

# APPETIZERS

## Irish Nachos

scrumptious lattice style fries, stacked with green onions & cheese, oven baked to golden perfection served with creamy tarragon dipping sauce **19**

**add seasoned beef 5**

**add chicken 5**

**add bacon 2**

## The Wood's Nachos

a platter loaded with tortilla chips, topped with tomatoes, red onion, olives, jalapeños oven baked with cheese. Served with homemade corn salsa & sour cream **half size 16 full 25**

**add guacamole 1.95**

**add seasoned beef or Cajun chicken 5**

**add bacon 2**

## Dry Garlic Ribs

1 lb of lightly seasoned, bone-in pork ribs tossed in garlic and fried to perfection served with sweet chili dip **17**

## Homemade Spinach & Artichoke Dip

our take on the classic dip served with tortilla chips & fresh baked bread sticks **18**

## Mozaa Sticks

lightly breaded mozzarella cheese sticks, fried golden & piping hot, served with hot salsa **12**

## Deep Fried Wontons

Pork and shrimp wontons served with red pepper jelly **14**

## Chicken Wings

1 lb of our famous chicken wings tossed in your choice of sauce: BBQ, Cajun, death sauce, dill pickle, dry garlic, hot sauce, honey garlic, honey hot, teriyaki, maple bacon, Mike's butter chicken, salt & pepper, salt & vinegar, Mediterranean, sweet sriracha or spicy **18**

## Tiki Shrimp

8 tender jumbo shrimp in a delectably crisp, crushed wonton pastry crust, accompanied by a tantalizing Thai chili sauce **18**

## Veggie Platter

a variety of seasonal and annual vegetables served with house made dipping sauce **11**

## Bacon Wrapped Scallops

succulent Canadian sea scallops wrapped in apple wood-smoked bacon, and grilled to sizzling, golden perfection, served with our signature, tangy seafood dipping sauce **18**

## Sweet Potato Fries

perfectly fried sweet potato and yam strips served with our in-house made chipotle mayo **10**

## Wood's Chips

house made potato chips, marinated in beer & tossed in your choice of Cajun, BBQ, garlic Parmesan, salt n' vinegar, or salt n' pepper served with house dipping sauce **10**

## My 5 Platter

the Woods Nachos, 1 lb of wings, dry ribs, crab cheese bites, tiki shrimp **45**

# SALADS

## Caesar Salad

romaine lettuce, home-style croutons & bacon bits, tossed in our garlic Caesar dressing topped with grated Parmesan cheese served with garlic bread **14**

**add chicken 5**

**add prawns 6**

## Ninja Salad

roasted chicken, sliced almond, mandarin orange segments, Napa cabbage, mixed greens & crispy fried noodles tossed in sesame dressing **19**

## Taco Salad

fresh romaine lettuce, seasoned taco beef, diced tomato, red onion, mixed cheese, salsa & sour cream all layered in a fresh made taco bowl **18**

**add guacamole 1.95**

## The Wood's Cobb Salad

fresh romaine lettuce with diced red onion, diced tomato, sliced cucumber, crispy bacon bits, sliced egg, mixed cheese, with your choice of dressings served with fresh garlic bread **17**

# BURGERS

**served with your choice of home-cut fries, tossed salad, Caesar salad or fresh vegetables**

**OR upgrade to Soup, Frings, Sweet Potato Fries, Onion Rings or Westwood Chips**

## The Woods' Burger

a juicy, succulent in-house made, all beef patty topped with arugula, tomato, red onion, pickle and mayo, served on a toasted, gourmet hamburger bun **18**

## Chicken Burger \*

a juicy chicken breast topped with arugula, tomato, red onion, pickle & mayo, served on a toasted, gourmet hamburger bun **18**

## Veggie Burger

our veggie burger patty topped with arugula, tomato, red onion, pickle & mayo, served on a toasted, gourmet hamburger bun **16**

## The Wood's Sliders

3 mini cheeseburgers served simple and to the point... enjoy!

