



THE WOODS

OPENING HOURS

From 11.00am

Thursday - Sunday &

Holiday Mondays

BEERS

| | |
|---------------------------------|--------------|
| OKANAGAN SPRING 1516 | \$6 |
| <i>ABV 5.0%, 355ml</i> | |
| OKANAGAN SPRING PALE ALE | \$6.5 |
| <i>ABV 5.0%, 355ml</i> | |
| PABST BLUE RIBBON | \$6 |
| <i>ABV 4.8%, 355ml</i> | |
| SOMA CIDER | \$8 |
| <i>ABV 6.1%, 355ml</i> | |

ASK YOUR SERVER FOR TODAY'S SELECTION OF ROTATING BEERS

COCKTAILS

| | |
|---|-------------|
| ALPINE CAESAR | \$14 |
| <i>Traditional caesar, made with your choice of Absolut vodka or Beefeater gin, with alpine garnishes 2oz</i> | |
| RASPBERRY MOJITO | \$14 |
| <i>Lamb's white rum, muddled raspberries, mint and lime topped with soda 2oz</i> | |
| PEACH & PINEAPPLE SANGRIA | \$14 |
| <i>White wine, peach schnapps, lemonade, grilled pineapple 4oz</i> | |
| CUCUMBER COLLINS | \$14 |
| <i>Beefeater gin, fresh cucumber and lemon topped with soda 2oz</i> | |
| FROZEN MOCHA FRAPPE | \$14 |
| <i>Baileys, Kahlua, chocolate syrup, ice coffee frappe 2oz</i> | |
| FROZEN STRAWBERRY DAQUIRI | \$14 |
| <i>Lamb's white rum, strawberries, lime 2oz</i> | |

WINE *750ml*

| | | | |
|-------------------------------|---------------------|---------------------------------|---------------------------|
| GRAY MONK ODYSSEY BRUT | \$70 | 2020 MT BOUCHERIE | \$50 |
| <i>Lake Country</i> | | MERLOT | <i>West Kelowna</i> |
| 2022 SANDHILL ROSÉ | \$38 | 2021 QUAILS GATE | \$58 |
| <i>Kelowna</i> | | PINOT NOIR | <i>West Kelowna</i> |
| 2020 50TH PINOT GRIS | \$46 | 2021 STAGS HOLLOW | \$53 |
| <i>Lake Country</i> | | SIMPLY NOIR | <i>Okanagan Falls</i> |
| 2021 SCREAMING FRENZY | \$48 | 2019 MAVERICK RUBEUS | <i>Oliver</i> \$54 |
| PINOT BLANC | <i>West Kelowna</i> | 2018 YOUNG & WYSE | \$75 |
| 2019 BENCH 1775 | \$58 | CABERNET | <i>Osoyoos</i> |
| SAUVIGNON BLANC | <i>Naramata</i> | 2018 ROCHE NUANCES | \$70 |
| 2021 DA SILVA | \$65 | <i>Naramata</i> | |
| CHARDONNAY | <i>Naramata</i> | 2017 S'MILKA VISTA SYRAH | \$64 |
| 2020 QUAILS GATE | \$50 | <i>Cawston</i> | |
| CHARDONNAY | <i>West Kelowna</i> | 2019 FAIRVIEW CELLARS | \$65 |
| | | TWO HOOTS | <i>Oliver</i> |

Food subject to GST 5% | Alcohol subject to GST 5% PST 10%



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STARTERS

CHIPS & DIP *gf* \$ 8

Fried corn tortillas and rotating dip

CARPACCIO *gf* \$ 25

Herb crusted CAB beef tenderloin, house pickled beets, green peppercorn aioli, crispy capers, shaved pecorino, baby arugula with gaufrettes

CEVICHE *gf* \$ 21

Steelhead trout, poached prawns marinated in Leche de Tigre, diced avocado, roasted corn kernels, red onion, jalapeños, fresh radishes and cilantro with corn tortilla chips

CRISPY CAULIFLOWER *gf* \$ 12

Fried cauliflower and jalapeño honey

SUMMER SALAD \$ 14

Local fresh greens, seasonal vegetables, goat cheese and balsamic soy vinaigrette

MEZZE PLATTER \$ 24

Roasted red pepper hummus, tzatziki, crudités, grilled pita, marinated Castelvetrano olives, pickled vegetables and shishito peppers

FUNGI FLATBREAD \$ 16

Traditional white sauce, roasted wild mixed mushrooms and baby arugula

MARGHERITA FLATBREAD \$ 14

Marinara sauce, cured baby gem tomatoes and bocconcini cheese

HANDHELD S

PORK CARNITAS TACOS *gf* \$ 16

Corn tortillas, braised pork shoulder, grilled pineapple salsa, pickled red onions, radish and tomatillo salsa

CRISPY AVOCADO TACOS *v gf* \$ 16

Corn tortillas, cornmeal breaded avocado, cashew cream, grilled pineapple salsa, pickled red onions and tomatillo salsa

THE WOODS BURGER \$ 22

Double 3oz smashed patties, smoked Cheddar, iceberg lettuce, pickled onions and kicker sauce with fries

GRILLED CHICKEN SANDWICH \$ 23

Ciabatta bun, fig spread, grilled chicken breast, brie cheese, charred onion and fresh arugula with fries

BEEF DIP \$ 24

Shaved prime rib, grilled onions, crispy shallots, green peppercorn aioli and au jus with fries

BOWLS

KOREAN BOWL *gf* \$ 18

Coconut rice, fried egg, gochujang sauce, cold marinated baby spinach, kimchi, purple cabbage and shredded carrots

POWER BOWL *v* \$ 18

Seven grain blend, edamame, cucumber, cabbage, roasted corn, carrots, avocado and crispy garbanzo beans

v vegan | *gf* gluten friendly

Please inform us of any food allergies or intolerances; the menu may not declare all ingredients in a particular dish.

Our restaurant uses ingredients that contain all major food allergens and there is the possibility of cross contamination.

ENHANCEMENTS

Marinated Grilled \$ 8 *Pulled Pork* \$ 8

Chicken Breast *Steelhead Trout* \$ 12

Harrisa Spiced \$ 11 *Crispy Tofu* \$ 5

Prawns