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**divvy**

**A dining experience to be shared.**

## a sharing plates restaurant & bar

divvy, locally owned by husband & wife team Kevin 'Woody' & 'Chef' Richelle Rider, offers a menu featuring contemporary American small plates focusing on a dining experience to be shared.

The sharing plates concept simply refers to several smaller courses allowing guests to sample more variety in one meal. divvy's cuisine encourages tasting new dishes & sharing among friends which creates wonderful memories. Our extensive menu features over 90 small plates, taster tours for beverages & plenty special dietary options.

In addition to our popular small plates selections, divvy also offers lunch from 11am - 3pm. We hope you enjoy the experience.

**Sip, share & savor!**



### download our mobile app

Receive the latest information on new evolving selections.

**Sign up for e-news to receive divvy details & rewards for your special occasions.**

**local drafts & taster tours \$5.5**

Order a pint of your favorite craft or discover something new with three sample pours to taste & savor.

Upland Champagne Velvet

Fountain Square Brewing Hop For Teacher APA

Daredevil Brewing Liftoff IPA

Sun King Sunlight Cream Ale

BIER Brewery Handpicked Choice

Grand Junction Imperfect Backside Oatmeal Stout

**bottled & canned brews**

Goose Island 312 Urban Wheat **\$5.5**

Sun King Wee Mac Scottish Ale **\$5.5**

Coors Light **\$3.5**

Sun King Osiris Pale Ale **\$5.5**

Upland Bad Elmer's Porter **\$5.5**

Miller Lite **\$3.5**

Dark Horse Crooked Tree IPA **\$5.5**

Bud Light **\$3.5**

Stella Artois **\$5.5**

**GF Crispin Cider Brut \$5.5**

add a flavor (mango, pomegranate, blackberry or strawberry) served over ice **\$.5**

Gluten-free, lactose-free or vegan? Look for the symbols: **GF, LF or V**

**taster tours**

We encourage you to experiment. Three sample pours are the perfect way to compare, contrast & explore.

