



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 PORK TENDERLOIN 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, grilled skirt steak +6, 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

*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, whiskey-molasses BBQ sauce	
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
Lazy Boy Huckleberry Wheat	5.2%/28/6.50	Revision IPA	6.5%/50/6.50
Locust Vanilla Bean Hard Cider	5.0%/0/6.50	Georgetown Bodhizafa	6.9%/80/6.50
Firestone Walker 805	4.7%/20/5.00	Georgetown Lucille	7.0%/85/6.50
Lost Coast Tangerine Wheat	5.2%/15/6.50	Elysian Space Dust	8.2%/62/6.50
Pilsners/Lagers/Porter		Ales/Stouts	
Georgetown Rogers Pilsner	4.9%/34/6.50	Johnny Utah	5.6%/53/6.50
Black Butte Porter	5.5%/70/6.50	Iron Horse Irish Death	7.8%/12/6.50
Bitburger Pilsner	4.8%/38/6.50	Pike Kilt Lifter	6.5%/27/6.50
10 Barrel Pub Beer Lager	5.0%/18/5.00	Samuel Adams Summer Ale	5.3%/ 8/ 6.50
Coors Light Lager	4.2%/10/5.00	Mac & Jacks Amber Ale	5.8%/30/6.50
Double Mountain Kolsch	5.2%/40/6.50	Silver City Ridgetop Red	6.0%/15/6.50
		Georgetown Manny's Pale Ale	5.4%/38/6.50
		Ft. George Suicide Squeeze	7.2%/80/6.50
		Ft. George City of Dreams Pale	5.5%/40/6.50
		Guinness	4.2%/40/6.50

WINE

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

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
*WHISKEY SOUR: 2 Bar bourbon, lemon, simple syrup, frothed with organic egg whites and bitters	11.00
KIWI MARTINI: Oola Citrus vodka, fresh kiwi purée, chilled, shaken, and perfectly refreshing	13.50
TITO'S STRAWBERRY LEMONADE: fresh squeezed lemon, fresh muddled strawberry, simple syrup	10.00
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