**3 for 15**

**add fries 3**

## Burger Additions:

sautéed mushrooms 1.50

bacon 3

sautéed onions 1.50

guacamole or jalapeños 1.50

fried egg 3

mozzarella, cheddar, or Swiss cheese 1.5

**\*gluten free bun available add 1.00**

# SOUP OF THE DAY

a chef prepared soup, made fresh daily & served piping hot with fresh, warm garlic bread **9**

# SANDWICHES & WRAPS

served with your choice of our home-cut fries tossed salad, Caesar salad or fresh vegetables

## The Wood's Clubhouse

a triple decker sandwich on your choice of rye, sourdough, white or wheat toasted bread, topped with oven roasted sliced turkey, bacon, tomato, lettuce & mayo **19**

## Wood's Hand Carved Beef Dip\*

tender hand carved beef, marinated in au jus served on a garlic buttered, freshly toasted, cheddar hoagie bun **19**

## Philly Cheese Steak\*

carved beef, sautéed peppers, onions, mushrooms, topped with mozzarella cheese served on a garlic buttered, freshly toasted, cheddar hoagie bun **21**  
add au jus **1.95**

## Chicken Quesadilla

diced chicken, cheddar, mozzarella, red onion, tomato & guacamole served between a grilled flour tortilla and served with salsa, sour cream & tossed salad **20**  
add guacamole dip **1.95**

## Grilled Chicken Bacon Melt\*

grilled chicken breast, smothered in melted cheddar & mozzarella cheeses, topped with crispy bacon, fresh arugula, tomato & mayo on a garlic buttered, freshly toasted, cheddar hoagie bun **21**

## Westwood Reuben

Montreal smoked corned beef served on rye, house pickled cabbage, chipotle mayo and Swiss cheese **21**

## Chicken Fiesta Wrap

grilled Cajun chicken breast, spicy chipotle mayo, cheddar & mozzarella cheese, crunchy tortilla bits, lettuce, & tomato, all rolled in a soft tortilla shell and grilled **18**

\*gluten free bun available add **1.00**

# FEATURES

## The Wood's Fish & Chips

2 pieces of tender halibut in our own beer batter, deep fried golden brown stacked high on top of our fresh home-cut fries served with house made tartar sauce **28**  
add 3rd piece **7**

## Perogies & Big Game Sausage

a three cheese blend perogy, Swiss, mozza and cheddar, with a big game sausage of elk, bison, venison, flavored with fresh herbs & garlic served with sour cream, sautéed onion and bacon bits **21**

## The Wood's Chicken Tenders & Fries

juicy chicken tenders, breaded & fried golden. Served piping hot alongside our home-cut fries and your choice of sweet chili, plum, BBQ, or honey mustard sauce **14**  
add gravy **1.95**  
make em' buffalo tenders **1.00**

## Wood's Farm Fresh Eggs

two eggs any style served with bacon, hashbrowns and your choice of toast **16** served all day

## 6oz Sterling Silver Steak Sandwich

a tender & juicy 6 oz Sterling Silver sirloin, broiled to your liking, served on garlic bread **26**  
add prawns **8**  
add sautéed onions & mushrooms **1.95**

# POUTINE BAR

all of our French fries are home-cut and deep fried to scrumptious, golden perfection enjoy them dressed with these delicious toppings, including some fun twists on the classic

## Wood's Classic Poutine

a true Canadian classic, fresh, home-cut French fries topped with fresh cheese curds, smothered in piping hot gravy **13**

## Bacon Cheeseburger Poutine

fries topped with hamburger, cheese curds, crispy bacon chunks, diced tomatoes & red onions laden with succulent, house-made gravy **15**

## Nacho Poutine

French fries loaded with cheddar cheese, cheese curds, seasoned taco beef, diced red onion, jalapeños, olives and a generous dollop of sour cream **14**

