

# GRILL IN THE WOODS

## APPETIZERS

### HERB GARLIC BREAD 6

### SALMON CHOWDER 8/11

Cup/bowl, peppered bacon, yukon potato, leeks

### CHICKEN WINGS (6/9) 13/16

Choice of garlic buffalo or sweet BBQ, celery salad

### CRISPY CALAMARI 12

Chili dusted, pickled pepper aioli, grilled lemon

### STREET TACOS 12

House pork carnitas, avocado crema, pico de gallo, blend of cheese, cilantro

### SMOKED BRISKET NACHOS 13

Fresh corn tortilla chips, white cheddar, pico de gallo, spiced sour cream, avocado

## SALADS

### ADD A PROTEIN;

AVOCADO +3, GRILLED CHICKEN BREAST +5,

GRILLED PRAWNS +8, SIRLOIN STEAK\* +12,

GRILLED SALMON\* +10,

### GARDEN GREENS 9

Mixed Greens, baby tomato, English cucumber, rustic croutons, choice of dressing

### THE WEDGE 11

Iceberg, baby tomatoes, scallions, thick cut peppered bacon, Great Lakes blue cheese dressing

### CAESAR 10

Crisp romaine hearts, Druids soft pretzel croutons, grana parmesan crisp, grilled lemon

### CHOP HOUSE 15

Field greens, shredded brussels sprouts, wild boar bacon, pecans, baby tomato, shaved asiago, green goddess dressing

### BABY KALE & SPINACH 12

Golden raisins, sea salt pine nut crackers, chevre, ground mustard vinaigrette

### CRISPY BRUSSELS SPROUTS 12

Wild boar pork belly, garlic, sweet dijon glaze, pickled scallions

### JUMBO ONION RINGS 9

Maple mustard dipping sauce

## SANDWICHES

YOUR CHOICE OF STEAK FRIES, SWEET POTATO FRIES, SUB \$2.00 EXTRA; CUP SALMON CHOWDER, ONION RINGS, SIDE CAESAR SALAD, SIDE HOUSE SALAD

### GRILL IN THE WOODS BLT 15

Brioche bun, thick cut peppered bacon, beefsteak tomato, leaf lettuce, and mayo  
*Wild Boar Pork Belly+3*

### TUNA SALAD CROISSANT 15

House cucumber pickles, leaf lettuce, baby dill, toasted butter croissant

### PASTRAMI REUBEN 18

Angus beef pastrami, marbled rye bread, grain mustard, sauerkraut, Reuben dressing, provolone

### BUTTERMILK FRIED CHICKEN SANDWICH 18

Dill pickle wedges, beefsteak tomato, crisp leaf lettuce, chili aioli, brioche roll

### THE CUBANO 17

Black forest ham, slow roasted pulled pork, crunchy dill pickle, swiss cheese, mustard aioli, garlic grilled baguette

### AMERICAN ANGUS BURGER\* 16

½ lb angus beef, mayo, choice of cheese, leaf lettuce, beefsteak tomato, shaved onion, brioche bun

### DRUIDS STEAKHOUSE BURGER\* 19

½ lb angus beef, wild boar bacon, steakhouse aioli, smoked gouda & sharp cheddar, beefsteak tomato, leaf lettuce, crispy fried sweet onion

## MAINS

### PENNE "MAC & CHEESE" 16

White cheddar, asiago, grana parmesan, local leeks, herbed bread crumbs

\*ADD GRILLED CHICKEN \$5

\*ADD GRILLED PRAWNS \$8

\*ADD GRILLED SALMON\* \$10

\*ADD SIRLOIN STEAK\* \$12

### 19TH HOLE CHICKEN TENDERS & FRIES (2pc/3pc) 14/17

Breaded and fried chicken breast tenders, steak fries, choice of dipping sauce

### 12OZ RIB EYE STEAK\* 36

Yukon gold mashed potatoes, garlic green beans, roasted pearl onions, cabernet demi-glaze

### PACIFIC COD & CHIPS (2pc/3pc) 19/22

Georgetown "Johnny Utah" pale ale battered, house spicy slaw, steak fries, caper remoulade, grilled lemon

### STEAK FRITES\* 28

8oz center cut sirloin steak, cilantro chimichurri, steak fries, signature steakhouse aioli

### MARINATED PRAWN TACOS 19

Blended flour/corn tortillas, cilantro-lime slaw, avocado crema, grilled pineapple salsa, fresh fried corn tortilla chips

### GRILLED SALMON\* 26

Charred sweet potato, creamed local leeks, wilted winter greens, citrus butter

# DRINK LIST

## N/A BEVERAGES

Pepsi, Diet Pepsi, Starry, Mountain Dew, Mug Root Beer, Dr. Pepper, Lemonade, Iced Tea 3.5

Reeds Ginger Beer 5

## DRAFT BEER

(ALCOHOL % / BITTERNESS RATING / PRICE PER PINT/MUG/PITCHER)

