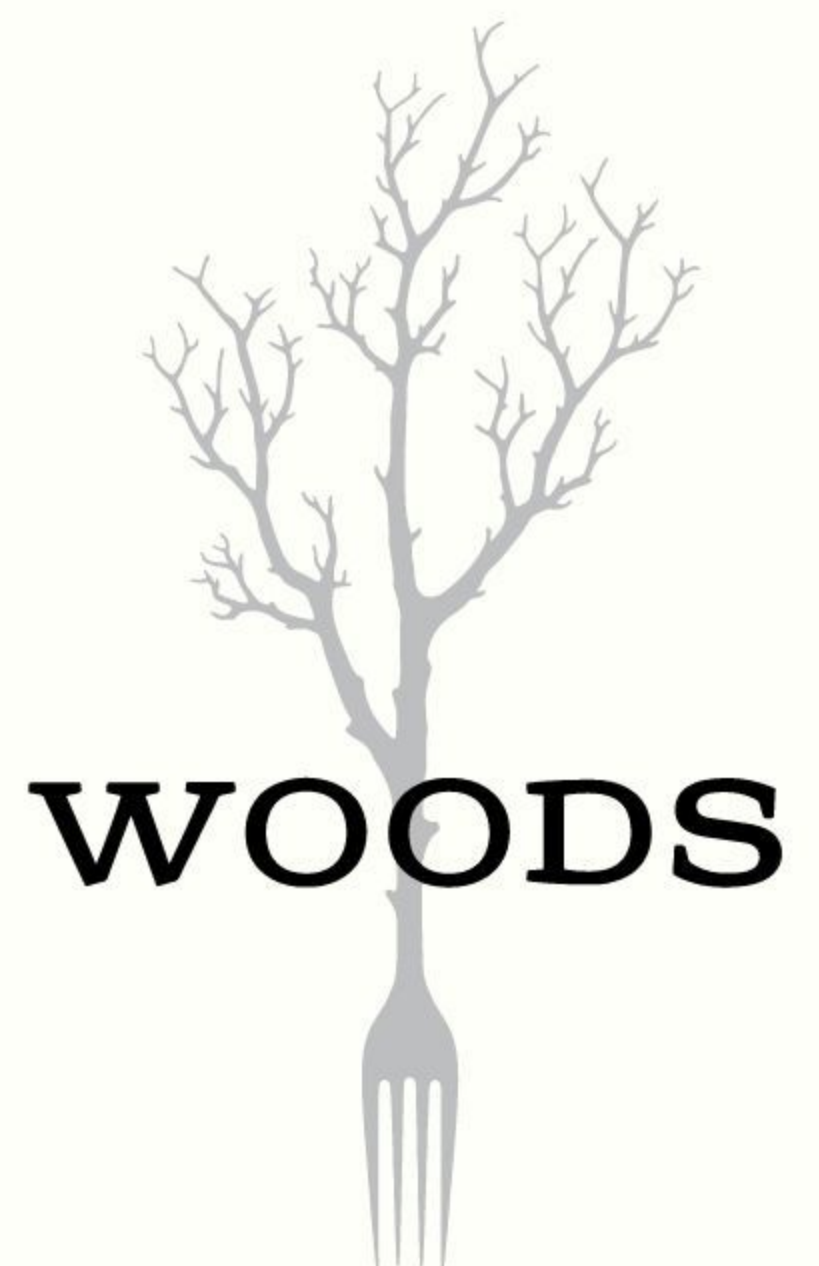




**DELIVERY
& TAKE
OUT**

**BEER, WINE & BOTTLE SERVICE
AVAILABLE**

CALL (416) 214.9918 OR EMAIL
info@woodsrestaurant.ca





POP UP BURGER

Bag of potato chips \$2

PEROGIES

Stuffed with mushrooms tossed in a rye porcini cream
\$8

PEROGIES

Stuffed with veal and chicken tossed in an elk ragout
\$8

ORGANIC GREEN SALAD

With watermelon radish and house semi-dried tomato, tossed in Ice-wine vinaigrette.
\$8

BURGERS

All burgers are served on a house-made brioche baked and hand cut fries. Substitute organic green salad \$2

THE SIGNATURE WOODS CHEESEBURGER

Ground aged Ontario prime striploin with 2-year-old age cheddar, caramelized onions, and the Woods sauce.
\$16

KOREAN CHICKEN SANDWICH

Buttermilk fried chicken with Korean chili sauce and radish slaw
\$14

JERK CHICKEN SANDWICH

Grilled jerk chicken, black bean puree, tropical slaw with coconut dressing
\$15

SOFT DRINKS

Pop \$3
Iced Tea \$3.50
Bottle Sparkling \$5
Bottle Flat \$5

BEER

Left Field Glorioso Pilsner \$5 or \$28 per 6 pack
Left Field Pine Tar Incident IPA \$5 or \$29 per 6 pack
Left Field Ontario Ale \$5 or \$28 per 6 pack
Bellwoods \$6
Collective Arts \$6

VEGAN BURGER

Portobello mushrooms. Tofu and mirepoix patty (celery onion & carrots), pimento sauce
\$14

APRE BURGER

Ground aged Ontario prime striploin, burrata cheese, heirloom tomato, arugula, and basil pesto drizzled with aged balsamic.
\$18

BOAR BURGER

Ground aged Ontario prime striploin topped with wild boar bacon and crispy onions.
\$20

MANLY PIG BURGER

Ground aged Ontario striploin, Ontario Berkshire pork belly Braised in G. Marquis red wine with onion jam
\$16

GLUTEN-FREE BURGER

Ground aged Ontario prime striploin in a lettuce wrap with tomatoes, caramelized onions & Woods sauce.
\$15

SIDES

HAND-CUT POTATO

FRIES

With house-made ketchup and Jalapeno Aioli
\$6

BLOOMING ONIONS

With house-made chipotle Aioli
\$8

EXTRAS

WOODS Sauce \$2

House made bacon \$3

2-year-old cheddar \$3

Sautéed mushrooms \$3

Extra patty \$8

DRINKS

WHITE WINE

G. Marquis, Ontario, Niagara, chardonnay 2015 \$35
Rodney Strong, Napa, California, USA \$45
Placido, Veneto, Italy, \$29

RED WINE

G. Marquis, Ontario, Niagara, Pinot Noir \$45
Blue Mountain, BC, Okanagan Valley, Pinot Noir \$58
Banfi, Cantine, Italy, Super Tuscan \$32
Solid Ground, California, USA, Cabernet Sauvignon \$39
Rodney Strong, Napa, California, USA Cabernet Sauvignon \$65
Decoy, Sonoma County, California, USA, Cabernet Sauvignon \$70
Zardini Amarone, Veneto, Italy \$80

BOTTLE SERVICE

\$50
Includes bag of ice and 2 mixes

Stolichnaya Vodka 750ml
Forty Creek 750ml
Tanqueray Gin 750ml
Jack Daniels \$750ml
Espolon Tequila