



DINNER MENU

Starters

Classic New England Clam Chowder

East Coast Woody's Style 6 cup / 9 Bowl

Soup Of The Day

Daily Soup, Ask Your Server 6 cup / 8 Bowl

Monterey Bay Calamari

Woody's Special Sauces 14

Beer Battered Onion Rings

Spicy Ketchup 9

Pot Stickers

Chicken, Cilantro, Scallion, Sesame-Soy Sauce Drizzle 12

San Daniele Prosciutto & Burrata Cheese

Local Carmel Valley Olive Oil, Swank Farms Tomatoes, Grilled French Connection Baguette 15

Honey Chili Chicken Wings

Food & Wine Magazine Top 10 Choice

Valley Honey, Chili, Scallions -or- ask for it True Buffalo Style with Captain Wood's Blue Cheese Dressing 14

Traditional Shrimp Cocktail

JUMBO Chilled prawns, house-made cocktail sauce, lemon 18

Ahi Tuna Bites

Seared rare Ahi, Seaweed salad, Avocado, scallion sauce 18

Salads

Artisan Mixed Greens

Tomatoes, Cucumbers, Carrots Choice of Dressing 11

Woody's Signature Wedge Salad

Swank Farms Iceberg, Woody's Blue Cheese Dressing, Baker's Bacon, Garden Radish 9 /14

Caesar Salad

Romaine, Home-Made Anchovy Dressing, Croutons, Parmesan 9 / 13

Swank Farms Beet Salad

Baby Greens, Citrus, Fennel, Sherry Vinaigrette 9 / 14

Seared Ahi Tuna Niçoise Salad

Farm Eggs, Tomatoes, Cucumber, Green beans, Fingerling Potatoes, Chives, Classic Dijon Shallot Vinaigrette 20

Bottle Water 3 (500ml), 5 (1L)

Panna/Pellegrino

Entrées

Sautéed Sand Dabs

Dusted Herb Flour, Caper Beurre Blanc, Swank Farms Vegetables, Rice Pilaf, House-Made Tartar 26

Calamari Steak

Cracker Bread Crumbs, Caper Beurre Blanc, Whipped Potatoes, Swank Farms Vegetables, House Tartar 24

Pasture Raised Chicken Breast

Polenta, Sauteed Greens, Sweet Onion Madeira Jus, Swank Farm Harvest Vegetables 28

Pan Seared Salmon Filet

Sweet Potato Puree, Caramelized Brussel Sprouts, Valley Olive Oil 28

Fresh Catch of the Day M.P.

Fish and Chips

Sonny's secret battered dipped fresh cod, Captain Wood's cocktail and tartar sauce 26

Fusilli Pasta

Jersey Ricotta, Heirloom Tomato Fennel Fondue, Parmesan Reggiano 22

Off the Grill

Prime Sirloin 26

Certified Angus 14 oz New York Steak 32

Harris Ranch 14oz Rib Eye Steak 36

Caramelized Onions, Swank Farms Morning Harvest Veggies, Yukon Gold Potatoes, Woody's Steak Butter, Oven Roasted Garlic, Garden Parsley

Sides

Double Butter Whipped Yukon Gold Potatoes

Chef's recipe from Butterfield 81 6

Woody's Pub Fries

Thick cut Idaho Potato, Monterey Bay Sea Salt 6

Black Truffle Sea Salt French Fries

Sriracha Aioli 7

Swank Farms Morning Harvest

Blanched Seasonal Veggies, Served with sweet butter 6

Happy Hour

Daily 3:00pm - 6:00pm (see reverse side)

Propane Fund \$3 | Beer for the Kitchen Crew \$4 | Split Plate Charge \$3, it helps support our sanity.

All items have two prices. A cash price and a credit/debit price. Cash prices are listed in the menu. Payment in another form will reflect in the higher item price being charged.



