



GRILL IN THE WOODS

at Druids Glen Golf Club

SALADS

THE WEDGE	14.00
Iceberg, cherry tomatoes, thick cut peppered bacon, Point Reyes blue cheese dressing	
GREEN CHILI CAESAR SALAD	12.00
Romaine hearts, roasted Anaheim chilies, frizzled tortillas, parmesan and cotija cheese	
*GRILLED SKIRT STEAK SALAD	17.00
Baby spinach & kale, avocado, roasted red peppers, grilled red onion, chimichurri vinaigrette.	
DRUIDS GLEN CHOPPED + TOSSED	15.00
Brussels sprouts, swiss chard, Billionaire's bacon, pecans, asiago, lemon-tarragon ranch	
<i>For any salad, add avocado +3, grilled chicken +4, today's grilled fish +7</i>	

SANDWICHES + MAINS

All sandwiches come with a choice of fries, sweet potato fries, grilled potato salad, dilled carrot salad, or mixed greens. Sub onion rings or small green chili caesar +2 gluten free bun +\$2

*MIXED GRILL BURGER	18.00
½ lb blend of beef, bison, elk, wild boar. With Billionaire's bacon, cremini mushrooms, and brie	
*CLASSIC ½ LB ANGUS BURGER OR IMPOSSIBLE BURGER	14.00
Choice of cheese, heirloom tomato, onion, and lettuce from our hydroponic garden	
*½ LB BBQ BACON CHEESEBURGER	16.00
Sharp cheddar, peppered bacon, spicy slaw, BBQ sauce, heirloom tomato, onion, and lettuce	
ITALIAN MUFFALETTA	15.00
New Jersey meets New Orleans: Italian bread stuffed with prosciutto, salami, roasted turkey, provolone, layered with artichoke hearts, roasted peppers, and olive tapenade.	
GRILL IN THE WOODS BLT	14.00
Brioche bun, peppered bacon, heirloom tomato, mixed lettuces from the wall, and mayo.	
Or... hop into a higher tax bracket with slow-cooked wild boar Billionaire's bacon +3	
PASTRAMI REUBEN WRAP	16.00
Housemade pumpernickel flatbread, shaved pastrami, aged Swiss, (sorta) spicy slaw	
BAVARIAN BANH MI	15.00
Smoked turkey, aged gouda, pickled carrots, and spicy mayo on a pretzel bun	
HERBED CHICKEN SALAD SANDWICH	15.00
Grilled chicken, dried cherry, pecans, herbed mayo on brioche or as a salad on mixed greens	
BUFFALO CHICKEN MAC AND CHEESE	18.00
Grilled chicken, sautéed celery, Frank's Red Hot cheddar sauce, blue cheese bread crumbs.	
ORANGE CHILI CHICKEN ENCHILADAS	18.00
Slow-cooked in OJ and ancho chili, served with salsa verde, cotija, and avocado-corn salsa	
*GRILLED FISH TACOS	18.00
Today's fresh catch, blended corn/flour tortillas, avocado crema, mango salsa, side of Mexican street corn	

SNACKS AND SIDES

CLASSIC BUFFALO WINGS	13.00	JUMBO ONION RINGS	8.00
¼ LB ALL-BEEF GRILLED HOT DOG	4.00	Maple-mustard dipping sauce	
GUINNESS- BRAISED BRATWURST	6.00	SKIN-ON WAFFLE FRIES	6.00
Sauerkraut, Gulden's mustard, pretzel bun		SWEET POTATO FRIES	6.00
		Honey-mascarpone dipping sauce	

