

GRILL

IN THE

WOODS

APPETIZERS

HEIRLOOM TOMATO BISQUE 10
rustic croutons, basil pistou

ELK CHILI 11
Durham Farms elk, chili beans & black beans, spices, white cheddar, scallions

CHICKEN WINGS (6/9) 13/16
choice of garlic buffalo or sweet BBQ, celery salad, buttermilk ranch

CHICKEN POTSTICKERS 13
steamed and pan fried in sesame, lemongrass, pickled vegetables, chili-soy dipping sauce

JUMBO ONION RINGS 11
maple mustard dipping sauce

GREENS

ADD A PROTEIN:

AVOCADO +3 GRILLED CHICKEN BREAST +6
GRILLED PRAWNS +9 SIRLOIN STEAK* +14
GRILLED SALMON* +14 CRAB CAKES +16

GARDEN GREENS 10
mixed greens, baby tomato, English cucumber, rustic croutons, choice of dressing

THE WEDGE 12
iceberg lettuce, baby vine ripened tomatoes, thick cut peppered bacon, shaved scallion, Great Lakes blue cheese dressing

CAESAR 13
romaine hearts, Druids soft pretzel croutons, grana parmesan crisp, asiago, grilled lemon, house caesar dressing

CHOP HOUSE 17
field greens, charred sweet corn, baby tomato, wild boar bacon, pecans, shaved asiago, house green goddess dressing

SHRIMP LOUIS 26
butter lettuce wedges, poached jumbo prawns, spicy pickled green beans, kalamata olive, heirloom tomato, cooked egg, avocado, house 1000 island dressing

MAINS

DRUIDS "MAC-N-CHEESE" 17
campanelle pasta, tillamook white cheddar, aged asiago, local leeks, grana parmesan, olive oil & herb breadcrumbs

CHICKEN BREAST+6 GRILLED PRAWNS+9
GRILLED SALMON**+14 8OZ SIRLOIN STEAK* +14

19TH HOLE CHICKEN & FRIES 18
breaded and fried chicken breast tenders, herb steak fries, choice of dipping sauce

MARINATED PRAWN TACOS 22
blended flour/corn tortillas, cilantro-lime slaw, avocado crema, grilled pineapple salsa, fresh fried corn tortilla chips

10oz BONE-IN PORK CHOP* 25
gingered apricot chutney, wild arugula salad, pork jus, creme fraiche mashed potatoes

NORTHWEST CRAB CAKES 22
dungeness crab, blue crab claw meat, shaved fennel & wild arugula salad, preserved lemon, sweet pepper aioli

BARBACOA STREET TACOS 13
spiced braised barbacoa beef, avocado crema, pico de gallo, blend of cheese, cilantro, lime

SMOKED BRISKET NACHOS 14
fresh corn tortilla chips, white cheddar, pico de gallo, spiced sour cream, avocado

SANDWICHES

CHOICE OF STEAK FRIES OR SWEET POTATO FRIES
SUB FOR FRIES \$2 EXTRA: ONION RINGS,
TOMATO BISQUE, ELK CHILI, SIDE CAESAR OR HOUSE SALAD

SMOKED TURKEY CLUB 18
toasted sourdough, smoked turkey breast, thick-cut peppered bacon, leaf lettuce, mayo, sweet tomato chutney

TUNA SALAD CROISSANT 17
house cucumber pickles, leaf lettuce, baby dill, toasted butter croissant

BIG BOY GRILLED CHEESE & HEIRLOOM TOMATO BISQUE 17
Griddled thick-cut sourdough, white cheddar, provolone, asiago, grana parmesan, charred tomato relish

BUTTERMILK FRIED CHICKEN 18
brioche bun, chili aioli, crisp dill pickle, leaf lettuce, beefsteak tomato

AMERICAN ANGUS BURGER* 17
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

PACIFIC COD & CHIPS (2pc/3pc) 20/23
Georgetown "Johnny Utah" pale ale battered, house spicy slaw, steak fries, caper remoulade, grilled lemon

GRILLED SALMON* 28
charred sweet corn quinoa, baby heirloom tomato, velvet corn coulis, shaved fennel & wild arugula salad

STEAK FRITES* 29
8oz center cut sirloin steak, herb steak fries, cilantro chimichurri, steakhouse aioli, cabernet demi-glace

12OZ RIB EYE STEAK* 36
yukon gold mashed potatoes, garlic green beans, caramelized pearl onions, cabernet demi-glace