## Butter Chicken Poutine

home-cut French fries, topped with butter chicken and fresh cheese curds **15**

# TAP TAKEOVER

**New Craft Beer Monthly**

ask your server for details

## BREWS ON TAP

Try a Flight  
Choose any 3 beer

### DOMESTIC

Alexander Keith's India Pale Ale

Belgian Moon

Bud Light Lager

Budweiser Lager

Canadian Lager

Canterbury Dark Mild

Coors Banquet Lager

Stanley Park Park Sesh Lager

Goose Island Indian Pale Ale

Michelob Ultra

Stanley Park Trail Hopper IPA

Trench Brewery Pine Pass Pale Ale

Phillips Dino Sour

Stanley Park Sunsetter

### IMPORTED

Guinness Draught

Heineken Pale Lager

Stella Artois Pilsner Lager

Strongbow Original Cider



# BOTTLED BEER

## DOMESTIC

Budweiser

Budweiser Zero

(no alcohol)

Canadian

Coors Light

Kokanee

Miller Genuine Draft

Miller light

Miller High Life

Pilsner

Labatt's Blue

Lucky Lager

Bud Light

Bud Light Lime

Michelob Ultra

Alexander Keith's Amber

Miller Lite

## CRAFT BEER

### SMITHERS BREWING CO.

Last Cast Lager

Bootlegger Brown Ale

Hudson Bay ISA

Cloudwaters Witbier

Phillips Dino Sour

Rickard's Red

Sleeman Honey Brown

### IMPORTED

Baltika

Corona

Erdingerer

Innis & Gunn

## LOCAL CRAFT BEER

### TRENCH BREWING

Viking Amber Ale

Fang IPA

Bramble Raspberry Wheat Ale

### CROSSROADS

Fast Lane IPA

Pidherny Pale Ale

George St. Brown

"Beer, it's the best damn drink in the world."

- Jack Nicholson

# WINE

## BY THE GLASS

### RED

#### **Copper Moon Malbec** - Kelowna

rich red colour with flavours of cherry and black currant  
pairs well with Dry Ribs, Sterling Silver Sirloin, Steak Sandwich

#### **Jackson Triggs Cabernet Sauvignon** - Ontario

deep ruby colour with aromas of cherry, black berry and pepper  
pairs well with Chicken Wings, Beef Dip, Sterling Silver Sirloin

### WHITE

#### **Copper Moon Pinot Grigio** - Kelowna

light and fresh with hints of citrus and green apple  
pairs well with Bacon Wrapped Scallops, Ninja Salad, Chicken Burger

#### **Jackson Triggs Sauvignon Blanc** - Ontario

crisp and refreshing with lemon and herbacious notes  
pairs well with Bacon Wrapped Scallops, Chicken Burger, Fish & Chips

#### **Jackson Triggs Chardonnay** - Ontario

medium bodied and lively with orchard fruit, nutty and buttery flavours  
pairs well with Spinach & Artichoke Dip, Bacon Wrapped Scallops, Chicken Primavera Pasta

# COOLERS & CIDERS

### NUDE

Lime

Peach

Watermelon

Raspberry Lemon

### SMIRNOFF ICE

### PALM BAY

Pineapple Mandarin

Grapefruit Sunrise

Strawberry Pineapple

Key Lime Cherry

### TWISTED TEAS

### GROWERS CIDER

Bartlett Pear

Natural Peach

Extra Apple Dry

Rose

# GIN

**Rangpur Tanqueray**

**Bombay Sapphire**

**Gordon's London Dry**

**Tanqueray** - house

## Tips for enjoying fine Gin:

The predominant flavor is always juniper, although the true beauty of a good gin is unmasked in layers of herbal and botanical flavor combinations. Some prefer to sip it straight which is an acquired taste. Popular throughout the prohibition era and into modern times, gin has truly held it's own as favorite libation among connoisseurs. Try one of these timeless gin cocktails:

### Gin Ricky

Tanqueray, Club Soda & lime wedge served on the rocks

### Dirty Martini

Tanqueray, dry vermouth, olive juice, shaken with ice and strained into a martini glass garnished with olives

### Southside

(Al Capone's drink of choice) Tanqueray, lime, mint & sugar, shaken with ice

### Taste of Summer

Gordon's Gin, slices of cucumber, fresh mint, lime juice and soda

Pairing suggestions: Wood's Fish & Chips, Calamari, Veggie Platter, Ninja Salad, Cobb Salad, Wood's Clubhouse, Chicken Burger

