



THE WOODS

COCKTAILS

ALPINE CAESAR 2oz traditional caesar, made with choice of gin or vodka, with alpine garnishes	14	RASPBERRY MOJITO 2oz rum, house-made raspberry syrup, mint, lime, soda	15
PEACH & PINEAPPLE SANGRIA 3oz white wine, peach schnapps, pineapple, lemonade	14	BLACKBERRY WHISKEY BRAMBLE 2oz whiskey, Chambord, blackberries, lime	15
FROZEN CLASSIC MARGARITA 3oz tequila, triple sec, lime	14	FROZEN STRAWBERRY DAQUIRI 2oz white rum, strawberry, lime	14
SLOE GIN SPRITZ 3oz Sloe gin, Luxardo, St Germain, lemon, soda	18	PALOMA 2oz tequila, grapefruit, lime, soda	14

MOCKTAILS

COS-NO-POLITAN Seedlip non-alcoholic spirit, white cranberry juice, house-made raspberry syrup, lime	14	RASPBERRY NO-JITO Seedlip non-alcoholic spirit, house-made raspberry syrup, mint, lime, soda	15
PEACH & PINEAPPLE ZERO-PROOF SANGRIA zero-proof white wine, peaches, pineapple juice, lemonade	14	YUZU LEMONADE house-made yuzu lemonade, soda	14

BEER, CIDER & MORE

BOTTLE/CAN	ml	ABV	
Okanagan Spring 1516	355	5.0%	6
Pabst Blue Ribbon	355	4.7%	6
Sleeman Clear 2.0	355	4.0%	6.5
Okanagan Spring Wildlands Pale Ale	473	4.5%	8
Abandoned Rail Brewing Co. One Track Mind Pilsner	473	5.2%	9
Neighbourhood Way of Life Hazy IPA	473	6.9%	9
Neighbourhood Passionfruit Wheat Ale	355	5.0%	7
Slackwater Dos Mas Cerveza with Lime & Pink Sea Salt	473	3.8%	8
Soma Original Apple Cider	355	6.1%	9
Yellowdog Hi There Peach Hard Iced Tea	355	5.0%	7

NON-ALCOHOLIC

Soda Coke, Diet Coke, Ginger Ale, Sprite, Lemonade, Iced Tea <i>complimentary refills</i>	4
Monster Original	6.5
Core Power Protein Vanilla, Strawberry, Chocolate	8
Vitamin Water Multi V, Focus, XXX, Essential, Mega C	6
Powerade Fruit Punch, Grape, Melon-Pineapple, Mixed Berry, Orange	7

WHITE WINES

	5oz	BTL 750ml
CHURCH & STATE Blanc de Gris 2018, Oliver		70
MISSION HILL Sauvignon Blanc, West Kelowna	11	50
SANDHILL Rosé, Kelowna		48
QUINTA FERREIRA Chardonnay, Oliver		70
RUBY BLUES Viognier, Naramata		58
SUMMERHILL Ehrenfelser, East Kelowna		60
SECOND CHAPTER Roussanne, Oliver		50
BLASTED CHURCH Hatfields Fuse, Okanagan Falls		48

RED WINES

	5oz	BTL 750ml
CEDAR CREEK Cabernet Merlot 2020, East Kelowna	14	65
PENTAGE Malbec 2015, Naramata		105
DA SILVA Cabernet Sauvignon 2020, Naramata		70
LA STELLA Fortissimo 2016, Osoyoos		160
MAVERICK Rubeus 2020, Oliver		95
POPLAR GROVE Merlot 2021, Naramata		85
VANESSA Syrah 2012, Similkameen		120
RUST WINE Zinfandel 2021, Golden Mile Bench		140

SPIRITS

CANADIAN WHISKY

	1oz	2oz
J.P. WISER'S 10 Year	7	12
LOT 40 Rye Whisky	9	15
PIKE CREEK 10 Year Old Double Barrelled	9	15
GOODERHAM & WORTS Four Grain	10	17

SCOTCH WHISKY

GLENLIVET 12 Year Old Single Malt	13	22
ABELOUR Double Cask Matured 12 Year Old	14	24
GLENLIVET 15 Year Old Single Malt	16	28

IRISH WHISKEY

JAMESON Irish Whiskey	8	14
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BOURBON

