

GRILL IN THE WOODS

APPETIZERS

HERB GARLIC BREAD 6

SALMON CHOWDER 8/11

Cup/bowl, peppered bacon, yukon potato, leeks

CHICKEN WINGS (6/9) 13/16

Choice of garlic buffalo or sweet BBQ, celery salad

CRISPY CALAMARI 12

Chili dusted, pickled pepper aioli, grilled lemon

STREET TACOS 12

House pork carnitas, avocado crema, pico de gallo, blend of cheese, cilantro

SMOKED BRISKET NACHOS 13

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

SALADS

ADD A PROTEIN;

AVOCADO +3, GRILLED CHICKEN BREAST +5,

GRILLED PRAWNS +8, SIRLOIN STEAK* +12,

GRILLED 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, Druids soft pretzel croutons, grana parmesan crisp, grilled lemon

CHOP HOUSE 15

Field greens, shredded brussels sprouts, wild boar bacon, pecans, baby tomato, shaved asiago, green goddess dressing

BABY KALE & SPINACH 12

Golden raisins, sea salt pine nut crackers, chevre, ground mustard vinaigrette

CRISPY BRUSSELS SPROUTS 12

Wild boar pork belly, garlic, sweet dijon glaze, pickled scallions

JUMBO ONION RINGS 9

Maple mustard dipping sauce

SANDWICHES

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

GRILL IN THE WOODS BLT 15

Brioche bun, thick cut peppered bacon, beefsteak tomato, leaf lettuce, and mayo
Wild Boar Pork Belly+3

TUNA SALAD CROISSANT 15

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

PASTRAMI REUBEN 18

Angus beef pastrami, marbled rye bread, grain mustard, sauerkraut, Reuben dressing, provolone

BUTTERMILK FRIED CHICKEN SANDWICH 18

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

THE CUBANO 17

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, 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

PENNE "MAC & CHEESE" 16

White cheddar, asiago, grana parmesan, local leeks, herbed bread crumbs

***ADD GRILLED CHICKEN \$5**

***ADD GRILLED PRAWNS \$8**

***ADD GRILLED SALMON* \$10**

***ADD SIRLOIN STEAK* \$12**

19TH HOLE CHICKEN TENDERS &

FRIES (2pc/3pc) 14/17

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

12OZ RIB EYE STEAK* 36

Yukon gold mashed potatoes, garlic green beans, roasted pearl onions, cabernet demi-glaze

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

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

STEAK FRITES* 28

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

MARINATED PRAWN TACOS 19

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

GRILLED SALMON* 26

Charred sweet potato, creamed local leeks, wilted winter greens, citrus butter

D R I N K L I S T

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)

21+

IPAs

Reuben's Crikey 6.8%/53/7
Bottom Cutter Imperial 8.2%/100/7
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
No-Li Big Juicy 6.1%/35/7
Pike Place Space Needle IPA 7.2%/58/7

ALES/STOUTS

Iron Horse Irish Death 7.8%/12/7
McKenna Oktoberfest 5.9%/24/7
Silver City Ridgetop Red 6.0%/15/7
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
Lazy Boy Mango Blonde 5.1/17/7
Maui Brewing Coconut Hiwa Porter 6%/30/7
Lumber House Wyatt Honey Kolsch 5.5/22/7

WHEATS/BLONDES/CIDERS

Cascade Lakes Blonde Bombshell 4.3%/14/7
Shock Top Belgian Wheat 5.2%/10/5.5
Talking Cedar Rasp Blonde 4.7%/15/7
Widmer Hefeweizen 5.4/15/7
Tieton Bourbon Peach Cider 6.9/0/7

WINE LIST (GLASS PRICE / BOTTLE PRICE)

WHITE/ROSÉ WINE

2021 Calvet Vouvray 11/44
2021 Renegade Rose 9/36
2021 Better Half Sauvignon Blanc 10/40
2020 Chehalem Chardonnay 10/40
2021 Ryan Patrick Chardonnay 13/52
2021 La Crema Chardonnay 13/52
2022 La Crema Pinot Gris 13/52
2023 Harvest Press Chardonnay 5
2020 Chemistry Pinot Gris 9/36
JFJ Champagne Split 10
JFJ Almond Champagne Bottle 30

RED WINE

2020 Portlandia Pinot Noir 12.5/42
2019 Prost Pinot Noir 11.5/46
2018 Alki Cabernet Sauvignon 13/49
2018 Alki Red Blend 10/40
2019 Six Prong Cab Sauvignon 9/36
2019 Llama Malbec 9/36
2020 Harvest Press House Red Blend 5

CRAFTED COCKTAILS

EMPRESS GIN & TONIC 11

Empress 1908 Indigo Gin served with tonic and fresh lime over ice

DG MARGARITA 13.5

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

BLACKBERRY MULE 13

A fresh blackberry twist on a classic mule, crafted with Tito's vodka served over ice

ORANGE-CHAI OLD FASHIONED 15

Oola Waitsburg Bourbon, spiced chai syrup, bitters, orange twist
-Or- WAITSBURG CLASSIC OLD FASHIONED 13

PUMPKIN MARTINI 13

Caramel & vanilla vodka, pumpkin spice puree made in house

HERBAL GIN DROP 14

Hendricks gin, lemon & rosemary simple syrup, fresh rosemary spritz

CAPPUCCINO MARTINI 13.5

Vanilla & caramel vodka
Kahlua, 1/2 and 1/2

KEY LIME PIE MARTINI 11

A slice of key lime pie in a chilled martini glass

Happy Hour Menu

Served 3pm - 6pm Daily

\$3

HERBED GARLIC BREAD

\$5

CHIPS & SALSA

Fresh fried corn tortilla chips,
pico de gallo

GARLIC FRIES

Steak fries, garlic, parmesan, herbs

\$7

JUMBO ONION RINGS

Maple mustard dipping sauce

MOZZARELLA STICKS

Half dozen battered mozzarella pieces,
house marinara

BARBACOA STREET TACOS

Two braised beef tacos, avocado
crema, blended cheese, pico de gallo

\$9

1/4 LB ANGUS BURGER

Brioche bun, steakhouse aioli, leaf
lettuce, beefsteak tomato, onion, choice
of cheese

CHICKEN WINGS

Half dozen wings, choice of sweet BBQ
or garlic Buffalo, buttermilk ranch,
celery salad

**BBQ PULLED PORK
SANDWICH**

House slow roasted pork, sweet BBQ
sauce, spicy cole slaw

SWEET EATS

**BLUEBERRY COBBLER
CHEESECAKE 9**

*White chocolate, lemon blueberry
compote*

**WARM CHOCOLATE
GANACHE CAKE 9**

*Whiskey & sea salt caramel sauce,
sweet whipped cream*

KEY LIME PIE 9

*Deep dish style, graham cracker
crust, lime whipped cream*

**PINEAPPLE UPSIDE DOWN
CAKE 9**

*Brown sugar butter glaze, toasted
pecans, maraschino cherry*

À LA MODE

1 SCOOP - 2

2 SCOOPS - 4