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

DRAFT BEER

Wheats/Blondes/Ciders		IPAs	(Alcohol % / Bitterness rating / Price)
Cascade Lakes Blonde Bombshell	4.3%/14/6.50	Reuben's Crikey	6.8%/53/6.50
Widmer American Hefeweizen	4.9%/30/6.50	Airways Jumbo Juice	6.0%/50/6.50
Shock Top Belgian Wheat	5.2%/10/5.00	Reuben's Hazelicious	6.0%/45/6.50
Locust Vanilla Bean Hard Cider	5.0%/0/6.50	Black Raven Trickster IPA	6.9%/68/6.50
Lost Coast Tangerine Wheat	5.2%/15/6.50	Georgetown Bodhizafa	6.9%/80/6.50
Ales/Stouts		Georgetown Lucille	7.0%/85/6.50
Johnny Utah	5.6%/53/6.50	Elysian Space Dust	8.2%/62/6.50
Iron Horse Irish Death	7.8%/12/6.50	Ft. George Suicide Squeeze	7.2%/80/6.50
Pike Kilt Lifter	6.5%/27/6.50	Pilsners/Lagers/Porter	
Hellbent Funky Red Patina	5.3%/22/6.50	Georgetown Roger's Pilsner	4.9%/34/6.50
Mac & Jacks Amber Ale	5.8%/30/6.50	Black Butte Porter	5.5%/70/6.50
Silver City Ridgetop Red	6.0%/15/6.50	Bitburger Pilsner	4.8%/38/6.50
Georgetown Manny's Pale Ale	5.4%/38/6.50	10 Barrel Pub Beer Lager	5.0%/18/5.00
Ft. George City of Dreams Pale	5.5%/40/6.50	Coors Light Lager	4.2%/10/5.00
Guinness	4.2%/40/6.50	Modelo Especial	4.4%/10/6.50
Belching Beaver PB Stout	5.3%/30/6.50		
Black Raven Festivus	7.1%/45/6.50		

WINE

Whites/Rosés		Glass/Btl
2020 J. Bookwalter Scarlet Hexflame Rosé		7.50/29.00
<i>Made from Malbec and Cab, medium rose coloring but with a light, clean flavor profile</i>		
2020 The Better Half Sauvignon Blanc, Marlborough, New Zealand		7.00/27.00
<i>Refreshing acidity rounded out with green apple and pineapple notes</i>		
2018 King Estate Pinot Gris, Willamette Valley, Oregon		8.50/34.00
<i>Medium body, crisp acidity balanced with tropical fruit notes</i>		
2020 Chehalem Inox Chardonnay, Willamette Valley, Oregon		8.50/34.00
<i>Stainless steel fermentation for a crisp, clean style of chardonnay</i>		
2020 Cline Viognier, North Coast, CA		8.50/34.00
<i>Richly textured, buttery, floral, perfect for the patio on a warm day</i>		
2019 House Chardonnay, Powers Columbia Valley Washington		5.00
Reds		
2018 Conundrum Red Blend (Petite Sirah, Zinfandel, Cabernet Sauvignon), California		8.00/31.00
<i>Medium body, dry overall with a balance of dark fruit and bell pepper/vegetal notes</i>		
2012 Coyote Canyon H/H Buck Syrah, Horse Heaven Hills, WA		16.00/58.00
<i>Syrah that can convert a cabernet lover. Big, bold, delicious. Great value for a 9 year old wine.</i>		
2018 Alki Cabernet Sauvignon, Washington		8.50/34.00
<i>Dark but smooth, subtle tannins, chocolate, Bing cherries, but more like good tobacco than your neighbor's backyard vaping</i>		
2018 Cambria Pinot Noir, Julia's Vineyard, Santa Maria Valley, CA		13.00/49.00
<i>Gorgeous, fuller-style pinot with a velvety texture and sexy curves.</i>		
2019 Campo Viejo Tempranillo, Rioja, Spain		8.50/34.00
<i>Balanced acidity and tannins with that classic Rioja backdrop of leather and charcoal</i>		
2018 Nespolino Sangiovese/Merlot, Rubicone, Italy (Emilia-Romagna)		7.00/27.00
<i>Elegant, fruit-forward sangiovese rounded out with a lush, dark, Bordeaux-style merlot</i>		
2017 Powers Merlot, Columbia Valley Washington		6.00/25.00
2019 House Cabernet, Powers Columbia Valley Washington		5.00

SIGNATURE COCKTAILS

BLACKBERRY MULE: Tito's, ginger beer, muddled blackberry, splash of St. Germain	13.00
DG MARGARITA: Papa Bueno silver, fresh lime, agave, Grand Marnier. Mild or spicy w/ fresh jalapeño	13.50
GRILLED PEACH BOURBON SMASH: BSB, Vanilla Crown Royal, grilled peach puree, lemon juice, ginger beer, and mint served on the rocks	11.00
ESPRESSO MARTINI: Van Gogh Vanilla Vodka, Van Gogh Espresso Vodka, Frangelico and ½ and ½	11.00
KIWI MARTINI: Oola Citrus vodka, fresh kiwi purée, chilled, shaken, and perfectly refreshing	13.50
HOT BUTTERED RUM: Housemade butter mix, Captain Morgan	10.50
EMPRESS GIN + TONIC: Inspired by the Empress Hotel in Victoria, this gin gets its stunning violet color and flavor from an infusion of pea blossoms. Paired with small batch tonic and fresh lime.	11.00

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