

WOODY'S

BREWING COMPANY

APPETIZERS

WOODY'S TOTS 7.99

One of Woody's favorites! Woody's famous house made tots with a hint of garlic, formed by hand, fried until golden, crispy on the outside and pillowy soft on the inside. Served with Cajun aioli.

NEW CALAMARI 10.99

A pile of wild caught, Loligo calamari strips from Peru, battered and dredged in seasoned bread crumbs, fried golden brown and served with our house made cocktail sauce and remoulade.

TOP YOUR TOTS FOR ONLY 3.99

Top your tots with your choice of one of the following:

- Bacon, Bleu cheese and chives
- Black bean chili, cheddar and red onion
- Monterey jack, habanero cruda, cilantro crema and guacamole.

NACHOS 10.99

Jack cheese, cilantro crema, fresh sliced jalapenos, habanero cruda, guacamole and cilantro. Add shredded beef, chicken, pork or black beans for **3.49**. Not HOT enough for you? Try our ghost pepper jack cheese for **\$1 more**.

NEW CORNBRATS 8.99

Woody's twist on a classic; 2 smoked bratwursts, beer battered and fried until golden brown, served with malted vinaigrette.

WOODY'S WINGS 12.99

A full pound of jumbo chicken wings done Woody's style! Tossed in one of our signature sauces - mild or hot Buffalo, Thai, BBQ or Sweet Chile.

WOODY'S PORK WINGS 9.99

A pair of 4 oz. Ossobuco style pork shanks slow roasted to perfection. Choose either "smothered" in candied bacon or "Thai style" with pickled veggies, cilantro and fresh jalapenos.

BUFFALO SLIDERS 10.99

A trio of tender crispy chicken tenders, tossed in Buffalo sauce on grilled mini pretzel buns, with Bleu cheese aioli.

BAVARIAN SOFT PRETZEL 7.99

A giant soft pretzel served hot with our famous beer cheese sauce and a side of brown mustard.

NEW POLISH NACHOS 9.99

House made kettle chips topped with beer cheese, smoked sausage and sauerkraut.

SALADS

NEW BLEU WEDGE 9.99

A fresh sliced wedge of Iceberg lettuce with diced tomatoes, bacon and Bleu cheese dressing.

PUBHOUSE SALAD 11.99

Mixed greens, sliced tomato, cucumber, artichoke hearts, walnuts and feta served with our marionberry vinaigrette.

TACO SALAD 12.99

Chopped romaine, tortilla chips, tomatoes, green onions, cilantro, guac, shredded cheddar cheese, chipotle ranch and your choice of shredded beef, chicken, pork or vegetarian black beans.





COBB SALAD 12.99

Mixed greens, diced tomato, boiled egg, grilled chicken, avocado, crumbled bacon and Bleu cheese crumbles, with Bleu cheese dressing.

ASIAN CHICKEN SALAD 11.99

Mixed greens, cabbage, grilled chicken, and cilantro, tossed in a sesame dressing, topped with almonds, green onion, sesame seeds and jalapeno.

*Our friends at the Health Department want us to remind you that "Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illnesses and to ensure safety, burgers should be cooked to medium-155°."

Paleo option available  | Gluten Free  | Spicy  | Vegetarian friendly 
While Dietary specific menu items are prepared with ingredients that meet those requirements, there is a chance that cross contact has occurred.

SIGNATURE BURGERS AND MORE

All burgers are ½ lb, local Angus beef from R&R, topped with romaine, tomatoes, red onion and pickle chips on our grilled pretzel bun; served with choice of one side: pub-made tots, kettle chips, steak fries or side salad. Substitute grilled chicken, house made vegan patty, gluten free bun, Ciabatta roll or lettuce wrap on any burger.

*Make any burger "Monster Style" by adding an extra 1/2 lb. Angus patty and cheese for only 2.99 more.

*THE WOODY BURGER 11.99

1000 island and your choice of cheese.

*THE BACON BLEU BURGER 13.99

Thick cut peppered bacon, Bleu cheese crumbles and our Bleu cheese aioli.

