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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**

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

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

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

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

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

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

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

red

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

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

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

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

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

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

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

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 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**

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 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 Gazpacho with fresh local tomatoes, cucumber extract, jalapenos, crème fraiche & pepitas **CHEF'S CUP** \$3.95

GF asparagus tips, walnut oil, golden & candy-striped **BEET CARPACCIO** with pink pepper corn goat cheese \$7.45

GF LF sautéed **CHICKEN ANGELO** fingerling potatoes, pine nuts, Kalamata olives, artichoke hearts, lemon, roasted garlic & white wine sauce \$9.95

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

LF **BEEF BRUSCHETTA** grilled rustic bread, medium rare new York strip, onions, lemon zest, arugula, capers & tomato bacon dressing \$12.95

GF LF jalapeno tortilla crusted **SOUTHERN TUNA** salsa Verde, Tabasco lime aioli & black bean corn relish \$15.95

blueberry shortcake with lemon drop biscuit, whipped cream & powdered sugar **SWEET TREAT** \$4.95

3-6pm happy hour

Butterkase cheese, horseradish mustard & drunken onions **ANGUS SLIDER** \$3

GF LF spicy hard-boiled egg **DUELING DEVILS** SW jalapeno vs Thai chili \$3

LF divvy dusted **FRIED OLIVES** stuffed with chorizo \$4

LF V **TEMPURA STICKS** crispy green beans with teriyaki & Thai chili sauce \$4

GF Cambazola, dill Havarti & evolving selection **FROMAGE FLIGHT** \$6

GF bacon wrapped, gorgonzola stuffed **DRIED APRICOTS** & port reduction \$6

daily drinks

Monday classics revisited cocktails \$6

Tuesday half-priced wine half carafes

Wednesday half carafe sip & shares \$7

Thursday half-priced wine taster tours

Friday local craft drafts \$4.50

Saturday bottled & canned beers \$4.50

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

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**

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

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

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

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**

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

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

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

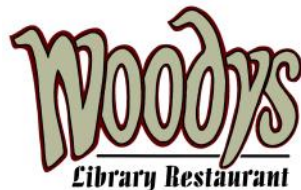
half carafe serves approximately 2 glasses; full carafe 4

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