



SMALL

HOUSE MADE BREAD beef butter + olive oil + maldon salt	3 5
AGED & PRESERVED artisanal cheeses + pickled vegetables + quince + accoutrement artisanal cured meat + pickled vegetables + quince + accoutrement	12 18
SMOKED FISH + PEARLS + CRUDO + SHRIMP smoked fish + caviar + sesame tuna + citrus shrimp	16
STUFFED DATES prosciutto + valdeon + local honey + chili	8
HUMMUS + PITA olive tapenade + sumac	7
CHICKEN LIVER RILLETTE pistachio + pickled shallot + herbs + crostini	8
SAMSA beef + lamb + onion	4
PEGODI mushroom + pea + potato + porcini + truffle + smoked tomato + creme fraiche + dumpling	7
MANTI beef + onion + dumpling	8
GRAVLAX house cured + dill + sour cream + crepe	9
PIEROGIES saffron creme fraiche + herbs + gremolata	8
MUSSELS chorizo + soffrito + madeira + butter + herbs + crusty bread	14
KING CRAB drawn butter + lemon available on Wednesday	MKT

MID

PEAR & FENNEL arugula + parm + almond + shallot + sherry vin	10
OLIVIER potato + beef + peas + carrot + onion + pomegranate + dill	9
MARINATED SALAD roasted beets + potato + peas + feta + red beans + herbs	10
SIMPLE SALAD local lettuces + grape tomato + cucumber + red onion + crouton + citrus vin	9
CAESAR grilled local romaine + parmesan crouton + piquillo pepper + lardon + traditional dressing	12
BORSCHT beef + cabbage + potato + beet + sour cream	6
SOUP OF THE DAY	MKT

ENTREES

WHOLE FISH FOR TWO fregola sarda + olives + ras al hanout + mint + watercress + citrus + olive oil	32
CABBAGE ROLL beef + onion + tomato	14
STROGANOFF beef filet + porcini + caramelized onion + potato puree	16
AUBERGINE feta + parm + roasted carrot puree + aromatics	16
PASTA OF THE DAY	MKT
SALMON risotto + dill + fennel + asparagus + burnt orange gastrique	24
BURGER house dill pickle relish + fromage blanc + plum ketchup + bibb lettuce + frites	15
LAMB fava bean puree + mushroom + truffle + saba	26
COQ AU VIN red wine braised chicken + fried + remoulage + herb salad	18
CHICKEN TABAKA roasted garlic potato + tomato + dill	16
OCTOPUS chickpea two ways + currants + pine nuts + salsa verde + smoked tomato	22
SCALLOPS english pea + brussels sprouts + oyster mushroom + caramelized onion + crispy prosciutto	26
STEAK celery root + truffled carrot + peppercorn jus + red wine braised fennel + pickled seeds	MKT

KABOBS

all served with saffron rice

CHICKEN	16
LAMB	22
HANGAR STEAK	18
SALMON	20
LULA	16
VEGETABLE	14

woodhouse

kitchen + bar

SIGNATURE COCKTAILS

THE WOODHOUSE Bourbon, Scotch, Molasses, Simple Syrup	9
THE ECLIPTIC Bourbon, Orange Liqueur, Red wine and Molasses Syrup, Espresso, Lemon Juice	10
CININNATI'S FIREFLIES Green Chartreuse, Grapefruit and Lemon Juices, Simple Syrup, Egg White, Champagne	11
THE WOODEN AVIATOR Vodka, Creme de Violette, Lecor 43, Lemon Juice	10

SEASONAL COCKTAILS

GLASGOW TO PUEBLO Drambuie, Port, Ancho Reyes, Rum	12
BASIL FAKIN' Rye Whiskey, Demarara Syrup, Lime Juice, Angostura Bitters, Ginger Beer	9
MOSCOW'S KILT Vodka, Drambuie, Ancho Reyes Liqueur	10

SEASONAL CLASSICS

VIEUX CARRE Cognac, Rye Whiskey, Sweet Vermouth, Benedictine	10
THE TUCC' OF CLASS Vodka, Cynar, Orange Liqueur	9
FERROVIARIO Fernet-Branca, Punt e Mes, Soda	9

NON-ALCOHOLIC COCKTAILS

SAVOIR FAIRE Honey, Molasses, Red-Wine Reduction, Poblano Syrup	7
CAFE ASPEN Espresso, Molasses, Cream, San Pellegrino	9
BLACK FOREST Fennel & Orange Syrup, Honey, Lime Juice, Green Tea, Spruce	8

