



# THE WOODS

## Winter Grill Menu

**Mac & Cheese** *V*  
Spiral pasta, rich cheese sauce

10.00

**Smokie Dog**  
Brioche bun, dijonnaise

12.00

**Memphis Blues Chili** *GF*  
Braised brisket, sour cream & green onion

10.00

*V* Vegetarian    *GF* Gluten friendly

## Beverages

### Beers & Ciders

**Shoreline** Wakesetter IPA  
473ml 6.5% ABV

9.50

**Slackwater** Hazy Pale Ale  
473ml 5% ABV

9.00

**Four Winds** Nectarous Sour  
473ml 5.5% ABV

11.00

**Neighbourhood** Flightless Bird  
Pilsner 355ml 5% ABV

7.00

**Fernie Brewing** Berry Ale  
473ml 5% ABV

8.50

**Steamworks** Lions Gate Lager  
355ml 5% ABV

6.50

**Pabst Blue Ribbon**  
355ml 4.8% ABV

6.00

**Lonetree** Apple Cider  
355ml 5% ABV

7.00

**Corona Sun Brew** Non-Alcoholic  
330ml 0% ABV

6.50

### Draught

Sleeve 16oz 7.00 / Jug 60oz 22.00

**Okanagan Spring 1516 Lager** 5% ABV

**Okanagan Spring Pale Ale** 5% ABV

### Cocktails

**The Shaft** 1oz 12.00  
Vodka, Bailey's, Kahlua & coffee

**Caesar** 1oz 12.00  
Traditional Caesar, made with vodka or gin

### Hot Drinks

**Tug 6 Yardsale** Medium Roast    12oz 3.50    16oz 4.00

**Tug 6 Night Rider** Decaf    3.50    4.00

**Woods Hot Chocolate**    6.50    7.25

**Kid's Hot Chocolate** 8oz    3.75

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.

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