*THE JALAPENO BURGER 12.99

Fresh or fried jalapenos, chipotle aioli and pepper jack cheese.

*THE SMOKEHOUSE BURGER 13.99

Sweet and tangy house made barbeque sauce, smoked onion ring, Apple wood smoked crumbled bacon and smoked gouda.

WOODY'S BLT 13.99

A pile of thick cut, peppered bacon, romaine, crispy fried tomatoes, sliced red onions, guacamole and a smoky chipotle aioli on a Dutch crunch roll.

NEW BRATWURST 11.99

We've teamed up with R&R Meats to create a special recipe Bratwurst; served on a pretzel roll, either Polish style with sauerkraut and mustard, or American style with onions, tomatoes and pickles.

SPICY CALIFORNIA CHICKEN 12.99

Marinated, grilled chicken topped with chipotle aioli, guacamole, Ortega chili and ghost pepper jack cheese on a Ciabatta bun

FISH AND CHIPS 13.99

Over half a pound of hand-cut cod, bathed in Nutty Woody beer batter and deep fried, served with remoulade and fresh coleslaw.

NEW WOODY'S MAC ATTACK 11.99

Our famous Cavatappi and beer cheese sauce with spicy bread crumb topping. Personalize your Mac with any of our made to order add-ons:

<i>JALAPENOS, ORTEGA CHILIS or GHOST PEPPER</i>	1.00
<i>BACON, SMOKED SAUSAGE or CHICKEN</i>	2.00

OUR STORY

Woody's Brewing Co. is a dream of many decades that has finally evolved from a love to consume and brew beer, to all other activities involved with it. We are a brewery that started out with three men's passion to deliver good beer in a great atmosphere. We are believers of the 'do it yourself' attitude and feel that mantra shines through in our high quality and artfully perfected ales and food!

So... Do it yourself! Because it's your actions that matter.

Our Head Brewer is Pat Wlodarczyk (Wo-dar-zik). Pat has had a vision since he was a young man That he would create award winning beer for the masses. He dreamed that someday he would be able to focus solely on brewing beer, which, for more than 25 years, has been one of his biggest passions. Pat started brewing on a 1 barrel (2 keg) brewing system that he has been artfully perfecting since installing it in his "Brewhouse" in 2009. Pat is an active member of the "Brewtechs", which is a local craft brewing group. He has won numerous awards for his brewing styles and has had compliments from world renowned judges and craftsmen throughout the years.

Andrew Wlodarczyk is our Operations and Pub Manager. Since Andrew can remember, he always wanted to be a small business owner. As he grew up, he shared the dream of owning a microbrewery with his uncle Pat and his father Scott. Andrew knew that he would need to get a formal education to allow him some type of professional credential. Andrew holds a B.S. degree from California State University of Chico in Entrepreneurship and Small Business Management. This degree has taught Andrew every book theory and strategy about owning your own business, but he has learned that the real lessons start when you first step out in your own business.

Scott Wlodarczyk, the eldest of the three beer guru's, has been in the beer industry for virtually his entire professional career. While in college at Santa Rosa JC, he worked at Lucky's Market in Sonoma County. There he quickly gained knowledge from managing the beer and liquor department. Soon after college, he accepted a job with Anheuser Busch in Napa. Starting at the ground floor, he climbed the ladder to settle into a sales manager position. Being the 1980's, Northern California micro-brewery pioneers were making a name for themselves like Mendocino, New Albion, Anchor Steam and Acme Brewing, to name a few. Next, Scott moved to Portland, Oregon to check out the craft beer explosion and to work with some amazing breweries at Columbia Distributing like: Widmer, Deschutes, Portland, and Full Sail Brewing. After five years, California was calling him back and he made his way to Redding, spending the next 18 years with Redding Distributing. Scott has vast amounts of knowledge when it comes to successfully marketing and selling beer. Scott is also a member of the Shasta Society of Brewers & a certified beer server, a "Cicerone" which means **the dude knows beer**.