

# Woodsley's

## ~ Nosh & 'Tails ~

**A Happy Hour Served *at the* Counter**  
**Monday - Friday 5:00 pm - 6:30 pm**

~ \$6 Specialty 'Tails ~

~ \$6 Hand-picked Wine and \$4 Draft Specials ~

~ \$6 Weekly Changing Chef Favors ~

### **Nosh**

~ \$6 Each or \$15 for Three ~

#### **Daily Restorative**

##### **Brussel Sprout Farrotto**

With fennel, fried cauliflower, and chorizo

##### **Rye Toastie**

With grilled Kabocha squash, cream cheese,  
and citrus vinaigrette

##### **Arugula Salad**

With blueberries, blue cheese, candied walnuts,  
honey-baked pears, and caramelized onion vinaigrette

##### **Savory Bread Pudding**

With pickled red pepper-tomato sauce,  
and emmentaler cheese

##### **Sticky Rice Pudding**

With grilled pears, orange coconut glaze, and pistachio

##### **Vegan Mixed Berry Cobbler**

With candied orange and almond crumble

### **'Tails**

#### **The Cellar Door**

Served on the rocks with house-infused earl grey gin,  
honey-chamomile syrup, house ginger liqueur,  
lemon, grapefruit bitters, and seasonal cider

#### **Blueberry *and* Lace Spritz**

Vodka, St. Germain, sloe gin, lemon, simple,  
muddled blueberries, and bubbly

#### **Violet, You're Turning Violet**

Served on the rocks with house-infused Violet Vodka  
Concoction (teas, blueberries, ginger), lemon juice

#### **Mint in White Satin Spritz**

Vodka, lemon, house mint syrup, and bubbly

#### **The Princes of Maine**

Served on the rocks with rye whiskey, apple pie shrub,  
cinnamon syrup, and lemon

#### **Lady in Red Spritz**

Gin, Lillet Blanc, lemon, muddled raspberries, bubbly

#### **Garden of Jewels**

Served up with pear vodka, St. Germain, and bubbly

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs. Not all ingredients listed; Please inform us about dietary restrictions & allergens.