

Beer List

Draught

Michelob Golden Draft Light \$5	(St. Louis, MO)
Summit EPA \$5.25	(St. Paul, MN)
Blue Moon Belgium White Ale \$5.25	(St. Louis, MO)

Domestic Bottles \$5

Budweiser	(St. Louis, MO)
Bud Light	(St. Louis, MO)
Michelob Ultra	(St. Louis, MO)
Grain Belt	(New Ulm, MN)
Grain Belt Nordeast	(New Ulm, MN)
Miller Lite	(Milwaukee, WI)
Coors Light	(Golden, CO)
O'Doul's Amber	(St. Louis, MO)

**\$3 ALL Beers: Tap or Bottle,
Domestic, Craft, or Import
During Happy Hour,
7 Days a Week!**



Beer List

Micro & Craft Bottles \$5.25

Brooklyn Brewery Brown Ale	(Brooklyn, NY)
Brooklyn Brewery East IPA	(Brooklyn, NY)
Deschutes Black Butte	(Portland, OR)
Deschutes Obsidian Stout	(Portland, OR)
Flying Dog In Heat Wheat	(Frederick, MD)
Flying Dog Doggie Style Pale Ale	(Frederick, MD)
Leinie's Honey Weiss	(Chippewa Falls, WI)
Magic Hat #9	(S. Burlington, VT)
New Belgium Fat Tire	(Fort Collins, CO)
New Belgium 1554	(Fort Collins, CO)
New Belgium Ranger IPA	(Fort Collins, CO)
New Belgium Seasonal	(Fort Collins, CO)
Summit Seasonal	(St. Paul, MN)
Woodchuck Cider	(Middleton, VT)

Import Bottles \$5.50

Amstel Light	(Amsterdam)
Corona	(Mexico)
Guinness Stout	(Ireland)
Heineken	(Holland)
Newcastle Brown Ale	(England)
Stella Artois	(Belgium)

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Cocktails

Shaken, Strained and Up

RUSSIAN POMEGRANATE • 8.95

Stoli Vodka shaken like hell with simple syrup, lemon juice, lime juice, and pomegranate.

TEQUILA MOCKINGBIRD • 8.95

Cuervo Gold Tequila infused with Blue Agave Nectar, lime, ginger, mint syrup and ginger beer.

CITRUS ZEST GIN TINI • 8.95

Beefeater Dry Gin shaken with an orange, lemon and lime citrus zest syrup and quinine.

ESPRESSO MARTINI • 9.25

Chilled espresso shaken with rich Godiva Chocolate liqueur, Kahlua, Stoli Vanilla Vodka and Baileys Irish Cream.

GINGER PEACH COSMO • 9.25

Stoli Vodka and Cointreau muddled with peaches, mixed with ginger syrup, cranberry juice and sour.

IRISH PEAR TINI • 9.75

Kilbeggan Irish Whiskey Pear liqueur and Drambuie shaken like hell with a splash of poached pear puree.

On the Rocks

MOJITOS • 8.75

Traditional, Black Raspberry, or Peach Bacardi Rum muddled with fresh lime, house made mint syrup, and a splash of club soda and Sprite.

CHERRY UNION MANHATTAN • 8.25

Phillips Cherry Union Whiskey poured over the rocks with a dash of sweet vermouth and Fee Bros. cherry bitters.

CUCUMBER PEAR MARGARITA • 7.95

Cucumber infused Cuervo Gold Tequila, pear liqueur and Cointreau, mixed with our mint syrup, sour, and club soda.

WOODY'S FUZZY NAVAL • 7.95

Cuervo Gold Tequila and peach liqueur mixed with house made habenero syrup and orange juice.

BLACKBERRY RED PEPPER MARGARITA • 8.75

Muddled red peppers and blackberries with Cuervo Gold Tequila, Cointreau, sweet & sour, habenero syrup, and soda water.

WOODY'S BLOODY MARY • 6.00

Our house mix features ingredients such as Chalula, Tobasco, horseradish, cayenne, white pepper, among others.

**\$3 Off ANY Cocktail on the Menu
During Happy Hour, 7 days a Week!**



As passionate as we are with our food, here at Woody's Grille we're just as chef driven with our cocktails. All of our cocktails are made from scratch and feature our house made syrups, sours, and mixes made with the freshest of ingredients.

Cocktails

Hot Drinks

CLASSIC HOT TODDY • 6.50

Hot black tea, Christian Brother's Brandy, lemon, mint and honey - sure to take the chill out of any winter day.

HOT BUTTERED RUM • 7.00

Meyers Dark Rum served with a healthy dollop of buttered rum featuring brown sugar, nutmeg, cloves, and cinnamon.

Sangrias by Distinction

GLASS / BOTTLE

BLACK RASPBERRY POMEGRANATE.....8 / 16

Pacific Peak Cabernet mixed with Grand Marnier, Cassis, black raspberries pomegranate juice and a splash of soda water.

GINGER PEAR & PEACH6 / 18

Pacific Peak Chardonnay mixed with Cointreau, pear liqueur, peach liqueur, house made ginger syrup and topped off with a splash of ginger beer.

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