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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 unique atmosphere for guests 21 & over 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 80 small plates, taster tours for beverages & plenty of options for special dietary needs.

We hope you enjoy the experience. Sip, share & savor!



download our mobile app

Receive the latest information on new evolving selections and weekly dishes.

Sign up for e-news to receive monthly divvy details & a complimentary sweet treat for your special occasions.

In addition to our popular small plates selections, divvy also offers lunch Monday thru Saturday 11am - 3pm.

Upland Champagne Velvet  
Triton Fieldhouse Wheat

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

Fountain Square Brewing Hop For Teacher APA  
Daredevil Brewing Liftoff IPA

local drafts & taster tours \$5.5

Kentucky Bourbon Barrel Ale (10oz snifter)  
Flat12 Bierwerks Seasonal Nitro

**divvy's evolving brewski \$5**

sip from an ever-changing small craft beer selection

bottled & canned brews

Sun King Sunlight Cream Ale \$5.5  
Boulevard Unfiltered Wheat \$5.5  
Sun King Osiris Pale Ale \$5.5  
Barley Island Blind Tiger APA \$5.5

Dark Horse Crooked Tree IPA \$5.5  
Sun King Wee Mac Scottish Ale \$5.5  
Upland Bad Elmer's Porter \$5.5  
**Beck's Non-Alcoholic** \$3.5

Bud Light \$3.5  
Coors Light \$3.5  
Miller Lite \$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**

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## taster tours

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

bubbles \$10	Serena Red Sparkling	Saint-Hilaire Estate Brut	Shooting Star Black Bubbles
white \$10	<b>divvy's Evolving Vino</b>	<b>Stage Left 'The Go Getter'</b>	La Yunta Torrontes
red \$12	<b>divvy's Evolving Vino</b>	<b>Stage Left 'The Breadwinner'</b>	Steele Pacini Zinfandel
port \$12	Quinta Do Noval White	Quinta Do Noval Black	Yalumba Museum Reserve Tawny

## sip by the glass or savor a carafe

Serena Red Sparkling \$9 g

Saint-Hilaire Estate Brut \$9 g

Shooting Star Black Bubbles \$10 g

### white

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

Morgan Sauvignon Blanc \$9 g / \$19 c

Monte Volpe Pinot Grigio \$8 g / \$17 c

**Stage Left 'The Go Getter'** \$10 g / \$21 c

La Yunta Torrontes \$7 g / \$15 c

Auspicion Chardonnay \$8 g / \$17 c

Kiona Riesling \$7 g / \$15 c

White Oak Russian River Chardonnay \$11 g / \$23 c

### red

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

Tres Exilios Malbec \$8 g / \$17 c

Robert Hall Merlot \$9 g / \$19 c

**Stage Left 'The Breadwinner'** \$9 g / \$19 c

Steele Pacini Zinfandel \$10 g / \$21 c

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

Gauthier Cellars Pinot Noir \$11 g / \$23 c

Jason Stephens Cabernet Sauvignon \$11 g / \$23 c

Serena Red Sparkling \$36  
Trevisiol Prosecco Extra Dry \$42

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

La Yunta Torrontes \$28  
Chateau de Sours Rose Bordeaux \$32  
**Stage Left 'The Go Getter'** \$40  
**VGS Explorer 'The Inevitable'** \$48  
Robert Sinskey Abraxas Vin de Terroir \$56

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

**Stage Left 'The Breadwinner'** \$36  
**Yalumba 'The Strapper' GSM** \$36  
**VGS Explorer 'The Illegitimate'** \$58  
**Robert Sinskey 'Point Of View'** \$68  
Tres Exillios Malbec \$32  
Decero Malbec \$42

Saint-Hilaire Estate Brut \$36  
**Duval-Leroy 'Paris' Cuvee Brut Champagne** \$68

Monte Volpe Pinot Grigio \$32  
Tommasi Le Rosse Pinot Grigio \$36  
Benton Lane Pinot Gris \$38  
Morgan Sauvignon Blanc \$36  
Dog Point Sauvignon Blanc \$42  
Peju Sauvignon Blanc \$44

