

SHAREABLES

THE MORE THE MERRIER

SMOKED BRISKET NACHOS 12

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

PORK CARNITAS QUESADILLA 10

Slow roasted spiced pork, white cheddar, cotija, tomato, avocado crema

SPINACH AND ARTICHOKE DIP 10

Triple cream brie, grana parmesan, grilled flatbread

CHICKEN WINGS (6/9) 13/16

Choice of garlic buffalo or sweet BBQ, celery salad

BRUSSELS SPROUTS 11

Wild boar pork belly, sweet grain mustard, pickled shallots

CRISPY CALAMARI 11

Semolina dusted, pickled pepper aioli, grilled lemon

JUMBO ONION RINGS 8

Maple mustard dipping sauce

DRESSINGS

CREAMY LEMON TARRAGON

BLEU CHEESE

MAPLE MUSTARD

HERB CHAMPAGNE VINAIGRETTE

BALSAMIC VINAIGRETTE

SAUCES

MAPLE MUSTARD

KETCHUP

SWEET BBQ

CAPER REMOULADE

BUTTERMILK RANCH

SALADS

FRESH AND WHOLESOME

CHOP HOUSE 13

Field greens, brussels sprouts, boar bacon, pecans, tomato, aged asiago, lemon-tarragon dressing

SPINACH & BABY KALE 10

Grilled red onion, cucumbers, roasted grapes, herb champagne vinaigrette

SIMPLE GARDEN GREENS 8

Field greens, vine ripened tomatoes, rustic croutons, choice of dressing

THE WEDGE 9

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

CAESAR 9

Crisp romaine hearts, house pretzel croutons, grana parmesan crisp, grilled lemon

ADD A PROTEIN

Avocado +3

grilled chicken breast +5,

garlic prawns +7, sirloin steak +12

WE HUMBLY THANK YOU FOR JOINING US AT GRILL IN THE WOODS; OUR MENU ITEMS REPRESENT OUR IDEA THAT COMFORT FOOD CAN ALSO MEAN USING FRESH INGREDIENTS AND DISHES THAT ARE MADE IN-HOUSE. WHETHER YOU ARE JOINING US FROM THE GOLF COURSE OR MAKING THE TRIP FROM AFAR - WE WELCOME YOU TO THE DINNER TABLE. NOSTALGIC FOND MEMORIES ARE MET WITH BRIGHT AND NEW BEGINNINGS,

THANK YOU FOR BEING A PART OF THAT.

-GRILL IN THE WOODS TEAM

MAINS

WHITE CHEDDAR MAC AND CHEESE 15

Rotini pasta, roasted leeks, aged asiago,
grana parmesan, herbed breadcrumbs

Add *grilled chicken breast +4, *garlic prawns +6, *sirloin steak +12

GRILLED FISH TACOS 18

Seasonal fin fish, blended corn/flour tortillas, Napa
cabbage slaw, avocado crema, mango salsa,
fresh fried corn tortilla chips

HERB ROASTED CHICKEN BREAST 21

Wild mushroom risotto, sliced leeks, baby kale,
sweet onion, Dijon chicken jus

STEAK FRITES 25

8oz marinated sirloin steak, cilantro chimichurri, steak
fries, signature steakhouse aioli

NEW YORK STRIPLOIN 28

Washington cabernet reduction, smashed yukon gold
potatoes, seasonal vegetables, cippolini onions

SANDWICHES

GRILL IN THE WOODS BLT 14

Brioche bun, thick cut peppered bacon, beefsteak tomato,
mixed lettuces, and mayo

Or... hop into a higher tax bracket with wild boar pork
belly +3

BUTTERMILK FRIED CHICKEN SANDWICH 18

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



PUB FAVORITES



*½ LB ANGUS AMERICAN BURGER 15

Choice of cheese, leaf lettuce, beefsteak tomato, shaved
onion, brioche bun

*BBQ BACON CHEESEBURGER 17

½ lb angus beef, sharp cheddar, thick cut peppered bacon,
house spicy slaw, sweet BBQ sauce

*DRUIDS GLEN STEAKHOUSE BURGER 19

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

PACIFIC COD & CHIPS (2pc/3pc) 18/21

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

19TH HOLE CHICKEN TENDERS & FRIES 17

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

ALL SANDWICHES COME WITH A SIDE, GLUTEN FREE BUN +\$2

BURGERS + SANDWICHES

SIDES

STEAK FRIES

ONION RINGS (+2)

SIDE CESAR SALAD(+2)

SIDE HOUSE SALAD (+2)

SWEET POTATO FRIES

GRILLED POTATO SALAD



*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

SPLIT PLATE CHARGE \$2

CRAFTED COCKTAILS

BLACKBERRY MULE 13

Tito's, ginger beer, blackberry purée

DG MARGARITA 13.5

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

CAPPUCCINO MARTINI 13.5

Vanilla Absolut, Smirnoff Caramel, Kahlua,
1/2 and 1/2

EMPRESS GIN + TONIC 11

Paired with small batch tonic and fresh lime.

