTTLED WATER \$5.00 still or sparkling

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, Earl Grey decaf & Wild Berry Hibiscus decaf

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

WHITE WINE

available by the glass, half carafe & bottle

GRAYSON CELLARS CHARDONNAY (CALIFORNIA) \$6.95 g / \$14 hc / \$26

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

☑ **MORGAN HIGHLAND CHARDONNAY (CALIFORNIA) \$42**

elegant-rich-refreshing citrus-crème brulee-green apple-floral-toasty oak-bright acidity

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

COASTAL RIDGE WHITE ZINFANDEL (CALIFORNIA) \$6.45 g / \$14 hc / \$26

vibrant-crowd pleaser-apricot-strawberry-melon-slight sweet finish

ENOTRIA MOSCATO (CALIFORNIA) \$28

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

MILBRANDT VINEYARDS TRADITIONS PINOT GRIS (WASHINGTON) \$30

bright-lively-aromatic-lychees-ripe pear-crisp apple-lime zest

BUBBLES

CHARLES DE FERRE CUVÉE JEAN LOUIS BLANC DE BLANC 187ML (FRANCE) \$9

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

SPARKLING SIPS \$10

made with Blanc de Blanc Brut

Grand Mimosà orange liqueur & juice

Berry Blend raspberry liqueur & cranberry juice

Sunrise Bellini peach liqueur & liquid pomegranate

IL FAGGETTO PROSECCO (ITALY) \$32

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

RED WINE

available by the glass, half carafe & bottle

■ **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

■ **SHAFFER 'ONE POINT FIVE' CABERNET SAUVIGNON (CALIFORNIA) \$88**

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

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

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

■ **STEELE CARNEROS PINOT NOIR (CALIFORNIA) \$42**

classic-balanced-bright strawberry-cherry-jasmine tea-cola-moderate oak-long finish

■ **ERMISCH FAMILY ERENDIRA PINOT NOIR (OREGON) \$58**

ruby-light body-raspberry-vanilla-brown sugar-cherry-spice-tart-mouthwatering

■ **GRAYSON CELLARS MERLOT (CALIFORNIA) \$6.95 g / \$14 hc / \$26**

sumptuous-rich-dark fruits-black cherry preserves-elaborate oak-soft tannins

■ **TRES EXILIOS MALBEC (ARGENTINA) \$9.45 g / \$19 hc / \$36**

good varietal expression-fruity-fresh-intense-persistent

■ **DURIGUTTI MALBEC (ARGENTINA) \$48**

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

■ **D'ARENBERG STUMP JUMP RED BLEND (AUSTRALIA) \$7.95 g / \$16 hc / \$30**

Shiraz-Grenache-Mourvedre

lovely lusciousness-dark plum-mulberry-licorice-raspberry-floral-herbs-velvety-long finish

■ **KOKOMO CUVÉE RED BLEND (CALIFORNIA) \$48**

Cabernet Sauvignon-Syrah-Malbec-Merlot-Grenache-Petite Sirah

rich-berry compote-plum-earthy-violet-silky tannins-long finish

■ **STAGE LEFT SYRAH (CALIFORNIA) \$36**

earthy-deep-dried herbs-black cherry-cassis-blueberry-pepper-great acidity

■ **ENVIRONMENTALLY FRIENDLY WINE**

organic, bio-dynamic or sustainable farming

CRAFT 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

GRAND JUNCTION IMPERFECT BACKSIDE OATMEAL STOUT (INDIANA) \$5.75

creamy-smooth-infused with nitrogen-dark-roasted malt

TURNING TAP

We focus on offering local & limited quantity stock beers for you to enjoy.

Ask about our current feature or see the chalkboard for details.

BOTTLES & CANS

BLUE MOON \$4.50

BUD LIGHT \$3.25

CORONA EXTRA \$4.00

GUINNESS STOUT NITRO CAN \$5.50

MICHELOB ULTRA \$3.25

MGD 64 \$3.25

NOT YOUR FATHER'S ROOTBEER \$5.50

COORS NON-ALCOHOLIC BEER \$3.25

BUDWEISER \$3.25

BUD SELECT \$3.25

COORS LIGHT \$3.25

HEINEKEN \$4.50

MILLER HIGH LIFE \$3.25

MILLER LITE \$3.25

STELLA ARTOIS \$5.00

HAPPY HOUR

available Monday through Thursday from 3p - 6p

🕒 FAR EAST TUNA \$9

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

🕒 CHICKEN LETTUCE WRAPS \$7

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

LAYERED NACHO DIP \$7 + avocado \$1 / + sour cream \$.50 / + jalapenos \$.50

chicken, cheddar, Monterey Jack, tomato, corn, onion, salsa & sour cream served with jalapeno sea salt chips for dipping

WINGS \$7

seven wings served with celery & choice of ranch or bleu cheese
traditional, Woodys' dry seasoned, smokin' bbq or sweet chile teriyaki

🕒 BISON MEATBALLS \$6

Cajun dusted & honey chipotle bbq

SHRIMP TOASTS \$6

cheddar, cream cheese, onion, roasted garlic aioli, Cajun dust & lemon wedges

CHICKEN TENDERS \$6

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

🕒 SMASHED SPUDS \$5

smothered tater tots, crumbled bacon, melted cheddar & sour cream

🕒 BACON BOMBS \$5

fried smoky sausages wrapped in bacon & served with honey mustard

NUM-NUM NUGGETS \$5

thinly sliced onion rings served with ranch & honey chipotle bbq

ASAIN TOSSED TOTS \$4

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

FIRE IT UP PRETZELS \$3

jalapeno honey butter, red sea salt & creamy queso for dipping

DRINK SPECIALS

Sunday & Monday

\$2.75 domestic bottles

Tuesday

\$4 Bacardi, Captain Morgan & Sailor Jerry rums

Wednesday

\$4 Jack Daniels, Jim Beam & Fireball whiskey

Thursday

\$5.50 selected wines by the glass

Friday

\$4.50 craft drafts

Saturday

\$4 Absolut, Stoli & Skyy vodkas

CONCLUSION

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



JOIN WOODYS WIRE

Woodys' monthly e-newsletter
on woodyscarmel.com

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



WANT TO KNOW MORE?

download Woodys Carmel mobile app
join Woodys Carmel on facebook
or follow [@woodyscarmel](https://twitter.com/woodyscarmel) on twitter

FREE WIRELESS

Stay connected at Woodys

user: Woody's

password: 3175734444

divvy

a sharing plates restaurant & bar

featuring contemporary American small plates
& a unique dining atmosphere for guests
21 & over at Carmel's City Center.



A dining experience
to be shared.

SIGN UP

for [divvy details](#)

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



71 W. City Center Drive | 317.706.0000 | divvycarmel.com