

GRILL

IN THE

WOODS

APPETIZERS

FRENCH ONION SOUP 11

garlic crouton, Swiss cheese, grana parmesan

ELK CHILI 10

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, chili-soy dipping sauce

SMOKED BRISKET NACHOS 14

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

GOLDEN BEETS & BURRATA 14

pistachio butter, baby wild arugula, saba dressing, sea salt

BARBACOA STREET TACOS 13

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

JUMBO ONION RINGS 10

maple mustard dipping sauce

GREENS

ADD A PROTEIN:

AVOCADO +3 GRILLED CHICKEN BREAST +6

GRILLED PRAWNS +8 SIRLOIN STEAK* +12

GRILLED SALMON* +10

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 11

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

CHOP HOUSE 15

field greens, hard boiled egg, baby tomato, wild boar bacon, pecans, shaved asiago, house green goddess dressing

SANDWICHES

CHOICE OF STEAK FRIES OR SWEET POTATO FRIES

SUB FOR FRIES \$2 EXTRA:

ONION RINGS, SIDE CAESAR, HOUSE SALAD, ELK CHILI

PASTRAMI REUBEN 18

angus beef pastrami, thick-cut marble rye, grain mustard, sauerkraut, provolone, reuben dressing

TUNA SALAD CROISSANT 17

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

SMOKED BRISKET FRENCH DIP 19

shaved slow smoked brisket, fried sweet onion, swiss cheese, horseradish aioli, garlic toasted french roll, A-1 steakhouse au jus

SMOKED TURKEY CLUB 18

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

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

MAINS

FOREST MUSHROOM RISOTTO 18

roasted local leeks, mixed northwest mushroom, wild arugula, grana parmesan

GRILLED CHICKEN BREAST +6 GRILLED PRAWNS +8
SIRLOIN STEAK**+12 GRILLED SALMON**+10

MARINATED PRAWN TACOS 19

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

10oz BONE-IN PORK CHOP 24

washington apple & black currant chutney, demi-glace, yukon gold mashed potatoes, wild arugula salad

GRILLED SALMON* 26

local leek veloute, yukon gold potato, scallion, pearl onion, bacon lardon, forest mushroom, tarragon emulsion

19TH HOLE CHICKEN & FRIES 17

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

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

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

SEAFOOD LINGUINE 27

gulf prawns, baby scallops, smoked sockeye salmon, pearl onion, creamy lobster sauce, scallions, grana parmesan

STEAK FRITES* 28

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, roasted pearl onions, cabernet demi-glace

DRINK LIST

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
Bale Breaker Mango Tango Ale 6.2%/45/7.5/10/24
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
Luv Ya Lager Barrel Mtn. Brewing 5%/23/7.5/10/24
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
Tieton Watermelon Basil 6.9%/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
Men's Room IPA 5.8%/55/7.5/10/24
Mac & Jack Resolution IPA 6.8%/80/7.5/10/24

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

BUTTER BEER 12

Absolut vodka, Absolut vanilla vodka, butter scotch liquor, cream soda, over ice

BLACKBERRY MULE 13

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

TIPSY GHOST 12

Absolut vanilla vodka, Bacardi coconut rum, Starry, cream, over ice

DG MARGARITA 14

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

HOT BUTTERED CIDER 14

spiced cider, lemon juice, Waitsburg Whisky, homemade hot buttered rum mix

EMPRESS GIN FIZZ 13

Empress gin, lemon juice, champagne, simple syrup, in a champagne flute

AUTUMN 14

Hendricks, bitters, simple syrup, lemon juice, soda water, in a champagne flute

FALL MARGARITA 14

Papa Bueno Silver, maple syrup, spiced cider, lime juice, over ice with a lemon sugar rim

KEY LIME PIE MARTINI 12

Licor 43, cream, lime, graham cracker rim