**bubbles \$11** Rack & Riddle Brut Rose

Frisk 'Prickly' Riesling

Shooting Star Black Bubbles

**white \$10** divvy's Evolving Vino

Enotria Moscato

Jaxon Farmhouse White Estate

**red \$12** divvy's Evolving Vino

Telmo Rodriguez Dehesa Gago

MATRIX Zinfandel

**port \$12** Quinta Do Noval White

Quinta Do Noval Black

Quinta Do Noval Ten Year Old Tawny

**sip by the glass or savor a half carafe****sparkling**

Rack & Riddle Brut Rose **\$11 g**

Frisk 'Prickly' Riesling **\$7 g**

Shooting Star Black Bubbles **\$10 g**

**white**

divvy's Evolving White Vino **\$ evolving**

Allan Scott Sauvignon Blanc **\$9 g / \$19 hc**

Torre Di Luna Pinot Grigio **\$8 g / \$17 hc**

Enotria Moscato **\$7 g / \$15 hc**

Jaxon Farmhouse White Estate **\$8 g / \$17 hc**

Auspicion Chardonnay **\$8 g / \$17 hc**

Kiona Riesling **\$7 g / \$15 hc**

White Oak Russian River Chardonnay **\$11 g / \$23 hc**

**red**

divvy's Evolving Red Vino **\$ evolving**

Tres Exilios Malbec **\$9 g / \$19 hc**

Stage Left 'The Breadwinner' Red Blend **\$9 g / \$19 hc**

Telmo Rodriguez Dehesa Gago **\$9 g / \$19 hc**

Matrix Reserve Zinfandel **\$11 g / \$23 hc**

Auspicion Cabernet Sauvignon **\$8 g / \$17 hc**

Morgan 12 Clones Pinot Noir **\$12 g / \$25 hc**

De Lorimier Cabernet Sauvignon **\$12 g / \$25 hc**

**port**

**4** Quinta Do Noval White **\$10 g**

Quinta Do Noval Black **\$12 g**

Quinta Do Noval Ten Year Old Tawny **\$14 g**

## share & buy the bottle

Shooting Star Black Bubbles **\$40**

Ayala Blanc de Blancs Brut Grand Cru Champagne **\$110**

Auspicion Chardonnay **\$32**

White Oak Russian River Chardonnay **\$44**

Frank Family Vineyard Chardonnay **\$56**

Shafer 'Red Shoulder Ranch' Chardonnay **\$68**

Frisk 'Prickly' Riesling **\$28**

Duval-Leroy 'Paris' Cuvee Brut Champagne **\$68**

Torre Di Luna Pinot Grigio **\$32**

Jaxon Farmhouse White Estate **\$32**

Allan Scott Sauvignon Blanc **\$36**

Dog Point Sauvignon Blanc **\$42**

Tres Exilios Malbec **\$36**

Decero Malbec **\$42**

'A Lisa' Patagonia Malbec **\$54**

Morgan 12 Clones Pinot Noir **\$48**

Wild Earth Central Otago Pinot Noir **\$58**

Kokomo Russian River Pinot Noir **\$68**

Il Faggeto Prosecco Extra Dry **\$32**

Rack & Riddle Brut Rose **\$44**

divvy's Evolving White Vino **\$ evolving**

Enotria Moscato **\$28**

VGS Explorer 'The Inevitable' White Blend **\$48**

Kiona Riesling **\$28**

divvy's Evolving Red Vino **\$ evolving**

Stage Left 'The Breadwinner' Red Blend **\$36**

Telmo Rodriguez Dehesa Gago **\$36**

VGS Explorer 'The Illegitimate' Red Blend **\$58**

Robert Sinskey 'Point Of View' Red Blend **\$68**

Shafer 'Relentless' Syrah **\$110**

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**classics revisited \$10**

tequila, pear liqueur, agave nectar, lime, sweet-n-sour **PEAR RITA** & salted rim

**NEW-FASHIONED** bourbon, blood orange & cherry bitters

gin, **ELDERFLOWER GIMLET**, cucumber extract, agave nectar & lime

sparkling Syrah & blood orange **BLACK MIMOSA**

peppy **KENTUCKY GREYHOUND** bourbon, dry vermouth, fresno pepper simple syrup, sweet-n-sour & grapefruit juice

pineapple, cranberry **DIVVY POLITAN**, apple liqueur, raspberry, citron & mandarin blossom vodkas

orange bitters & vanilla aged rum on the rocks **DREAMSICLE SODA** served with an 8oz Coca-Cola bottle

**toast with a treat \$11**

**BEER FLOAT** vanilla bean ice cream & Grand Junction Imperfect Backside Oatmeal Stout Nitro served with **CHOCOLATE COVERED BACON STRIPS**  
 fresno pepper, lime, sweet-n-sour, mango, blood orange & tequila **SPICY CITRUS MARGARITA** with a smoky sea salt rim & **CHILI DUSTED MANGO CANDIES**  
 ginger ale, peach liqueur & agave nectar **BOURBON PEACH PIE** served with **CINNAMON SUGARED PASTRY SWIRLS**  
 fresh lemon juice, orange cognac liqueur & citron vodka **LIMONCELLO DROP** with a **RAINBOW TWIST LOLIPOP**  
 Quinta Do Noval white port, sparkling wine, apple ice cider & tonic water **WINE SPRITZER** paired with a **CAMBOZOLA APPLE SKEWERS**  
 Irish cream & chocolate liqueur **NIGHT NIGHT JUICE** served on the rocks with **BITE-SIZED CHOCOLATE CHIP COOKIES**

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**HARD CANDY CHERRY STICK**  
**CHOCOLATE COVERED BACON STRIPS**  
**CINNAMON SUGARED PASTRY SWIRLS**

**RAINBOW TWIST LOLIPOP**  
**CAMBOZOLA & APPLE SKEWERS**  
**CRUNCHY WASABI PEAS**

**sidecar snacks \$2**  
**CHILI DUSTED MANGO CANDIES**  
**BITE-SIZED CHOCOLATE CHIP COOKIES**  
**HABANERO SPICED PEANUTS**

**sip & shares \$12 half / \$20 full**

These drinks are great to sip solo or share with your friends.

half carafe serves approximately 2 glasses; full carafe 4

sparkling wine **SASSY SANGRIA**, elderflower liqueur, blood orange, cherry, cranberry & agave nectar

blackberry, lemon-lime, raspberry liqueur, sweet-n-sour & sparkling wine **BUBBLY BERRY**

pomegranate & sparkling wine **PLEASURE PUNCH**, rum, agave nectar, lime & pineapple juice

moscato, peach liqueur & Mandarin vodka **PEACHY KEEN**, sparkling lemon-lime, pineapple & orange juice

spicy **GIN LEMONADE**, fresno pepper simple syrup, fresh lemon & cucumber extract