BY THE GLASS

WHITE

PINOT GRIGIO, BELLE AMBIANCE FAMILY VINEYARDS, CALIFORNIA Lemon, Pineapple, Honeysuckle	7 26
RIESLING, CLEAN SLATE, MOSEL, GERMANY White Peach, Lime, Minerality	8 30
PINOT GRIGIO, TENUTE PICCINI, VENEZIE, ITALY Pear, Citrus, Grapefruit	8 30
VINHO VERDE, PAVAO, MINHO, PORTUGAL Tropical Druit, Grapefruit, White Pepper, Toast	8 30
SAUVIGNON BLANC, 13 CELSIUS, MARLBOROUGH, NEW ZEALAND Grapefruit, Guava, Sweet Herbs	8 30
CHARDONNAY, FOUR VINES "NAKED," SANTA BARBARA COUNTY, CALIFORNIA Guava, Apricot, Apple	8 30
CHARDONNAY OAKED, HARKEN, CENTRAL COAST, CALIFORNIA Tropical Fruits, Butterscotch, Toasted Oak	9 34

ROSÉ + SPARKLING

ROSÉ, DOMAINE DE FONSAINTE, CORBIERES, FRANCE Raspberry, Cherry, Strawberry	9 34
PROSECCO, ZARDETTO, VENETO, ITALY Pears, Apples, Peaches	8 32

RED

RED BLEND, BELLE AMBIANCE FAMILY VINEYARDS, CALIFORNIA Black Cherry, Spice, Smoke	7 26
PINOT NOIR, VINUM, CALIFORNIA Plum, Raspberry, Black Cherry	8 30
FIELD BLEND, R COLLECTION, CALIFORNIA Dark Cherry, Blackberry, White Pepper	8 30
CABERNET SAUVIGNON, AVALON, NAPA VALLEY, CALIFORNIA Blackberry, Pomegranate, Vanilla	13 48
MERLOT, CHLOE, MONTEREY, CALIFORNIA Blackberries, Black Cherry, Velvety	9 34
MALBEC, CATENA VISTA FLORES, MENDOZA, ARGENTINA Cranberry, Plum, Mocha	10 38
CHIANTI CLASSICO, RODANO, ITALY Bing Cherry, Blueberry, Underbrush	13 48

DRAFTS

GUINNESS STOUT 20oz 4.2% ABV 45 IBU	7
BUDWEISER LIGHT 16oz 4.2% ABV 27 IBU	3
STELLA ARTOIS 16oz 5% ABV 24 IBU	5
RHINEGEIST TRUTH 16oz 7.2% ABV 75 IBU	6
RHINGEIST COUGAR 16oz 4.8% ABV 25 IBU	6
MILLER LITE 16oz 4.2% ABV 10 IBU	3
PACIFICO 16oz 4.5% ABV 15 IBU	4
MARCH FIRST IRISH RED 16oz 5.2% ABV 20 IBU	6
NORTH COAST OLD RASPUTIN	
RUSSIAN IMPERIAL STOUT 12oz 9% ABV 75 IBU	6
UNIBROUE, BLANCHE DE CHAMBLY 16oz 5% ABV 10 IBU	6
LEXINGTON BREWING, KENTUCKY BOURBON BARREL ALE 12oz 8.19% ABV 15 IBU	6
PAULANER HEFEWEIZEN 16oz 5.5% ABV 12 IBU	6

BOTTLED + CANS

OMMEGANG ROSETTA 5.6% ABV 9 IBU	7
MADTREE PSYCHOPATHY 6.9% ABV 60 IBU	4
DUVEL GOLDEN ALE 8.5% ABV 33 IBU	7
UNIBROUE TROIS PISTOLES 9% ABV 16 IBU	7
ROGUE DEAD GUY ALE 6.8% ABV 40 IBU	7
ANCHOR STEAM 4.8% ABV 35 IBU	5
STONE IPA 6.9% ABV 71 IBU	6
TWO BROTHERS FRENCH COUNTRY ALE 5.9% ABV 10 IBU	6
ANGRY ORCHARD CRISP 5% ABV 10 IBU	6
GREAT LAKES GRANDES LAGOS 5.4% ABV 20 IBU	6
HEINEKEN 5% ABV 19 IBU	5
STIEGL GRAPEFRUIT RADLER 2% ABV	6
LA CHOUFFE 8% ABV 20 IBU	7
RHINEGEIST BUBBLES 6.2% ABV	5
TIGER 5% ABV 18 IBU	5
CHIMAY RED 7% ABV 19 IBU	8
SAMUEL SMITH OATMEAL STOUT 5% ABV 32 IBU	7
LINDEMAN'S FRAMBOISE 2.5% ABV 12 IBU	7
ALASKAN AMBER 5.3% ABV 18 IBU	6
DUCLAW SWEET BABY JESUS 6.2% ABV 33 IBU	6
SIERRA NEVADA HOP BULLET DBL IPA 8% ABV 60 IBU	5