



APPETIZERS

HOUSE KETTLE CHIPS	14	LITTLE QUALICUM BAKED BRIE	23
Sriracha-lime salt, pepperoncini cheese dip 		chipotle hot honey, candied pumpkin seeds, garlic sourdough crostini  	
SMOKED POLENTA BITES	13	FIRE-ROASTED CALAMARI	24
truffle aioli, grana padano 		smoked paprika, pickled radish aioli	
CRISPY VEGETABLE GYOZAS	17		
Sambal dipping sauce 			

MAINS

All sandwiches are served with choice of fries, soup, or garden salad.

THE WOODS BURGER	25	GOURMET MAC & CHEESE	24
63 Acres beef, sundried tomato aioli, butter lettuce, smoked cheddar, seeded brioche bun 		spicy chorizo, Boursin cheese sauce, chicharrón crumb	
<i>Gluten Free Bun \$3</i>			
ROSEMARY BEEF DIP	25	THAI BEEF SALAD	24
Garlic ciabatta, AAA shaved beef, crispy shallots, au jus 		Asian slaw, cherry tomatoes, marinated beef, crisp noodles, nam jim dressing  	
		<i>Vegan option available: substitute tofu</i>	
BEET REUBEN	22	OVEN-BAKED MISO SALMON	26
salt roasted beets, Swiss cheese, sauerkraut Thousand Island dressing, toasted rye  		rice pilaf, cucumber salad, pickled radish 	
		FRENCH ONION SOUP	17
		rich onion & beef broth, Swiss cheese, herb focaccia	

AFTER 5

HALLMARK HALF-ROASTED CHICKEN	32	SLOE GIN & CONFIT DUCK RIGATONI	28
cedar-brined, maple smashed potatoes, togarashi green beans, sage gravy 		Yarrow Meadow duck, tomato-basil ragout, braised cipollinis, grana padano, fried sage 	
63 ACRES BAVETTE STEAK	29		
potato pavé, broccolini, classic Diane sauce 			

 Vegetarian  Vegan Option  Gluten Friendly  Gluten Friendly Option

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. Food subject to GST 5%. Alcohol subject to GST 5% PST 10%. Auto gratuity of 18% added to group sizes of 7 or more.



DESSERT

MASON JAR S'MORES CHEESECAKE

Toasted marshmallows, graham cracker crumb 

13

CHOCOLATE TRUFFLE MOUSSE CAKE

Raspberry coulis 

13

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.

Food subject to GST 5%.



THE WOODS

CLASSICS

MARTINI 3oz

Gin or Vodka, Dry Vermouth with a twist or an olive

16

MARGARITA 2.5oz

Tequila, Triple Sec, Lime, Simple Syrup, Salt Rim

16

TOM COLLINS 2oz

Gin, Simple Syrup, Lemon Juice, Soda

15

MULE 2oz

Vodka, Lime Juice, Ginger Beer

15

NEGRONI 3oz

Gin, Campari, Sweet Vermouth, Orange Twist

16

WHISKEY SOUR 2oz

Lot 40 Whiskey, Lemon, Egg White, Simple Syrup, Bitters

16

MANHATTAN 3oz

Rye, Sweet Vermouth, Bitters

16

SPICY + BOLD

BITTER BLOSSOM 1.75oz

Gin, Campari, Early Grey Syrup, Lemon, Egg White

16

SMOKED MAPLE OLD

FASHIONED 2oz

Lot 40 Whiskey, Maple Syrup, Bitters

18

HOT MEZZ 2oz

Mezcal, Tequila, Pineapple Juice, Hot Honey Syrup, Lime

18

MISO STORMY 2oz

Dark Rum, Lime, Miso Syrup, Soda, Amaro Float

17

BE INNOVATIVE

At The Woods Restaurant we are pleased to provide a full mixology experience. Our team will be happy to make any standard cocktail from our spirits in-house to ensure you enjoy a beverage curated to your palate.



THE WOODS

QUIRKY CREATIONS

ESPRESS YOURSELF 2.5oz / 3oz
Choice of Cabot Maple Cream, Spiced Rum, Cinnamon Syrup and Espresso

