

GRILL

IN THE

WOODS

APPETIZERS

HERB GARLIC BREAD 5

CHEF'S SEASONAL SOUP 7/10

Cup/bowl, Ask your server for today's selection

CHICKEN WINGS (6/9) 13/16

Choice of garlic buffalo or sweet BBQ, celery salad

CRISPY CALAMARI 11

Chili dusted, pickled pepper aioli, grilled lemon

BARBEOA STREET TACOS 12

Spiced braised beef, avocado crema, pico de gallo, blend of cheese, cilantro

SMOKED BRISKET NACHOS 12

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

SALADS

ADD A PROTEIN;

AVOCADO +3, GRILLED CHICKEN BREAST +5,

GARLIC PRAWNS +7, SIRLOIN STEAK* +12,

GRILLED KING 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, house pretzel croutons, grana parmesan crisp, grilled lemon

CHOP HOUSE 15

Field greens, cooked egg, wild boar bacon, pecans, baby tomato, shaved asiago, lemon tarragon dressing

BABY SPINACH & WATERCRESS 11

Shaved fennel, crumbled goat cheese, candied walnuts, toasted fennel seed vinaigrette

FETTUCCHINE LINGUICA 21

Fresh heirloom tomato sauce, grilled Linguica sausage, fennel, artichoke hearts, roasted garlic

SPRING VEGETABLE RISOTTO 15

Washington asparagus, English peas, leeks, pearl onion, grana parmesan

*ADD GRILLED CHICKEN \$5

*ADD GARLIC PRAWNS \$7

ADD GRILLED SALMON \$10

*ADD STEAK \$12

GRILLED FISH TACOS 18

Pacific cod, blended corn/flour tortillas, Napa cabbage slaw, avocado crema, mango salsa, fresh fried corn tortilla chips

HEIRLOOM TOMATO & BURRATA 11

Assorted heirloom tomatoes, olive oil & basil emulsion, Maldon sea salt, aged balsamic vinegar

JUMBO ONION RINGS 9

Maple mustard dipping sauce

SANDWICHES

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

GRILL IN THE WOODS BLT 15

Brioche bun, thick cut peppered bacon, heirloom tomato, leaf lettuce, and mayo

Wild Boar Pork Belly+3

TUNA SALAD CROISSANT 14

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

BRAISED BEEF PHILLY 17

Spiced slow roasted beef, roasted garlic aioli, mixed peppers & onion, provolone, garlic baguette

BUTTERMILK FRIED CHICKEN

SANDWICH 18

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

THE CUBANO 16

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, 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

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

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

19TH HOLE CHICKEN TENDERS &

FRIES (2pc/3pc) 14/17

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

STEAK FRITES* 26

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

GRILLED KING SALMON* 26

Edamame & vegetable succotash, roasted sweet pepper coulis, watercress salad

DRINK LIST

N/A BEVERAGES

PEPSI, DIET PEPSI, STARRY, MOUNTAIN DEW, MUG ROOT BEER, DR. PEPPER, LEMONADE, ICED TEA 3.5

GINGER ALE 3.5

REEDS GINGER BEER 5

DRAFT BEER (ALCOHOL % / BITTERNESS RATING / PRICE)

21+

IPAs

Reuben's Crikey 6.8%/53/7

Airways Jumbo Juice 6.0%/50/7

Reuben's Hazelicious 6.0%/45/7

Georgetown Bodhizafa 6.9%/80/7

Georgetown Lucille 7.0%/85/7

Elysian Space Dust 8.2%/62/7

Ft. George Suicide Squeeze 7.2%/80/7

Silver City Ridgetop Red 6.0%/15/7

Bottom Cutter Imperial 8.2%/100/7

Black Raven Trickster 6.9%/68/7

ALES/STOUTS

Johnny Utah 5.6%/53/7

Iron Horse Irish Death 7.8%/12/7

Pike Kilt Lifter 6.5%/27/7

Mac & Jacks Amber Ale 5.8%/30/7

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

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

Guinness 4.2%/40/7

PILSNERS/LAGERS/PORTER

Georgetown Roger's Pilsner 4.9%/34/7

Deschutes Black Butte Porter 5.5%/30/7

Bitburger Pilsner 4.8%/38/7

Coors Light Lager 4.2%/10/5.5

Bud Light 4.2%/6/5.5

Jellyfish Oatmeal Porter 6.2%/33/7

Chuckanut Kolsch 4.5/20/7

WHEATS/BLONDES/CIDERS

Cascade Lakes Blonde Bombshell 4.3%/14/7

Shock Top Belgian Wheat 5.2%/10/5.5

Locust Dark Cherry 6%/0/7

Talking Cedar Rasp Blonde 4.7%/15/7

Widmer Hefeweizen 4.9/26/7

WINE LIST (GLASS PRICE / BOTTLE PRICE)

WHITE/ROSÉ WINE

2021 Renegade Rose 9/36

2020 Barnard Sangiovese Rosé 8.5/34

2021 Better Half Sauv Blanc 10/40

2021 Calvet Vouvray 11/44

2021 Godelia Rose 14/56

2020 Chehalem Chardonnay 10/40

2022 Penfolds Koonunga Hill Chard 8.5/32

2021 Ryan Patrick Chardonnay 13/52

2021 LaCrema Chardonnay 13/52

2021 Frontera Sauvignon Blanc 5

2020 Chemistry Pinot Gris 9/36

JFJ Champagne Split 10

JFJ Almond Champagne Bottle 30

RED WINE

2020 Portlandia 12.5/42

2019 Block & Row Merlot 9/36

2019 Prost Pinot Noir 11.5/46

2019 Barrel Press Red Blend 7.5/30

2018 Alki Cabernet Sauvignon 13/49 2018

2018 Alki Red Blend 10/40

2019 Six Prong Cab Sauv 9/36

2018 Cambria Pinot Noir 13/49

2019 Milbrandt Merlot 8/32

2019 Llama Malbec 9/36

2021 House Cab Sauv, Frontera 5

CRAFTED COCKTAILS

SUNSET PICK-ME-UP 10

Sweet carrot juice matched with deep eddy orange vodka topped with lemon lime soda

DG MARGARITA 13.5

Papa Bueno silver, fresh lime, agave, Grand Marnier. Mild or spicy w/ fresh jalapeño.

BLACKBERRY MULE 13

A fresh blackberry twist on a classic mule

EMPRESS GIN + TONIC 11

Paired with tonic and fresh lime

MINTY PEACH COOLER 10

Muddled mint leaves with Deep Eddy Peach, splash of fresh lime, topped with sparkling water

WAITSBURG OLD FASHIONED 12

Muddled orange, angostura bitters, raw sugar, & Oola Waitsburg Bourbon.

LEMON RASPBERRY BELLINI 9

Fresh raspberry puree, splash of limoncello, champagne with a sweet ginger kick

LAVENDER ROSE LEMONADE 10

Empress Gin, rose water, with fresh lemonade, served in a tall glass

POMEGRANATE GIN DROP 12

Bloom Gin, pomegranate liquor, fresh squeezed lemon juice. Shaken & served up