Split plate charge \$2

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

Automatic Gratuity Charge of 20% for Parties of 8 or More, No Split Checks

4/9/2025

D R I N K L I S T

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+

ALES/STOUTS

Iron Horse Irish Death 7.8%/12/7.5/10/24
Silver City Ridgetop Red 6.0%/15/7.5/10/24
Mac & Jacks Amber Ale 5.8%/30/7.5/10/24
Georgetown Manny's Pale Ale 5.4%/38/7.5/10/24
Ft. George City of Dreams Pale 5.5%/40/7.5/10/24
Johnny Utah Pale Ale 5.6%/30/7.5/10/24
Guinness 4.2%/40/7.5/10/24

PILSNERS/LAGERS/PORTER

Georgetown Roger's Pilsner 4.9%/34/7.5/10/24
Georgetown 9lb Porter 6.5%/40/7.5/10/24
Bitburger Pilsner 4.8%/38/7.5/10/24
Coors Light Lager 4.2%/10/6.5/9/23
Douglas Lager 4.7%/7.5/10/24

WINE LIST (GLASS PRICE / BOTTLE PRICE)

WHITE/ROSÉ WINE

2023 House Chardonnay 5
2020 Chehalem Chardonnay 10/40
2021 La Crema Chardonnay 13/52
2022 Bookwalter Rose 9/36
2021 Better Half Sauvignon Blanc 10/40
2020 Chemistry Pinot Gris 9/36
2022 Benvolio Pinot Grigio 10/40
La Bella Prosecco Bottle 35
La Bella Prosecco Split 10

WHEATS/BLONDES/CIDERS

Big Sky Blonde Ale 5%/10/7.5/10/24
Blue Moon Belgian White 5.4%/9/7.5/10/24
Huckleberry One Tree Cider 6.8%/0/7.5/10/24
Seapine Hefeweizen 5.7%/14/7.5/10/24

IPA'S

Reuben's Crikey 6.8%/53/7.5/10/24
Racer 5 IPA 7.5%/75/7.5/10/24
Reuben's Hazelicious 6.0%/45/7.5/10/24
Georgetown Bodhizafa 6.9%/80/7.5/10/24
Georgetown Lucille 7.0%/85/7.5/10/24
Elysian Space Dust 8.2%/62/7.5/10/24
Ft. George Sherman IPA 7.2%/80/7.5/10/24
Pike Place Space Needle IPA 7.2%/58/7.5/10/24
Seapine Brewing Company IPA 6.9%/65/7.5/10/24
Ghostfish Grapefruit IPA 5.5%/85/8.50/11/25
Bale Breaker Top Cutter IPA 6.8%/70/7.5/10/24
Bale Breaker High Camp Winter IPA 7.3%/70/10/24

RED WINE

2022 House Red Wine 5
2019 Six Prong Cab Sauvignon 9/36
Chemistry Cabernet Sauvignon 9/36
2021 Va Piano OX Cabernet Sauvignon 13/52
Alki Cabernet Sauvignon 13/49
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
2021 Murphy Goode Merlot 11/44
2022 EdMeades Zinfandel 12/48

CRAFTED COCKTAILS

BLACKBERRY MULE 13

fresh blackberry puree,
Tito's vodka, lime juice,
over ice

DG MARGARITA 14

Papa Bueno silver, fresh lime, agave,
Grand Marnier.
Your choice of mild or spicy with jalapeño

MOCKTAILS

GIN & TONIC 10

Yu No Gin, tonic, lime

AZTEC CHOCOLATE MARTINI 14

Lajoye Cellars Chocolate Vodka,
Aloo Chili Pepper Vodka, Baileys,
chocolate syrup, fresh ground cinnamon

THAI BASIL GIMLET 15

Hendricks Gin, thai basil syrup, fresh
lime juice, served in a martini glass

DARK & STORMY 11

Hemp and Root Pathfinder, fresh
lime juice, ginger beer

LONDON FOG MARTINI 15

Tito's Vodka, Absolut Vanilia Vodka,
house made earl gray syrup,
coconut milk

THAI-ME-UP OLD

FASHIONED 13

Yuzu Whiskey, house made
lemongrass syrup,
house made ginger bitters

MIMOSA 10

Noughty Sparkling Wine, your
choice of juice: OJ, cranberry,
pineapple, grape