David Bruce Petite Sirah \$48  
Wirra Wirra Catapult Shiraz \$42  
**Shafer 'Relentless' Syrah** \$96  
Steele Pacini Zinfandel \$40  
Frank Family Vineyards Zinfandel \$54  
Gauthier Cellars Pinot Noir \$44  
Wild Earth Central Otago Pinot Noir \$58

## share & buy the bottle

Shooting Star Black Bubbles \$40  
Ayala Blanc de Blancs Brut Champagne \$110

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**Frisk 'Prickly' Riesling Moscato** \$24

Kiona Riesling \$28  
Auspicion Chardonnay \$32  
White Oak Russian River Chardonnay \$44  
**Shafer 'Red Shoulder Ranch' Chardonnay** \$64  
Staglin Family Estate Vineyard Chardonnay \$78

Robert Hall Merlot \$36  
Auspicion Cabernet Sauvignon \$32  
Jason Stephens Cabernet Sauvignon \$44  
**L'Ecole Columbia Valley** Cabernet Sauvignon \$58  
HONIG Cabernet Sauvignon \$64  
Mirror Cabernet Sauvignon \$74  
Staglin Salus Cabernet Sauvignon \$125

## classics revisited \$9

apricot & amaretto liqueur **STONED SOUR**, orange juice, agave nectar & sweet-n-sour

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

**divvy's Angels Envy** bourbon, amaretto, pistachio liqueur, **RED HOT** cinnamon ice cubes & lemon twist

sparkling Syrah & blood orange **BLACK MIMOSA**

pineapple, cranberry **DIVVY POLITAN**, apple liqueur, raspberry, citrus & blood orange vodkas

vodka, olives & Thai chili sauce **DIRTY ROOSTER TINI**

Benedictine & brandy, aged **RUM HARVEST**, cranberry, orange bitters & lemon

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, fresh berries, sweet-n-sour, raspberry liqueur & sparkling wine **BUBBLY BERRY**

**divvy's Angels Envy bourbon KENTUCKY CIDER**, apple liqueur, bitters, sweet-n-sour & cranberries

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

**SWEET PABLO** tequila, blackberry, lime, sweet-n-sour & agave nectar

## drinking buddies

crispy CIPOLLINI ONIONS & roasted tomato aioli \$3.95

GF divvy dusted POTATO CHIPS & creamy onion dip \$3.95

GF baked crispy cheesy ROMANO ROUNDS \$3.95

LF V home-brewed English cucumber FRIED PICKLES & horseradish mustard \$4.45

LF frizzled WHITE ANCHOVIES, lemon & red sea salt \$4.45

LF crispy pork belly BUFFALO CRACKLINGS, traditional hot sauce & lime fresco salt \$4.45

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

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



## spread it on

**GF LF V OLIVE TAPENADE** roasted peppers \$4

**GF ROASTED PEPPER ARTICHOKE** Romano \$4

**BEEF SCARPETTA** zesty dip \$4

**GF GOAT CHEESE SCHMEAR** pink peppercorns \$5

**GF LF V EDAMAME HUMMUS** tuxedo sesames \$4

**BEER CHEESE** *divvy's signature* \$4

**GF LF BACON JAM** horseradish mustard \$5

**GF LF V CREAMY ROASTED GARLIC** olive oil \$5

**GF WHIPPED FETA** olive oil & cucumbers \$5

## foundations

**TOASTED FOCACCIA** \$2

**GF LF V ENGLISH CUCUMBERS** \$2

**GF LF V RAW BABY CARROTS** \$2

**FRIED PITA TRIANGLES** \$3

**GF LF V POTATO CHIPS** \$3

**TOASTY CROSTINIS** \$3

**GF LF V BAKED MULTIGRAIN CRACKERS** \$3

**POTATO BREAD ROLLS** \$3

**LF CRISPY WONTONS** \$3

**GF LF V VEGETABLE CHIPS** \$3

**LF V GRILLED RUSTIC BREAD** \$3

**FRIED BISCUIT BITES** \$3

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

## ooey gooey goodness

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

melty **PIMENTO PUFFS**, jalapenos, cream cheese, Monterey Jack, taco dust & creamy onion sauce \$7.45

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 & potato bread rolls \$10.45