# 21+

### IPAs

Reuben's Crikey 6.8%/53/7/9.5/24

Racer 7 Hazy IPA 7.5%/50/7/9.5/24

Reuben's Hazelicious 6.0%/45/7/9.5/24

Georgetown Bodhizafa 6.9%/80/7/9.5/24

Georgetown Lucille 7.0%/85/7/9.5/24

Elysian Space Dust 8.2%/62/7/9.5/24

Ft. George Sherman IPA 7.2%/80/7/9.5/24

Pike Place Space Needle IPA 7.2%/58/7/9.5/24

Seapine Brewing Company IPA 6.9%/65/7/9.5/24

Ghostfish Grapefruit IPA 5.5%/85/8/10.5/25

Men's Room IPA 5.8%/55/7/9.5/24

### PILSNERS/LAGERS/PORTER

Georgetown Roger's Pilsner 4.9%/34/7/9.5/24

Georgetown 9lb Porter 6.5%/40/7/9.5/24

Bitburger Pilsner 4.8%/38/7/9.5/24

Coors Light Lager 4.2%/10/6/8.5/23

Maui Brewing Coconut Hiwa Porter 6%/30/7/9.5/24

### WHEATS/BLONDES/CIDERS

Cascade Lakes Blonde Bombshell 4.3%/14/7/9.5/24

Blue Moon Belgian White 5.4%/9/7/9.5/24

Dru Bru Bavarian Hefeweizen 5.1%/13/7/9.5/24

Incline White Peach Cider 6.9%/0/7/9.5/24

Seapine Hefeweizen 5.7%/14/7/9.5/24/

### ALES/STOUTS

Iron Horse Irish Death 7.8%/12/7/9.5/24

Second Sight Scotch Ale 6.9%/32/7/9.5/24

Silver City Ridgetop Red 6.0%/15/7/9.5/24

Mac & Jacks Amber Ale 5.8%/30/7/9.5/24

Georgetown Manny's Pale Ale 5.4%/38/7/9.5/24

Ft. George City of Dreams Pale 5.5%/40/7/9.5/24

Johnny Utah Pale Ale 5.6%/30/7/9.5/24

Guinness 4.2%/40/7/9.5/24

## WINE LIST (GLASS PRICE / BOTTLE PRICE)

### WHITE/ROSÉ WINE

2023 Harvest Press Chardonnay 5

2020 Chehalem Chardonnay 10/40

2021 Ryan Patrick Chardonnay 13/52

2021 La Crema Chardonnay 13/52

2021 Renegade Rose 9/36

2021 Better Half Sauvignon Blanc 10/40

2020 Chemistry Pinot Gris 9/36

JfJ Brut Champagne 35

JfJ Champagne Split 10

### RED WINE

2022 Powers Cabernet Sauvignon 5

2019 Six Prong Cab Sauvignon 9/36

2021 M100 Cabernet Sauvignon 14/56

Chemistry Cabernet Sauvignon 9/36

2019 Llama Malbec 9/36

2020 Portlandia Pinot Noir 12.5/42

2019 Revelry Reveler Red Wine 14/56

Monarcha Flight Pattern Red Wine 9/36

## CRAFTED COCKTAILS

### EMPRESS GIN & TONIC 11

Empress 1908 Indigo Gin served with tonic and fresh lime over ice

### DG MARGARITA 13.5

Papa Bueno silver, fresh lime, agave, Grand Marnier.

*Your choice of mild or spicy w/ fresh jalapeño*

### BLACKBERRY MULE 13

A fresh blackberry twist on a classic mule, crafted with Tito's vodka served over ice

### AMARETTO SOUR 12

Amaretto, egg white, lemon juice, simple syrup

### NOT YOUR CHILD'S MILKSHAKE 13

Bacardi coconut rum, kahlua, chocolate vodka, half & half, coconut cream

### MINTY PEACH COOLER 10

Muddled mint leaves with Peach Deep Eddy Vodka, topped with sparkling water

### THE GREENS MARGARITA 13

Papa Bueno tequila, lime juice, pineapple juice, midori

### KEY LIME PIE MARTINI 11

A slice of key lime pie in a chilled martini glass

### STRAW-BERRYDALE MOJITO 11

Bacardi rum, mint, lime juice, ginger beer, strawberry

# Happy Hour Menu

*Served 3pm - 6pm Daily*

**\$3**

**HERBED GARLIC BREAD**

**\$5**

**CHIPS & SALSA**

Fresh fried corn tortilla chips,  
pico de gallo

**GARLIC FRIES**

Steak fries, garlic, parmesan, herbs

**\$7**

**JUMBO ONION RINGS**

Maple mustard dipping sauce

**DRUIDS CAESAR SALAD**

Crisp romaine, house caesar dressing,  
grilled lemon, grana parmesan

**STREET TACOS**

Two house made pork carnitas, avocado  
crema, blended cheese, pico de gallo

**\$9**

**1/4 LB ANGUS BURGER**

Brioche bun, steakhouse aioli, leaf lettuce,  
beefsteak tomato, onion, choice of cheese

**CHICKEN WINGS**

Half dozen wings, choice of sweet BBQ or  
garlic Buffalo, buttermilk ranch, celery salad

**BBQ PULLED PORK SANDWICH**

House slow roasted pork, sweet BBQ sauce,  
spicy cole slaw

\*\*Dine in only. No other discounts apply\*\*

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