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**Woody's Grille & Spirits has ample space with** plenty of seating. There are big screens displaying sports and smaller TVs at many booths for individualized viewing. It's essentially kid-friendly, though there's no kids menu. My elder grandson was attracted to a booth TV showing a *Star Wars* movie, then transferred his interest to the pool table and shuffleboard. Tunes from the '80s accompanied our meal. Service was quick and friendly.

I chose appetizers with an eye to what my grandsons might enjoy. Woody's Mac 'n' Cheese (\$11) is elbow macaroni in a five-blend cheese sauce, with tiger shrimp and andouille sausage, topped with toasted garlic bread crumbs and served with a crusty hunk of sourdough. Both boys enjoyed it, but the 10 month-old really dug it. His older brother crunched through slightly smoky, spicy pulled pork taquitos (\$10), topped with lettuce, pico de gallo, sour cream and guacamole and served with pickled jalapeño slices and chipotle mayo on the side. The pasta was a little over-cooked, which was perfect for a little guy, who has just four teeth. The sausage and shrimp provided perfect punctuation, and the mornay sauce was smooth and creamy.

There are burgers, pasta, seafood and salads, but we all had a mind toward sandwiches for lunch. My son's corned beef sandwich (\$12) was a pretty tasty Reuben—though not so named—with slow braised corned beef, sauerkraut, Swiss cheese and thousand island dressing on toasted marble rye. There was plenty of meat, though very little fermented cabbage. Our server brought more warm, grilled sauerkraut on request. It was accompanied by a side of housemade potato chips that were crispy, but underseasoned.

The Big Boy grilled cheese sandwich (\$11) sported Swiss, pepper jack, and herbed ricotta cheeses, smoked bacon, arugula and tomato on grilled

sourdough, with a fruit cup side. There was quite a bit of the peppery leafy green, and though the ricotta offered an interesting flavor note, it rang counter to what I expect from a melty cheese sandwich. Still, bacon. Really good bacon. I more or less liked it, though not everyone else agreed.

My wife's barbecue pork sandwich (\$12) featured the same cherrywood-smoked pork as the taquitos, habañero barbecue sauce, honey cilantro lime slaw, avocado and red onion on a toasted brioche bun, with more of the slaw as a side. The large bun was visually impressive, but didn't hold up well. The meat was really wet, furthered by the sauce and slaw. The bun was sogged and destroyed after a couple bites. The sauce was sweet and a lot less spicy than you'd expect from habañero, and the slaw was super bland. Honey, cilantro, lime? Completely lost in action.

A slow roasted tri-tip French dip sandwich (\$12) was pretty damn good. I added Swiss cheese, sautéed onion, bell pepper and mushroom for a buck apiece extra. The French roll was grilled, the fillings plentiful, but when you add all those extras, it makes it tough to dip the thing without sending them into the drink. My bad. I powered through and enjoyed it regardless. I will note that my Caesar side salad and the chips seemed a bit lopsided compared to other sides. We didn't try the soup, fries or macaroni salad, but it seemed odd that a huge side salad and pile of chips were the same deal as cups of slaw and fruit. My crunchy, tangy salad was easily large enough to be a meal unto itself. So, bonus? □

### Woody's Grille & Spirits

960 S. McCarran Blvd., 351-1010

Woody's Grille & Spirits is open Monday through Thursday and Saturday from 11 a.m. to 9 p.m., Friday from 11 a.m. to 10 p.m. and Sunday from 11 a.m. to 8 p.m. Learn more at [woodysgrilleandspirits.com](http://woodysgrilleandspirits.com).