**GF** peppercorn goat cheese, Romano rounds & whipped feta **CHEESE TRIO** with grapes, dried cherries & multigrain crackers \$10.45

liquid goods

- GF LF V roasted VEGETABLE BISQUE topped with balsamic glaze \$3.45
- LOADED POTATO soup topped with bacon & Monterey jack \$3.45

go green

- GF baby romaine WEDGIE, onion, tomato, carrot & creamy gorgonzola dressing \$5.45
- GF LF V BERRY NICE bi-colored spinach, fresh berries, Spanish Marcona almonds & white balsamic vinaigrette \$6.95
- GF baby romaine, feta, cucumber, onion, tomato, COOL GREEK olives & lemon zest vinaigrette (white anchovy \$2) \$6.95
- GF LF V bi-colored spinach, dried apricots, toasted pepitas, HARVEST PEAR & pomegranate vinaigrette \$7.95
- GF arugula, GOLDEN BEET, Mandarin oranges, rosemary spiced walnuts, goat cheese & cucumber buttermilk dressing \$7.95
- GF arugula, candied pecans, dried cherries, APPLE BRIE, grapes & champagne mustard dressing \$8.45

GF dressings  
 creamy gorgonzola, LF V pomegranate vinaigrette, LF V lemon zest vinaigrette, LF V white balsamic vinaigrette, LF V champagne mustard & cucumber buttermilk

## rabbit food

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GF LF V grilled baby BOK CHOY, red sea salt & lemon vinaigrette \$5.45

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LF V EDAMAME SAUTÉ, cipollini onions, cilantro, sesame oil, lime & pepitas \$6.45

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

g

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

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

e

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 (tofu \$3) \$8.45

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

## cozy carbs

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

ANGEL HAIR pasta, roasted garlic, pine nuts, basil pesto Alfredo & Romano (shrimp \$3 / scallop \$4 / lobster \$5) \$6.45

GF bacon, balsamic, cipollini onions, butter, divvy dust & Italian parsley POTATO HASH \$6.45

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

GF LF V candied pecans, maple bourbon glaze, dried apricots & cherries AMARANTH GRAIN \$7.45

PUMPKIN RAVIOLI, apples, rosemary walnuts, gorgonzola & white wine sauce \$9.45

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

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## fowl food

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- flour tortilla **CHICKEN CHIPS**, melted Monterey Jack, jalapenos, taco dust, crème fraiche & pineapple pico de gallo \$9.45
  - GF LF** maple bourbon gastrique, bacon, cipollini onions, **PHEASANT SAUSAGE** & horseradish mustard \$9.45
  - roasted **TURKEY MELTS**, fried pita wedges, Swiss, bacon, crispy cippolini onions & roasted tomato aioli \$10.45
  - 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** boneless breast **GRILLED QUAIL**, candied pecans, Mandarin oranges, cranberry relish & balsamic glaze \$14.95

## everything swine

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

cornmeal battered German **BRAT POPS**, traditional buffalo & creamy onion sauces \$9.45

**LF** **PORK MEATBALL** soup with wonton noodles, bok choy, cipollini onions, cilantro, sesame oil, lime & vegetable broth \$10.45

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

**GF LF** boneless **PORK CHOPS**, maple bourbon gastrique, bacon, cipollini onions & horseradish mustard \$11.45

blackberry bbq, beer cheese, pork meatballs, fried pork belly bites, German brat & chorizo balls **PORK-A-PA-LOOZA** \$14.95

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## motion in the ocean

divvy dusted **POPCORN CRAWFISH** & roasted tomato aioli \$10.95

**GF LF** blackberry bbq **SIZZLIN' SHRIMP**, jalapenos & bacon \$11.45

**GF** **BROILED SALMON**, candied pecans, Mandarin oranges, cranberry relish & balsamic glaze \$11.95

**S** parsley, Romano, butter, cipollini onions, roasted garlic, bacon & herb panko bread crumbs **SCALLOP ROCKAFELLAS** \$12.45

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

**a** roasted corn **CRAB CAKES**, maple bourbon gastrique, bacon, cipollini onions & applewood smoked sea salt \$13.95

**LF** seared **SESAME TUNA**, teriyaki & Thai chili glaze, pineapple & crushed wasabi peas (served rare) \$14.45

sherry, horseradish mustard, butter & cheesy **LOBSTER THERMIDORE** with potato bread rolls \$14.95



