

223 E. Town Street
(614) 824-5042

f t i /woodburycbus
woodburycbus.com



HAPPY HOUR
M-F | 4-7PM

½ off drafts
\$1 off wine & wells
\$5 Nacho & Rangoon Dip

Daily Specials

HOUSE SPECIAL - EVERY DAY \$35.⁹⁹
Steak & Eggs*

House cut PRIME grade NY Strip steak, pan-seared and served with two sunny eggs over red quinoa & spinach home fries

MONDAY \$14.⁵⁰

Fried Chicken Dinner

Crispy chicken fried until golden brown, served with mashed potatoes and smothered in gravy and corn

TUESDAY \$2 EACH

Taco Tuesday

*Your choice of chicken, beef, tofu or sweet potatoes in a soft corn tortilla, flour tortilla or in a hard shell. Topped with queso fresco, tomato and lettuce – **ADD SOUR CREAM (+\$.50)***

WEDNESDAY \$5.⁰⁰

BYOB (Build Your Own Burger)

*Start with the meat and the bun, then add your additional toppings!
*Enjoy with a ½ price bottle of wine! Every Wednesday!**

THURSDAY \$15.⁰⁰

Homemade Chicken & Noodles

Homestyle chicken, noodles, and gravy served over top mashed potatoes with a side of green beans

FRIDAY & SATURDAY \$32.⁰⁰

Prime Rib Dinner

Juicy 12oz cut of prime rib, served with roasted potatoes, asparagus and au jus (horseradish available upon request)

SUNDAY \$18.⁰⁰

Prime Rib French Dip

Shaved prime rib with melted provolone on a hoagie roll, served with au jus, horseradish mayo and sidewinder fries

>> Ask your associate about our \$6.⁰⁰ Daily Featured Draft Cocktail! <<

NON-ALCOHOLIC BEVERAGES

Red Bull Energy Drink, Red Bull Sugarfree, Red Bull Yellow Edition (Tropical), Red Bull Red Edition (Watermelon), Cntr CBD 30mg, Water: bottled flat or bottled sparkling, Coke, Diet Coke, Sprite, Mr. Pibb, Fanta Orange, Lemonade, Ginger Beer & Ale

Cocktails

Bloody Mary or Maria \$11.⁰⁰

*Absolut vodka or Del Maguey mixed with house made bloody Mary mix with olive, pickle and celery
- **ADD CANDIED BACON OR GRILLED SHRIMP (+\$2/\$4)***

PB&J Old Fashioned \$14.⁰⁰

Peanut-infused Bulleit bourbon, house made jelly syrup, mole bitters and a Nutter Butter cookie

Benny's Side Car \$14.⁰⁰

Ciroc VS, Grand Marnier, fresh lemon juice and simple syrup, served up with a lemon twist and kissed with a sugary rim

Grand Margarita \$14.⁰⁰

Volcan blanco tequila, Grand Marnier and house sour mix with a salted rim

Get Cntr'd \$13.⁰⁰

*Genepy De Alpe, Pineapple, Vermouth, Cntr CBD Seltzer – 30mg.
- **ADD BARREL-AGED VOLCAN TEQUILA (+\$3)***

Smoked Vieux Carre \$15.⁰⁰

Classic New Orleans cocktail with Ciroc VS, Bulleit rye, sweet vermouth, blend of bitters and Bénédictine, gently smoked in house

Mimosa: GLASS OR ENDLESS \$9/\$25

*House bubbles & orange juice
- **SUB FOR TRES AGAVE (+\$2), ADD TANQUERAY SEVILLA (+\$4), OR ADD YOUR CHOICE OF RED BULL (+\$4)***

Prosecco Only: GLASS OR ENDLESS \$10/\$32

Bellafina Frizzante, Prosecco, Italy

ENDLESS MIMOSAS AND ENDLESS PROSECCOS ARE PRICED INDIVIDUALLY, NON TRANSFERABLE AND SUBJECT TO RESTRICTIONS. PLEASE DRINK RESPONSIBLY.

