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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

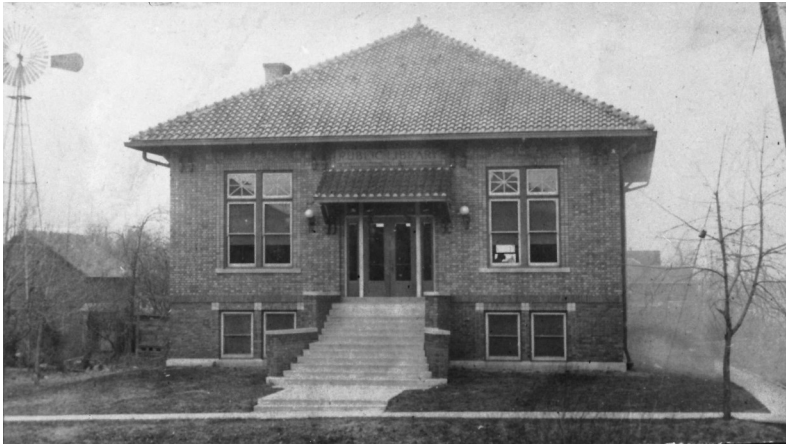


photo circa 1920s

## 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

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## 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 Mimosa** 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

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■ **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](http://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.



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