# VODKA

**Ciroc** - gluten free

**Ciroc Peach**

**Grey Goose**

**Kettle One** - craft

**Tito's**

**Van Gogh**

**Smirnoff** - house

## Tips for enjoying fine Vodka:

Sip it straight, ice cold in a chilled shot glass (no ice) with beer between sips or with bites of food between sips, or, "zakuski," as they are known in Russian. Vodka is also the perfect spirit for mixed drinks. Enjoy one of these premium cocktails:

### Caesar

Smirnoff, clamato juice, pickled asparagus, house made hot sauce, served in a salt rimmed glass

### Moscow Mule

Kettle One, ginger beer, lime juice, mint & soda

### Ciroc on the Beach

Ciroc, orange juice, cranberry juice, peach schnapps & a cherry garnish

### Ciroc Vodka Limonade

Ciroc and lime juice shaken with ice

### Cosmo

Kettle One, Grand Marnier, lime juice & cranberry juice served in a martini glass

### Sexy Sunset Martini

Vanilla vodka, butter ripple schnapps, orange juice and pineapple juice

Pairing suggestions: "Zakuski" are often described as Russia's answer to tapas - a little bite to have with your drink. Try Dry Garlic Ribs, Mozza Sticks, Veggie Platter, Cobb Salad. When enjoying vodka with a group, the My 5 Platter is the perfect compliment.



# CÎROC

"The gin and tonic has saved more Englishman's lives, and minds, than all the doctors in the Empire"  
- Winston Churchill.

"I believe that if life gives you lemons, you should make lemonade. And try to find somebody whose life has given them vodka, and have a party."  
- Ron White

- Ron White

# SCOTCH

**Glenkinchie 12yr** - Lowlands

**Dalwhinnie 15yr** - Highlands

**Cragganmore 12yr** - Speyside

**Talisker 10yr** - Skye

**Ohan 14yr** - West Highlands

**Lagavulin 16yrs** - Islay

## Tips for enjoying good Scotch:

A drink of connoisseurs, Scotch is often enjoyed, "neat (not diluted with mix of any kind)." However, it is not uncommon to sip it with just a splash of club soda, or water. This lessens the, "burn," from high alcohol content.

The aficionado gets to know the regions, flavors and aromas of a well crafted Scotch. Volumes could be written about it, but in short:

A single malt is 100% water & barley and comes from a single distillery. A blended Scotch is a mix of 2 or more single malts from different distilleries. The word grain indicates grains other than barley (wheat, rye etc).

While there are purists who expound the virtues of single malt, don't blindly brush-off a blend. The single malt can be considered more prestigious and the price tag reflects this, but blends can be expertly balanced to improve flavor & add smoothness.

## Scotch Royale

1 sugar cube, Scotch, dash bitters  
Chilled Champagne

## Rusty Nail

Blended Scotch, Drambuie  
dash of Angostura bitters (optional)

## The Godfather

Equal parts Amaretto and Scotch

Pairing suggestions: Sterling Silver Sirloin Steak, Salt & Pepper Wood's Chips, Sweet Potato Fries, Honey Garlic Wings, Dry Garlic Ribs, Beef Dip



"I love a scotch that's old enough to order it's own scotch"  
- Robin Scherbatsky

# WHISKEY RYE & BOURBON

**Bulleit Bourbon** - American Whiskey

**George Dickel No.12 Whisky** - Tennessee Whisky

**Crown Royal - Canadian** - House Premium

**Crown Royal Apple**

**Crown Royal Black**

**Crown Royal Maple**

**Crown Royal Vanilla**

**Seagrams Canadian Rye Whiskey** - House

## Tips for enjoying fine Whiskey:

Whiskey is most often sipped neat like Scotch. The difference from Scotch whiskey is largely regional. Irish Whiskey is triple distilled, often without peat, resulting in a lighter, less smoky flavor profile, which distinguishes it from Scotch Whiskey.