**new to nosh**

**GF** Greek lemon & rice soup with pheasant & fresh parsley **CHEF'S CUP** \$3.95

**GF LF V** habanero dusted **FRIED HOMINY** served with tomatillo salsa verde \$5.95

**HEIRLOOM TOMATO** salad with grilled bread, cucumber, red onion, pine nuts, capers, mozzarella, pesto & balsamic glaze \$7.95

**GF** seared **PORK TENDERLOIN**, coffee spice rub, Coca-Cola barbeque sauce & blue cheese cabbage slaw \$10.95

jalapeno **SHRIMP POPPERS** tempura battered with cilantro cream cheese & blood orange glaze \$11.95

lemon pastry bar, raspberry coulis, powdered sugar & whipped cream **SWEET TREAT** \$4.95

**Monday**

classics revisited cocktails \$6

Angus beef slider \$3 each

steak sauce aioli & fried panko dill pickles on a petite bun

**Thursday**

half-priced wine taster tours

candied bacon trio \$4

agave brown sugar, smoky sea salt & habanero dust

**Tuesday**

half-priced wine half carafes

fromage flight \$6

three evolving cheese samples

**Friday**

craft drafts \$4.50

tempura frog legs \$10

served with creamy gorgonzola & buffalo dipping sauce

**Wednesday**

half carafe sip & shares \$7

chips & dips \$5

black bean corn relish & tomatillo salsa verde

**Saturday**

bottled & canned beers \$4.50

Thai shrimp cocktail \$11

spicy Sriracha cocktail sauce & pickled ginger cucumber salad

**Gluten-free, lactose-free or vegan? Look for the symbols: GF, LF or V**

## spread it on

**BEER CHEESE** divvy's signature \$4**GF ROASTED PEPPER ARTICHOKE** balsamic glaze \$4**GF LF V OLIVE TAPENADE** roasted peppers \$4**GF WHIPPED FETA** olive oil & cucumbers \$5**GF LF V EDAMAME HUMMUS** tuxedo sesames \$4**GF LF BACON JAM** horseradish mustard \$5

## foundations

**GF PRETZEL TWISTS** \$2**GF LF V ENGLISH CUCUMBERS** \$2**TOASTY CROSTINIS** \$3**GF LF V RAW ROOT VEGGIES** \$3**LF V GRILLED RUSTIC BREAD** \$3**BAKERY BREAD BITES** \$3**FRIED PITA TRIANGLES** \$3**FRIED BISCUIT BITES** \$3**GF LF V BAKED MULTIGRAIN CRACKERS** \$3

## ooey gooey goodness

fried wonton **CREAM CHEESE STICKS**, lime fresco sea salt & chile mango sauce \$5.95

classic creamy **MAC-n-CHZ** topped with herb panko bread crumbs & Romano (jalapeno \$1 / bacon \$2 / lobster \$5) \$7.45

melty **PIMENTO PUFFS**, jalapenos, cream cheese, Monterey Jack, taco dust & Fresno pepper sauce \$7.95

black mission fig jam, **BRULÉED BRIE**, green apples & toasty crostinis \$8.45

balsamic glaze, basil pesto, charred tomato confit & frizzled **GOAT CHEESE CAKES** \$9.95

**BEER CHEESE FONDUE**, fried pita triangles & bakery bread bites \$10.45

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Gluten-free, lactose-free or vegan? Look for the symbols: **GF**, **LF** or **V**

## liquid goods

**GF LF V** roasted **VEGETABLE BISQUE** topped with balsamic glaze **\$3.45**

**CHEF'S CUP** see page 9 for current creation **\$3.95**

## go green

**GF** iceberg lettuce **WEDGIE**, onion, tomato, carrot & creamy gorgonzola dressing **\$5.95**

**GF** iceberg lettuce, feta, cucumber, onion, tomato, **COOL GREEK** olives & lemon zest vinaigrette **\$6.95**

**GF LF V** **BERRY NICE** green leaf lettuce, rainbow micro-greens, fresh berries, Spanish Marcona almonds & white balsamic vinaigrette **\$7.95**

**GF** arugula, **GOLDEN BEET**, Mandarin oranges, rosemary spiced walnuts, goat cheese & cucumber buttermilk dressing **\$8.45**

**GF** arugula, candied pecans, dried cherries, **APPLE BRIE**, grapes & champagne mustard dressing **\$8.95**

## **GF dressings**

creamy gorgonzola, **LF V** lemon zest vinaigrette, **LF V** white balsamic vinaigrette, **LF V** champagne mustard & cucumber buttermilk