OR

Tequila, Kahlua, Espresso, Maple Syrup
18

RASPBERRY AFFAIR 2oz
Gin, Lemon, Dry Vermouth, Orange Bitters, Simple Syrup
18

FRUIT + FLORAL

GIN BASIL SOUR 2.5oz
Gin, Basil, Lemon, Simple Syrup, Red Wine Float
17

COCO-JITO 2oz
White Rum, Coconut Cream, Lime, Mint, Simple Syrup, Soda
17

ZERO COMPROMISE

PEACH COLLINS
N/A Spirit, Peach, Lemon, Vanilla
12

CUCUMBER BASIL SMASH
N/A Spirit, Basil, Cucumber, Lemon, Simple Syrup
14

TASTE THE RAINBOW 3oz
Hendrick's, Lillet Blanc, St. Germain, Orange, Lemon
19

ORANGE CREAMSICLE 2oz
Tequila, Cointreau, Lime, Orange, Coconut Cream
18

COSMO ROYAL 3oz
Vodka, Cointreau, Cranberry, Lime, Sparkling Wine
19

G, P & T 2oz
Gin, Pineapple, Lime, Tonic
16

MOCKTAIL MULE
Lime, Simple Syrup, Apple, Ginger Beer
12

MOCK OF THE WEEK
As your server for this week's creation
12



THE WOODS

		ABV	16oz
DRAUGHT	OKANAGAN SPRING 1516 Lager	5.0%	7
	OKANAGAN SPRING Munich Wheat Ale	5.0%	7
	SAPPORO	5.0%	8
	SLACKWATER Idleback Amber Ale	5.5%	8
	NEIGHBOURHOOD Way of Life Hazy IPA	5.0%	8
	SOMA Soma Cider	6.0%	9.5
BOTTLES + CANS	FERNIE BREWING Hit the Deck Hazy IPA	6.4%	7
	NEIGHBOURHOOD Peach City Sour Wheat Ale	5.5%	9
	GIANTS HEAD Czech Style Pilsner	5.2%	7.5
	ABANDONED RAIL Gluten Schmuten Pale Ale	5.1%	10
	GUINNESS	4.2%	10
	LONETREE Original Dry Cider	5.0%	7.5
	YELLOWDOG Lemon Hard Iced Tea	5.0%	9
CIDER + MORE	CORONA Cero	>0.5%	7
	NONNY Pale Ale	>0.5%	7



WHITE WINE

		5oz	BTL 750ml
SPARKLING			
LIQUIDITY	Reserve Brut, 2020		95
CHURCH & STATE	Blanc de Gris, 2020		75
VUEVE CLICQUOT	Brut		200
MOET & CHANDON	Brut Imperial		200
SAUVIGNON BLANC			
MISSION HILL ESTATE RESERVE	Sauvignon Blanc, 2024	13	63
CLOS DU SOLEIL	Sauvignon Blanc 2024		60
GEWÜRZTRAMINER & RIESLING			
HIDDEN VINES	Riesling, 2022		60
TIGHTROPE	Riesling, 2023		55
FITZPATRICK	Interloper Gewürztraminer, 2023		50
CHARDONNAY			
SANDHILL	Chardonnay, 2024		55
LIGHTNING ROCK	Canyonview Chardonnay, 2023	14	75
JOIE EN FAMILLE	Chardonnay, 2023		85
PINOT GRIS			
TANTALUS	Pinot Gris, 2024	13	60
MISSION HILL ESTATE RESERVE	Pinot Gris, 2023		65
OTHER WHITES			
HESTER CREEK	Viognier, 2024		55
MT. BOUCHERIE	Semillon, 2021		60
WINEMAKER'S CUT	Grüner Vetliner, 2024		55

RED WINE

	5oz	BTL 750ml
PINOT NOIR		
TANTALUS Maija Pinot Noir, 2023	18	85
50TH PARALLEL Estate Pinot Noir, 2023		177
MERLOT		
MT. BOUCHERIE Merlot, 2024	16	70
BORDERTOWN Merlot, 2020		55
CABERNET FRANC		
CORCELLETES Cabernet Franc, 2022		80
MAVERICK Cabernet Franc, 2021		99
MALBEC		
DA SILVA Malbec, 2021		
LA FRENZ Malbec, 2022		90
SYRAH		
CORCELLETES Syrah, 2022		80
MARICHEL Lonewolf Syrah, 2023	14	65
CABERNET SAUVIGNON		
BENCH 1775 Cabernet Sauvignon Syrah, 2019		
UPPER BENCH Cabernet Sauvignon		
TOWNSHIP 7 Cabernet Sauvignon, 2022		75
BORDEAUX / MERITAGE		
MOON CURSER Border Vines, 2022		75
PHANTOM CREEK Petit Cuvée, 2021		95
LIQUIDITY Dividend, 2021		97
EX NIHILO The Night, 2021		
OTHER REDS		
LAKE BREEZE Berg Pinotage		
UPPER BENCH Zweigelt		
RUST WINES Zinfandel		
LIGHTNING ROCK Coyote Canyon Counoise, 2024		65