It can be 100% single malt, a blended malt like Scotch, or a grain whiskey made from any type of grain. Rye whiskey is at least 51% rye. Bourbon is at least 51% corn. Tennessee variety is filtered through sugar maple charcoal.

Al Capone notoriously smuggled thousands of cases Canadian Club from Canada to the USA during prohibition.

## Bulleit Old Fashioned

Bulleit, simple syrup and 2 dashes bitters, served on ice

## Bulleit & Stormy

Bulleit, a lime wedge and ginger beer

## Candy Apple

Crown Royal Apple, Crown Royal Maple shaken and served on the rocks with ginger ale

## Hard Ginger Ale

Crown Royal Vanilla served on ice in a highball glass with ginger ale

## Manhattan

Seagram's Rye with sweet red vermouth & bitters, stirred with ice & strained into a glass served with a Maraschino cherry

## Mint Julep

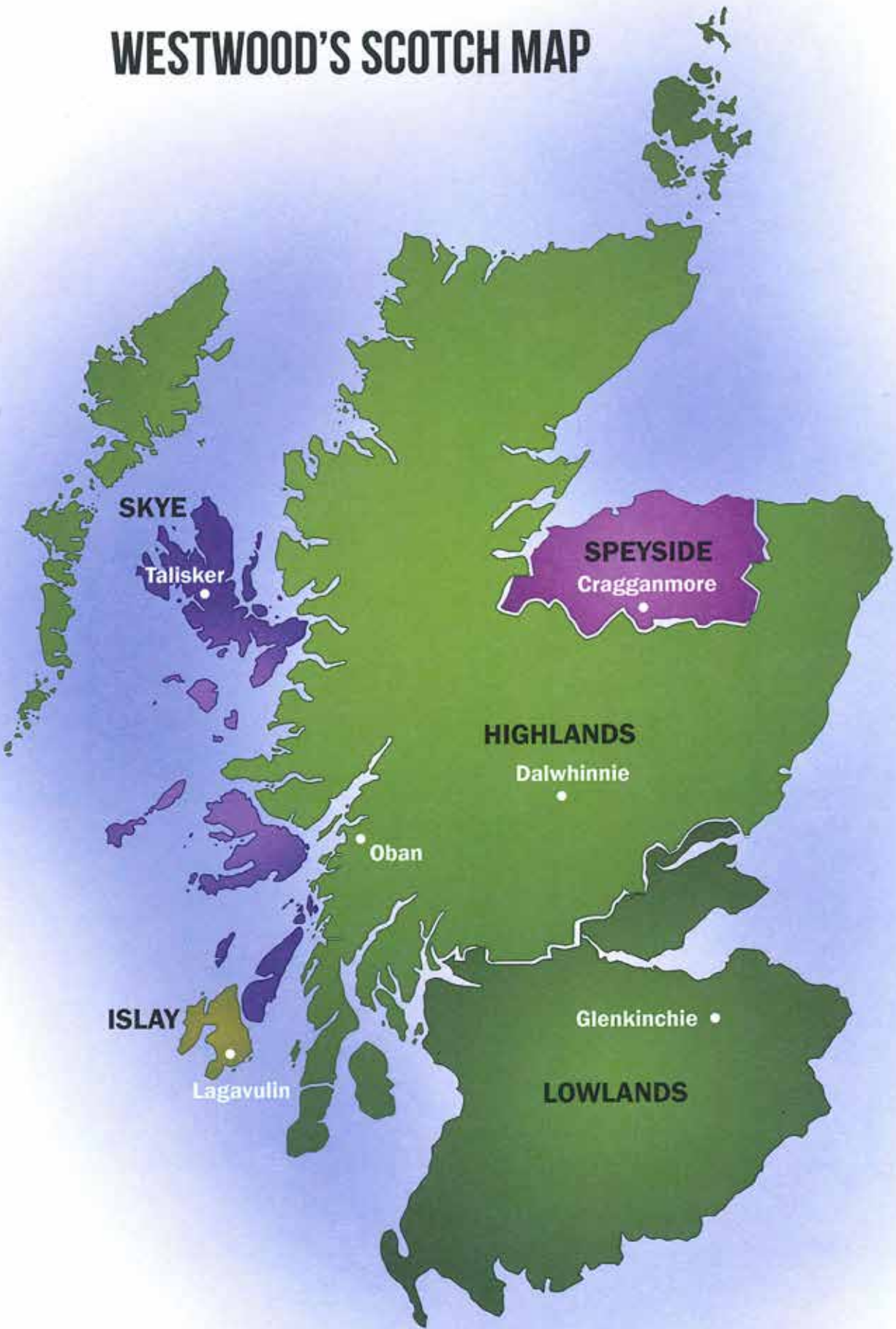
Bourbon & water muddled with sugar & fresh mint served on the rocks