KEY LIME PIE MARTINI 11

A slice of key lime pie in a glass.

AMBROSE PALOMA 12

Empress gin matched with Squirt.

MINT CHOCOLATE SODA 12

A refreshing mix of 'Just' chocolate vodka,
muddled mint, and soda water.

WAITSBURG OLD FASHIONED 12

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

Served over ice.

ENGLISH BOUQUET 12

Jasmine & Rose flavored Gin accompanied by
elderflower liqueur, honey, and lemon juice.

GRILL IN THE WOODS

at Druids Glen Golf Club



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DRAFT BEER

(Alcohol % / Bitterness rating / Price)

WHEATS/BLONDES/CIDERS

Cascade Lakes Blonde Bombshell 4.3%/14/6.5
Shock Top Belgian Wheat 5.2%/10/5
Incline Marionberry 6.5%/0/6.5
Talking Cedar Rasp Blonde 4.7%/15/6.5
Mango Cart Wheat 4%/10/6.5
Lazy Boy Hefeweizen 5.5%/0/6.5

ALES/STOUTS

Johnny Utah 5.6%/53/6.5
Iron Horse Irish Death 7.8%/12/6.5
Pike Kilt Lifter 6.5%/27/6.5
Mac & Jacks Amber Ale 5.8%/30/6.5
Silver City Ridgetop Red 6.0%/15/6.5
Georgetown Manny's Pale Ale 5.4%/38/6.5
Ft. George City of Dreams Pale 5.5%/40/6.5
Guinness 4.2%/40/6.5

IPAs

10 Barrel Profuse Juice 6.5%/45/6.5
Alaskan Smash Galaxy 8.5%/86/6.5
Reuben's Crikey 6.8%/53/6.5
Airways Jumbo Juice 6.0%/50/6.5
Reuben's Hazelicious 6.0%/45/6.5
Georgetown Bodhizafa 6.9%/80/6.5
Georgetown Lucille 7.0%/85/6.5
Elysian Space Dust 8.2%/62/6.5
Ft. George Suicide Squeeze 7.2%/80/6.5
10 Barrell Profuse Juice 6.5/45/6.5

PILSNERS/LAGERS/PORTER

Georgetown Roger's Pilsner 4.9%/34/6.5
Bitburger Pilsner 4.8%/38/6.5
Coors Light Lager 4.2%/10/5
Modelo Negra 4.4%/10/6.5
Jellyfish Oatmeal Porter 6.2%/33/6.5
Tres Arroyos Mexican Lager 4.5%/15/6.5

WHITE/ROSÉ WINE

(Glass/Bottle)

2021 Bookwalter Readers Rose 10.5/24
2020 Barnard Sangiovese Rosé 8.5/34
2021 Kuranui Sauvignon Blanc 7/27
2020 Jones of WA Riesling 7/27
2020 Chehalem Chardonnay 8.5/34
2019 Barrel Press Chardonnay 7.5/30
2021 Frontera Sauvignon Blanc 5
2020 Chemistry Pinot Gris 9/36
JFJ Champagne Split 10
JFJ Almond Champagne Bottle 30

RED WINE

(Glass/Bottle)

2020 Portlandia 12.5/42
2019 Block & Row Merlot 9/36
2019 Campo Tempranillo 8.5/34
2018 Conundrum Red Blend 8/31
2019 Barrel Press Red Blend 7.5/30
2018 Alki Cabernet Sauvignon 8.5/34
Alki Red Blend 10/40
2019 Six Prong Cab Sauv 9/36
2018 Cambria Pinot Noir 13/49
2017 Powers Merlot 6/25
Milbrandt Merlot 8/32
2019 Llama Malbec 8/31
2021 House Cab Sauv, Frontera 5

DESSERTS

BLUEBERRY COBBLER CHEESECAKE 9

White chocolate,
lemon blueberry compote

MOLTEN CHOCOLATE GANACHE CAKE 9

Chocolate cake with a warm ooey-goopy center,
fresh cream

LEMON OLIVE OIL CAKE 9

Chantilly cream, fresh mixed berries

PINEAPPLE UPSIDE DOWN CAKE 9

Brown sugar caramel, toasted pecans,
maraschino cherry



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