## rabbit food

**LF V** home-brewed English cucumber **FRIED PICKLES** & horseradish mustard \$4.95

**GF LF V** grilled baby **BOK CHOY**, red sea salt & lemon vinaigrette \$6.45

**GF LF V BRUSSELS SPROUTS** red pepper flakes, white wine, olive oil, pine nuts & roasted garlic \$6.95

**LF V TEMPURA TOFU**, teriyaki & Thai chili glaze, pineapple, tuxedo sesames & crushed wasabi peas \$7.95

balsamic **TOMATO BRUSCHETTA**, basil pesto, onion, roasted garlic, feta & toasted focaccia \$8.45

**GF** charred tomato confit, basil pesto, balsamic glaze, Romano & grilled **JAPANESE EGGPLANT** \$8.45

**LF V** grilled **SHITAKE SHROOMS**, ginger soy, roasted peppers & tuxedo sesames (tempura tofu \$3) \$8.45

**GF** frizzled **GREEN BEANS**, bacon, balsamic, cipollini onions, butter, divvy dust & Italian parsley \$8.95

Gluten-free, lactose-free or vegan? Look for the symbols: **GF**, **LF** or **V**

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**cozy cuisine**

**LF V** maple bourbon gastrique & **SWEET POTATO FRIES** \$5.45

**GF LF** spicy hard-boiled egg **DUELING DEVILS**, southwest jalapeno vs Thai chili pepper \$5.45

jalapenos, Romano, creamy **CORN CRÈME BRULÉE** & red sea salt \$6.45

**GF** bacon, balsamic, cipollini onions, butter, divvy dust & Italian parsley **POTATO HASH** \$6.95

**GF LF V** shitake mushrooms, roasted pepper garlic sauce over spinach & onion **POLENTA CAKES** \$8.45

Meyer lemon **RICOTTA RAVIOLI**, rosemary walnuts, white wine cream sauce, Italian parsley & Romano \$8.95

## fowl food

flour tortilla **CHICKEN CHIPS**, melted Monterey Jack, jalapenos, tomatoes, taco dust & crème fraiche **\$9.45**

**TURKEY BURGERS**, Swiss, roasted tomato aioli, petite buns & home-brewed divvy pickles **\$9.95**

**GF** diced tomatoes, Monterey Jack, gorgonzola, crème fraiche & **BUFFALO CHICKEN** loaded potato chips **\$10.95**

shredded **CHICKEN MINIS**, Brie, blackberry bbq, petite buns & home-brewed divvy pickles **\$11.95**

flour tortillas, cipollini onions, Brie, Monterey Jack, local Maple Leaf Farms **DUCKADILLAS** & chile mango sauce **\$12.45**

**LF** tuxedo sesames, teriyaki & Thai chili glazed **DUCK DRUMMIES** **\$12.95**

**GF LF** boneless breast **GRILLED QUAIL**, maple bourbon gastrique, bacon, cipollini onions & horseradish mustard **\$14.95**

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Gluten-free, lactose-free or vegan? Look for the symbols: **GF**, **LF** or **V**

## everything swine

LF divvy dusted **FRIED OLIVES** stuffed with chorizo **\$5.95**

GF LF pork belly **BACON BITES**, maple bourbon gastrique & applewood smoked sea salt **\$6.45**

**P** GF bacon wrapped & gorgonzola stuffed **DRIED APRICOTS** served with a ruby port reduction **\$8.95**

**O** GF caliente **CHORIZO BALLS**, chile mango, jalapenos & crème fraiche **\$9.45**

**r** pulled pork **MINI CHIMIS** with beer cheese sauce & Fresno pepper sauce **\$9.95**

**k** LF crispy wonton **PORK EGG ROLLS** with teriyaki & Thai chili glaze **\$10.45**

sweet & savory **BACON JAM** topped with horseradish mustard served with fried biscuit bites, apples & potato chips **\$10.45**

pulled pork, pineapple, petite buns & home-made divvy pickles **JAMAICAN JERK SLIDERS** **\$10.95**

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## motion in the ocean

**GF LF** blackberry bbq **SIZZLIN' SHRIMP**, jalapenos & bacon \$11.95

**LF** lime fresco sea salt, **FRIED CALAMARI** & chile mango sauce \$12.45

**GF LF** broiled **STONEFRUIT SALMON**, apricot peach coulis & brandied dried cherries \$12.95

bacon, Monterey Jack, Swiss **LOBSTERDILLA** served with roasted tomato aioli & lemons \$12.95

parsley, Romano, butter, cipollini onions, roasted garlic, bacon & herb panko bread crumbs **SCALLOP ROCKAFELLAS** \$13.95