## Red Snapper

Crown Royal and a touch of Amaretto served with cranberry juice

Pairing suggestions: French Fries, Dry Garlic Ribs, Philly Cheese Steak, Beef Dip, anything from the Features Menu section

# WESTWOOD'S SCOTCH MAP



# RUM

## Amber

**Appleton 12yr**

**Captain Morgan Spiced** - house

**Sailor Jerry**

## Black

**Ron Zacapa 23yr**

**Kraken**

**Captain Morgan Dark** - house

## White

**Bacardi**

**Captain Morgan** - house

## **Tips for enjoying fine Rum:**

Rum has an incredibly diverse flavor profile. An aged, dark rum can be sipped straight, while light rum is best enjoyed in a mixed drink. Originating from the Caribbean, it lends itself well to cocktails which include fruit juices. Savor some of these exotic cocktails:

### **Mojito**

A traditional Cuban highball. White rum, lime juice, sparkling water, muddled with sugar, limes and fresh mint served on the rocks

### **Hurricane**

Dark rum, white rum, pineapple juice, lemon juice, lime juice, passion fruit juice

### **Mai Tai**

Dark rum, white rum, lime juice, grapefruit juice, vanilla syrup, orange Curacao, dash bitters

Pairing suggestions: Calamari, Jumbo Wings, Bacon Wrapped Scallops, Sweet Potato Fries, Sweet Potato Poutine, Grilled Chicken Bacon Melt, Ninja Salad, Teriyaki Chicken Stir-Fry, Wood's Chicken Tenders & Fries



Work Like a Captain  
Party Like a Pirate

# TEQUILA

**Patron Silver**

**Don Julio Anejo 1942** - ultra premium

**Patron Anejo** - premium

**Patron Reposado** - premium

**Don Julio Blanco** - premium

**Cabo Wabo**

**Jose Quervo Especial Silver**

**Sauza Gold**

## **Tips for Enjoying Fine Tequila:**

Sip it straight (no salt, no lime) - this is best with an anejo or reposada. Or try one of these cocktails:

### **Classic Margarita**

The classic Margarita isn't a sugary, blended drink. Blanco tequila, Cointreau, lime juice, served on the rocks in a salt-rimmed glass

### **Paloma**

One of the smoothest tequila drinks and a favorite in Mexico. Blanco or reposado tequila, grapefruit soda, lime juice, served on the rocks

### **Tequila Sunrise**

Tequila, range Juice, grenadine syrup poured over ice & served on the rocks

Pairing suggestions: Chicken Fiesta Wrap, Taco Salad, Chicken Quesadilla, Nachos, Nacho Poutine, Veggie Poutine



"Now tequila may be the favoured beverage of outlaws but that doesn't mean it gives them preferential treatment. In fact, tequila probably has betrayed as many outlaws as has the central nervous system and dissatisfied wives. Tequila, scorpion honey, harsh dew of the dog/ands, essence of Aztec, crema de cacti; tequila, oily and thermal like the sun in solution; tequila, liquid geometry of passion; Tequila, the buzzard god who copulates in midair with the ascending souls of dying virgins; tequila firebug in the house of good taste; 0 tequila, savage water of sorcery what confusion and mischief your sly, rebellious drops do generate!"

-Tom Robbins