COCKTAILS / WINE LIST

Chris's Cocktails 14

- First Class** Belvedere Vodka, Noilly Pratt Vermouth, blue cheese olives
- Mahalo Mule** Passion Fruit & Blood Orange vodka, Noix de Coco, ginger beer
- Peche de Vigne Spritzer** Ketel One, Giffard Creme de Peche, coconut, creme, Pellegrino
- Buck's Perfect Landing** Warfield Organic Whiskey, Noilly Pratt sweet & dry Vermouth
- Paper Plane** Bulleit Bourbon, Aperol, Nononi, house-made sweet & sour
- London Buck** Warfield Barrel Aged Gin, Luxardo Cherry, Orange Bitters, House-Made Sweet & Sour
- Preparing for Takeoff** Grey Goose vodka, Hendricks gin, Lillet Blanc, lime
- Caul Button** Tito's vodka, Lillet blanc, lime, splash of cranberry

Wines by the Glass

- Gruet**, sparkling, New Mexico 12
- Bernardus**, Sauvignon Blanc, Monterey 9
- Bernardus**, Chardonnay, Monterey 14
- Bernardus**, Pinot Noir, Monterey 16
- Diora**, Chardonnay, Monterey 10
- Daou**, Cabernet, Paso Robles 14
- District 7**, Pinot Noir, Monterey 9
- Hahn**, Pinot Gris, Monterey 9
- Hahn**, Cabernet, Monterey 10
- Morgan**, Chardonnay, Monterey 12
- Morgan**, Pinot Noir, Monterey 14
- The Calling**, Pinot Noir, Monterey 12
- Wrath**, Rose, Monterey 12

Draft Beers 8

Fat Lip Amber Ale, Big Sur Golden, Mai Thai IPA, 1111 Pilsner (All Local)

Bottle Beers 6

Amstel Light, Anchor Steam, Alvarado Mai Tai, Ballast Point, Blue Moon, Bud Lite, Coors Lite, Corona, Elysian Space Dust, Guinness, Heineken00, Modelo, Monterey Beer, Racer 5, Stella, 805

Bottle Water 3 (500ml), 5 (1L)
Panna/Pellegrino

Wines by the Bottle

- Bernardus**, Sauvignon Blanc, Monterey 36
 - Bernardus**, Chardonnay, Monterey 56
 - Brewer-Clifton**, Chardonnay, Santa Rita Hills 70
 - Diora, Chardonnay**, Monterey 40
 - Hahn, Pinot Gris**, Monterey 36
 - Joullian, Chardonnay**, Monterey 45
 - Kistler, Chardonnay**, Sonoma Coast, Les Noisetiers 115
 - Massa Estate, Riesling**, Carmel Valley 48
 - Morgan, Chardonnay**, Monterey 48
 - Rombauer**, Chardonnay, Carneros 65
 - Sonnet**, Chardonnay, Tondre Grapefield, Monterey 45
 - Wrath**, Rose, Monterey 40
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- Adelaida**, Pinot Noir, Paso Robles 45
 - Adelaida**, Cabernet, Paso Robles 48
 - Brewer-Clifton**, Chardonnay, Santa Rita Hills 75
 - Bernardus**, Pinot Noir, Monterey 64
 - Bernadus**, Marinus, Bordeaux blend, Monterey 82
 - Boete**, Cabernet, Carmel Valley 65
 - Boete**, Cabernet Franc, Carmel Valley (Chris & Tim's Fav) 65
 - Chappellet**, Mountain Cuvee, Bordeaux Blend, Napa/Sonoma 52
 - Daou**, Cabernet, Paso Robles 56
 - District 7**, Pinot Noir, Monterey 36
 - Hahn**, Cabernet, Monterey 40
 - Massa Estate**, Cabernet Franc, Carmel Valley 88
 - Massa Estate**, Cabernet, CACHAUGA, Carmel Valley 55
 - Morgan**, Pinot Noir, Monterey 56
 - Robert Hall**, Cabernet, Paso Robles 46
 - Scheid**, Pinot Noir, Monterey 42
 - Scheid**, Merlot, Monterey 48
 - Sonnet**, Pinot Noir, Gali Vinyard, Santa Cruz 45
 - Sonnet**, Cabernet, Sias Cuvee, Monterey 55
 - The Calling**, Pinot Noir (Jimmy Nantz), Monterey 45
 - Wrath**, Pinot Noir (Pommard 4-777 clone) 55

ASK FOR CHRIS' BACK LIST!!

Happy Hour

Daily 3:00pm - 6:00pm

\$2 Off Bottle & Draft Beers, Wines by the Glass, As well as the Well Drinks

Ask your server for the Happy Hour Menu as well as our daily specials

Available in the Observation Deck & Bar area only

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