RABBIT HOLE Cavehill	13	22
BULLEIT Bourbon	10	17
JACK DANIELS #7	9	15
MAKERS MARK Bourbon	10	17

COGNAC

COURVOISIER VSOP	16	28
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RUM

LAMB'S Navy Rum PET	7	12
LAMB'S White Rum	7	12
LAMB'S Spiced Rum	7	12
HAVANA CLUB Anejo Reserva	9	15

VODKA



ABSOLUT Vodka	8	14
GREY GOOSE	11	19
TITOS	9	15

GIN	1oz	2oz
BEEFEATER	8	14
UNGAVA	9	15
EMPRESS 1908 Gin	13	22
DRUMSHANBO Irish Gunpowder	13	22
BOMBAY	8	14
HAYMAN Sloe Gin	9	15
HENDRICKS Dry Gin	11	19
TEQUILA		
OLMECA Blanco	8	14
OLMECA Silver	9	15
OLMECA Gold	11	19
FANDAGO Mezcal	11	19
PATRON Silver	13	22
LIQUEURS		
KAHLUA	7	
APEROL	7	
LILLET	7	
DISARONNO Amaretto	10	
BAILEYS	7	
COINTREAU	8	
DRAMBUIE	8	
FIREBALL	7	
FRANGELICO	7	
GALLIANO	7	
GRAND MARNIER	8	
JAGERMEISTER	8	
TRIPLE SEC Henkes	7	
CAMPARI	7	
ST. GERMAIN	12	
LUXARDO	11	




THE WOODS

FOR THE TABLE

- TAVOLINI BURRATA**  19
blistered cherry tomatoes, fried capers, crostini
- BRUSCHETTA**  16
grilled rosemary focaccia, heirloom tomatoes, red onion, balsamic reduction, basil powder
- HOUSE KETTLE CHIPS** 14
crispy bacon & garlic herb Boursin dip
- PLOUGHMAN'S PLATTER** 25
Brickman's cheese, cured meats, pickled vegetables, house chutney, crostini

HANDHELDS

served with fries - substitute for garden salad  or house kettle chips 1

- THE WOODS BURGER** 24
63 Acres double 3oz smash patties, Cheddar, iceberg lettuce, pickled onions, kicker sauce
- PHILLY CHEESESTEAK** 25
AAA shaved beef, sautéed peppers, caramelized onions, peppercorn aioli
- VEGAN 'CHICKEN' BURGER**  23
shredded lettuce, sweet pickled onion, harissa aioli

ADD ONS:

Mediterranean chicken  7 fried tofu   5
crispy vegan 'chicken'  6


ENTRÉE

- CHILI-GLAZED SOCKEYE SALMON** 29
sautéed tomato & onion, couscous, lemon basil vinaigrette
- JUNIPER PORK SCHNITZEL** 25
orzo pasta, mushroom cream sauce, arugula, Grana Padano

LIGHTER FARE

- PAN-FRIED MEDITERRANEAN CALAMARI** 23
Humboldt squid, parsley gremolata, olives, capers, focaccia croutons
- WOODS COBB SALAD** 24
boiled egg, togarashi-pulled chicken, crumbled feta, heirloom tomatoes, roasted corn, wild mushrooms, crispy bacon, chipotle-lime vinaigrette
- SAN CHOY BOW** 18
Hoisin pork, water chestnuts, bird's-eye chili, lemongrass, bamboo shoots, iceberg lettuce cups
 *vegan option – fried tofu*

BOWLS

- CHICKEN SHAWARMA BOWL** 23
couscous, pickled turnip, shredded lettuce, hummus, red onion, tomato
- AHI TUNA POKE BOWL**  23
coconut rice, pickled ginger, edamame, carrot, avocado, cucumber, green onion, sriracha dressing

 Vegetarian  Vegan  Gluten Friendly


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

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.




THE WOODS

KIDS MENU

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|---|----|
| CHEESEBURGER & FRIES
3oz beef patty, Cheddar cheese, ketchup | 15 |
| CHICKEN BURGER & FRIES
crispy chicken thigh, mayonnaise | 15 |
| QUESADILLA & FRIES 
triple cheese blend, salsa, sour cream | 15 |

All kids meals will be served
with a SunRype juice box

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