Paper Planes \$15.⁰⁰

Bright and beautifully balanced. Fresh lemon, Domain Canton ginger liqueur, aperol and your choice of: Woodinville bourbon, Volcan house-aged tequila or Johnnie Walker Black

Up Towne Fashion \$13.⁰⁰

House selected bourbon atop a large ice cube, Angostura & orange bitters, sugar seasoned with orange peel

Barrel Aged Manhattan \$15.⁰⁰

Evans Williams bottled in bond 100 proof bourbon, Carpano Antica sweet vermouth, black walnut bitters, aged in a charred oak barrel

* Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. **Please make your server aware of any food allergies you may have.**

White Wine

	GLASS	BOTTLE
Proverb <i>Sauvignon Blanc, California</i>	\$8.00	\$32.00
Whitehaven <i>Sauvignon Blanc, Marlborough, New Zealand</i>	\$10.00	\$38.00
Proverb <i>Chardonnay, California</i>	\$8.00	\$32.00
Joel Gott <i>Chardonnay, California</i>	\$10.00	\$38.00
Chateau Ste. Michelle <i>Riesling, Columbia Valley, Washington</i>	\$8.00	\$32.00
Caposaldo <i>Pinot Grigio, Veneto, Italy</i>	\$9.00	\$32.00
Bieler Pere & Fils Rose <i>Aix-en-Provence, France</i>	\$9.00	\$32.00
Segura Viudas <i>Cava Brut Rose, Spain</i>	\$9.00	\$30.00

BOTTLE ONLY

Karia by Stag's Leap <i>Chardonnay, Napa Valley, California</i>		\$64.00
Far Niente <i>Chardonnay, Napa Valley, California</i>		\$125.00
Cloudy Bay <i>Sauvignon Blanc, Marlborough, New Zealand</i>		\$65.00
Acrobat <i>Pinot Grigio, Oregon</i>		\$33.00
Josh Cellars <i>Rose, California</i>		\$32.00
Vueve Clicquot Brut <i>Champagne, France</i>		\$80.00
Veuve Clicquot Brut Rose <i>Champagne, France</i>		\$80.00
Schmitt Söhne Piesporter Michelsberg Kabinett <i>Riesling, Germany</i>		\$38.00

Red Wine

	GLASS	BOTTLE
Proverb <i>Cabernet, California</i>	\$8.00	\$32.00
William Hill <i>Cabernet Sauvignon, Central Coast, California</i>	\$10.00	\$36.00
Joel Gott '815' <i>Cabernet Sauvignon, California</i>	\$12.00	\$36.00
A By Acacia <i>Pinot Noir, California</i>	\$9.00	\$32.00
La Crema <i>Pinot Noir, Monterey, California</i>	\$12.00	\$46.00
Proverb <i>Merlot, California</i>	\$8.00	\$32.00
Terrazas "Altos del Plata" <i>Malbec, Mendoza, Argentina</i>	\$9.00	\$32.00
Castello di Albola <i>Chianti Classico, Tuscany</i>	\$9.00	\$32.00

BOTTLE ONLY

Oberon <i>Cabernet, Napa Valley</i>		\$69.00
Duckhorn <i>Cabernet, Napa Valley</i>		\$119.00
Prisoner <i>Red Blend, California</i>		\$84.00
Erath <i>Pinot Noir, Dundee, Oregon</i>		\$44.00
Saldo by Prisoner <i>Zinfandel, California</i>		\$69.00
Charles Krug Winery <i>Merlot, St. Helena, Napa Valley, California</i>		\$52.00
Don Miguel Gascon Reserva <i>Malbec, Mendoza, Argentina</i>		\$53.00

Bottles & Cans

ASK ASSOCIATE FOR DRAFT SELECTION

Sierra Nevada Pale Ale	\$5.00	Budweiser	\$3.75
Brew Dog Elvis Juice IPA	\$5.00	PBR	\$3.25
CBC Bodhi IPA	\$5.25	Heineken	\$5.00
Lost Coast Tangerine Wheat	\$5.00	Guinness	\$5.75
Jackie O's Rotating Wheat	\$5.00	Kitty Paw Lime Guava	\$5.00
Bud Light	\$3.75	White Claw	\$5.00
Miller Light	\$3.75	Heineken 0.0	\$4.25

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