**LF** seared **SESAME TUNA**, teriyaki & Thai chili glaze, pineapple & crushed wasabi peas (served rare) \$15.95

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**grazers galore**

roasted corn, Monterey Jack, fried pastry **BEEF EMPANADAS**, crème fraiche, taco dust & Fresno pepper sauce **\$11.45**

Worcestershire seared New York strip **STEAK BITES**, roasted garlic, potatoes & cipollini onions **\$12.95**

**BUFFALO BURGERS**, petite buns, Monterey Jack, blackberry bbq, horseradish mustard & home-brewed divvy pickles **\$12.95**

**GF** bruléed gorgonzola **GRILLED STRIP STEAK** & ruby port reduction (served medium rare) **\$12.95**

**GF LF** grilled **LIL LAMB CHOPS**, brandied dried cherries & horseradish mustard (served medium rare) **\$14.95**

**LF** ginger soy **TENDERLOIN TIPS**, shitakes, roasted peppers & tuxedo sesames (served medium rare) **\$14.95**

**GF** grilled NY strip & tenderloin **PORTERHOUSE TEASERS** topped with smoky garlic butter (served medium rare) **\$14.95**

## mini morsels

A taster tour of three desserts makes a perfect ending to your sharing meal \$10.95

**GF** homemade vanilla bean **ICE CREAM** with choice of caramel or chocolate sauce \$3

**GF LF V** **MANGO SORBET** strawberry agave nectar & pineapple \$3

**GF** **CAMBOZOLA CHEESE**, apples, ruby port glaze, candied pecans & dried cherries \$4

butterscotch bourbon glaze, **BLONDIE BITE**, candied pecans & whipped cream \$4

**GF** frozen **CHOCOLATE MOUSSE**, red sea salt, peanut butter glaze & caramel \$4

graham cracker, homemade marshmallows & chocolate **SMORES BRULÉE** \$5

**GF** Tahitian vanilla bean **CRÈME BRULÉE** & strawberries \$3

**GF LF V** crushed pretzel & **SALTED CARAMEL** dairy-free ice cream \$3

fried **BANANA POTSTICKERS**, caramel sauce, cinnamon & sugar \$4

graham cracker, toasted coconut, lime zest & whipped cream **KEY LIME PIE** \$4

**GF** chocolate **POT DE CREME**, whipped cream & espresso dust \$4

**GF** flourless **CHOCOLATE TORTE**, berries & white chocolate shavings \$5

## featured sweet treat

see page 9 for current creation

## biscuit beignets

Choose your style & prepare to share these irresistible dainty dippers \$11.45

**POWDER SUGARED** served with chocolate sauce, strawberry agave nectar & butterscotch bourbon glaze

**CINNAMON SUGARED** served with espresso dusted whipped cream

Gluten-free, lactose-free or vegan? Look for the symbols: **GF**, **LF** or **V**

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**refreshing sips**

still or sparkling bottled **WATER** \$5

bottled **ROOTBEER** or **CREAM SODA** \$3

sweetened or unsweetened **ICED TEA** \$2.5

coke, diet coke, sprite or lemonade **FOUNTAIN DRINKS** \$2.5

**HOT TEA** \$3 green passion, white ambrosia, decaf Earl Grey, cranberry hibiscus or herbal garden

decaf or regular **COFFEE** \$3 with choice of liquid cheesecake, toffee crunch or roasted hazelnut

**sober carafes \$4 half / \$7 full**

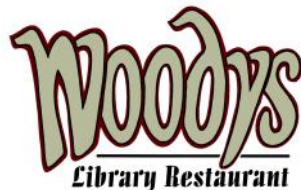
half carafe serves approximately 2 glasses; full carafe 4

blackberry, strawberry, pomegranate, cucumber or mango **ICED TEA**

strawberry & blackberry **BERRYLICIOUS** soda spritzer

'PC' pomegranate & cherry soda spritzer

**TROPICAL** pineapple juice & mango soda spritzer



divvy's owners, Kevin 'Woody' & 'Chef' Richelle Rider, also own & operate Woodys Library Restaurant. Woodys is located in Carmel's historic Carnegie library in the Arts & Design District. Woodys serves lunch & dinner in the unique bi-level establishment with an upstairs family-friendly dining, a downstairs neighborhood pub & outdoor patio seating. Richelle & Kevin are thankful & proud to be both residents & business owners in the Carmel community.

40 E. Main St.

317.573.4444

[woodyscarmel.com](http://woodyscarmel.com)