## grazers galore

Romano, cream cheese, tomato, onions, roasted garlic & shredded **BEEF SCARPETTA** zesty dip with grilled rustic bread \$9.45

roasted corn, Monterey Jack & **BEEF EMPANADAS**, crème fraiche, taco dust & pineapple pico de gallo \$11.45

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

local Johnson Farm **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

**BEEF CARPACCIO**, hard-boiled egg, arugula, creamy onion sauce, capers & toasty crostinis (served raw) \$14.45

**GF** grilled lollipop **LAMB CHOPS**, chile mango, jalapenos & crème fraiche (served medium rare) \$14.95

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

**PORTERHOUSE PICKS**, steak sauce, crispy cippolini onions & applewood smoked sea salt (served medium rare) \$14.95

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## mini morsels

taster tour of three desserts for \$10.95

KEY LIME PIE graham cracker, toasted coconut, lime zest & whipped cream \$3

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

BROWNIE DELIGHT chocolate sauce, fresh berries & white chocolate shavings \$4

GF chocolate bourbon sauce, powdered sugar & fried SWEET BACON pork belly bites \$4

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

GF BLEU CHEESE ice cream, ruby port reduction, candied pecans & dried cherries \$4

BAKED ALASKA, berry cake, torched Tahitian vanilla meringue & fresh berries \$5

GF Tahitian vanilla bean CRÈME BRULÉE \$3

caramel, PECAN TRIANGLE & whipped cream \$4

GF butterscotch bourbon glaze, BLONDIE BITE, bananas & whipped cream \$4

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

APPLE PIE BAR, caramel sauce, cinnamon dust & whipped cream \$4

GF LF V pineapple, MANGO SORBET & strawberry agave nectar \$4

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

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## enough to share

powder sugared BISCUIT BEIGNETS, chocolate sauce, strawberry agave nectar & butterscotch bourbon glaze \$11.45

chocolate FONDUE FANTASY, homemade marshmallows, blondie bites, dried apricots, pineapple & strawberry dippers \$12.95

liquid finale

**BEER FLOAT** with vanilla bean ice cream & Flat12 Bierwerks Nitro \$7

sherry, raspberry liqueur, liquid cheesecake, cranberry & cinnamon **BERRY COBBLER** \$7

**WINTER SOLSTICE** Mandarin vodka, orange liqueur, lemon & whole cranberries \$8

Irish cream & chocolate liqueur **NIGHT NIGHT JUICE** served on the rocks \$8

**divvy's Angels Envy bourbon**, cocoa & chocolate liqueur served over smoked coffee ice cubes **CAMPFIRE COCKTAIL** \$8

shimmer sugar rimmed **LIMONCELLO** di Sorrento \$9

white port, vanilla vodka, cocoa & pistachio liqueur shaken **CHOCOLATE NUT** martini \$9

vino

Bertagnolli **GRAPPA** \$7

Lustau Reserva Manzanilla **SHERRY** \$10

Quinta Do Noval **WHITE PORT** \$10

Quinta Do Noval **BLACK PORT** \$12

Yalumba Museum Reserve **TAWNY PORT** \$14

scotch

**BALVENIE** 12 YR \$13

**DALWHINNIE** 15 YR \$14

**SCAPA** 16 YR \$18

**MACALLAN** 12 YR \$11 / 18 YR \$23

**JOHNNIE WALKER BLUE** \$33

bourbon & whiskey

**BASIL HAYDEN** small batch bourbon \$10

**WOODFORD RESERVE** small batch bourbon \$10

**DIVVY'S** Angels Envy bourbon \$11

**TEMPLETON RYE** small batch whiskey \$11

**BLANTON'S** single barrel bourbon \$11

## refreshing sips

artisan bottled still or sparkling 11 oz. **VEEN WATER** \$5

bottled **ROOTBEER** \$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

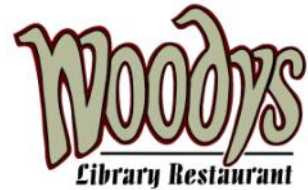
## sober carafes \$4 half / \$7 full

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 upstairs dining, a downstairs neighborhood pub & outdoor patio seating. The neighborhood pub atmosphere is a favorite gathering spot & the dining area is ideal for a local memorable dining experience.

40 E. Main St.

317.573.4444

woodyscarmel.com