

GOODY BOY

SHORTNORTHGOODYBOY.COM @SHORTNORTHGOODYBOY

HH **HAPPY HOUR: MONDAY-FRIDAY**
3PM—6PM: 1/2 OFF EVERYTHING*
*Excludes Entrées

OPEN EVERYDAY 11AM-2AM
LATENIGHT—PIZZAS & SHAREABLES ONLY
AFTER 10PM ON WEEKENDS

TRY OUR SISTER RESTAURANTS

SHORT NORTH
FOOD HALL
1112 N. HIGH ST.

forno
kitchen + bar
721 N. HIGH ST.

STANDARD HALL
1100 N. HIGH ST.

SHORT NORTH
Pint House
780 N. HIGH ST.

Shareables ^{HH}

WINGS	\$12
1 Pound of Wings Tossed in Buffalo, BBQ, or House-Made Dry Rub, Bleu Cheese Dressing, Celery, and Carrots	
JUMBO POPCORN CHICKEN	\$9
Panko Breaded, Honey Mustard	
GRILLED CHEESE BITES AND SOUP	\$11
Mozzarella, Fontina, Provolone, Feta, Tomato, Basil, Sourdough cut for Sharing, Tomato Basil Bisque	
FRESH STUFFED AVOCADO HALVES (V).....	\$9
Organic Herbed Quinoa Salad, Feta, Grilled Pita	
REUBEN ROLLS	\$11
House-Cooked Corned Beef, Sauerkraut, Swiss, Russian Dressing	
BAJA FISH TACOS	\$12
Beer Battered Cod, Red Cabbage Slaw, Avocado Crema	
HUMMUS PLATTER (GF / V).....	\$12
Grilled Pita, Crudite	
MAC AND CHEESE	\$7
House Made Cheese Sauce, Cheddar, Herbed Bread Crumbs	
TOMATO BASIL + GRILLED PITA	CUP\$4 / BOWL \$6
SHOESTRING FRENCH FRIES (GF).....	\$3
WAFFLE FRIES	\$4
GREEN BEANS AND RED PEPPERS (GF / V)	\$3
MASHED POTATOES	\$3
FARRO, SPINACH, TOMATO (V)	\$3
SIDE SALAD (GF)	\$4

Salads ^{HH}

HOUSE SALAD (GF / V)	\$7
Mixed Greens, Tomato, Pepperoncini, Cucumber, Feta, Red Onions, House Dressing	
WEDGE (GF)	\$8
Iceberg, Tomatoes, Bacon Crumbles, Egg, Red Onions, Bleu Cheese Dressing	
FARRO TABBOULEH (GF / V).....	\$8
Parsley, Cucumber, Tomato, Red Onion, Sunflower Seeds, Lemon Vinaigrette, Grilled Pita	
PORTOBELLO QUINOA SALAD (GF / V)	\$8
Mixed Greens, Organic Herbed Quinoa, Hummus, Roasted Red Peppers, Red Onion, Avocado, Balsamic Dressing	

Pizzas ^{HH}

TRADITIONAL PIZZAS	\$11
Cheese, Pepperoni, or Mushroom	
VEGGIE	\$12
Hand Stretched Dough, San Marzano Tomato Sauce, Mozzarella-Provolone Mix, Red Onion, Roasted Red Peppers, Spinach, Mushroom	
MEAT LOVERS	\$12
Hand Stretched Dough, San Marzano Tomato Sauce, Mozzarella-Provolone Mix, Pepperoni, Bacon, Ground Beef, Red Onion	
BUFFALO CHICKEN	\$12
Hand Stretched Dough, House-Made Ranch, Mozzarella-Provolone Mix, Grilled Chicken, Red Onion, Celery, Buffalo Drizzle	

ADD STEAK* \$9
CHICKEN \$4
SALMON* \$7

Sandwiches ^{HH}

GOODY BOY BURGER	\$9
Double Patty, American Cheese, House Made Aioli, House Made BBQ, Toasted Brioche Bun	
CHEESEBURGER	\$7
Lettuce, Tomato, Onion, Pickle, American Cheese, Toasted Brioche Bun	
HOUSE-MADE MEATLOAF MELT	\$9
American Cheese, Tabasco Aioli, Lettuce, Tomato, Pickles, Toasted Sourdough	
REUBEN SANDWICH	\$11
House Cooked Corned Beef, Swiss Cheese, Sauerkraut, Russian Dressing, Toasted Rye Bread	
CLUB	\$11
Turkey, Bacon, Cheddar Cheese, Mayo, Lettuce, Tomato, Onion, Toasted Sourdough	
GRILLED CHEESE	\$8
Mozzarella, Fontina, Provolone, Feta, Tomato, Basil, Toasted Sourdough	
GRILLED CHICKEN	\$10
Feta Cheese, Pesto Aioli, Roasted Red Peppers, Avocado, Mixed Greens, Toasted Ciabatta Roll	
GRILLED PORTOBELLO (V).....	\$9
Hummus, Mixed Greens, Tomato, Red Onion, Cucumber, Roasted Red Peppers, Toasted Wheat Roll	
GRILLED BOLOGNA SANDWICH	\$9
Caramelized Onions, American Cheese, Lettuce, Tomato, Mayo, Toasted Sourdough	

*AVAILABLE WITH A LETTUCE WRAP FOR A GLUTEN FREE OPTION

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

Entrées

Entrées not included in Happy Hour.

CLASSIC ALL DAY BREAKFAST*	\$10
Eggs Your Way, Bacon, Potatoes, Toast	
SCRATCHMADE MEATLOAF	\$13
Ketchup Glaze, House Made Buttermilk Mashed Potatoes, Fresh Green Beans and Red Peppers, Crispy Fried Shallots	
SPAGHETTI	\$9
House Made San Marzano Bolognese or Marinara, Parmesan, Garlic Bread	
SALMON* (GF)	\$16
Farro, Spinach, Tomatoes, Fresh Green Beans and Red Peppers	
STEAK & POTATOES* (GF).....	\$19
Hanger Steak with Herbed Garlic Butter, Shoestring Fries, Mixed Green Salad	
KENTUCKY HOT BROWN	14
House Roasted Turkey, Mornay Sauce, Bacon, Tomato, Sourdough Bread, Served Open Faced	

Desserts ^{HH}

HOMEMADE PIE OF THE DAY	\$6
MAKE IT A LA MODE	\$1
ICE CREAM SUNDAE	\$10
Vanilla ice cream, chocolate syrup, caramel sauce, bananas, whipped cream with a cherry on top	

Vegan — (V)
Gluten Free — (GF)

COCKTAIL MENU →