

Domestic/Imports \$4.5

- BUD LIGHT..... LIGHT LAGER / 4.2%
- BUDWEISER..... LAGER / 5.0%
- MILLER LITE..... LIGHT LAGER / 4.1%
- COORS LIGHT..... LIGHT LAGER / 4.2%
- MICH ULTRA..... LIGHT LAGER / 4.2%
- YUENGLING LIGHT..... LAGER / 3.2%
- CORONA..... IMPORT LAGER / 4.6%
- GUINNESS..... Stout / 4.2%
- ST. PAULI'S GIRL..... N/A LAGER / <1%

Craft Beer \$5

- SAM ADAMS ROTATING..... Style / ABV varies
- PLATFORM ROTATING..... Style / ABV varies
- GREAT LAKES ROTATING..... Style / ABV varies
- NORTH HIGH ROTATING..... Style / ABV varies
- MARKET GARDEN ROTATING..... Style / ABV varies
- THIRSTY DOG BLOOD ORANGE IPA..... IPA / 5.7%
- MCKENZIES PUMPKIN JACK HARD CIDER..... Cider / 5.0%
- HILLTOP..... Lager / 4.2%
- LOST COAST TANGERINE WHEAT..... Wheat / 5.5%
- BREWDOG ELVIS JUICE..... IPA / 6.5%
- LAND GRANT BURST..... Citrus Pale Ale / 5.5%
- HIGH NOON PINEAPPLE..... Vodka Soda / 4.5%
- NEW BELGIUM VOODOO RANGER... Hazy Imperial IPA / 8.5%

GOODY BOY GOLDEN ALE..... \$3

**NATURDAYS, JACK DANIELS OR JAMESON \$3
EVERYDAY / ALL DAY**

Wine \$6

- WHITE**
- WOODBIDGE PINOT GRIGIO
- WOODBIDGE CHARDONNAY
- RED**
- WOODBIDGE CABERNET SAUVIGNON
- WOODBIDGE RED BLEND



GOODY TRAY... \$50
Your Choice of 4 Goody Bags with a Bottle of Sparkling, and donut holes

Goody Boy

DINER DIVE

BRUNCH MENU

**HAPPY HOUR
THURS 3PM-6PM / ALL-DAY FRI:
1/2 OFF ALL DRINKS**

SPARKLING TRAY... \$20
Bottle of sparkling and donut holes

MIMOSA IN A BAG... \$10
Your favorite brunch cocktail in a bag. Ask your bartender for a shot of Smirnoff Flavored Vodka to add a boost to your bag!



House Cocktails

GOODY BAG..... \$10
Double Shot Cocktail, Strawberry Lemonade with a Vodka Base

**LEMON WEDGE SHOT..... \$1
OR \$5 FOR TRAY OF 6**
Jello Shots on Lemon

MOJITO..... \$9
Fresh Muddled Mint, Captain Morgan White, Fresh Lime Juice

MOSCOW MULE..... \$9
Belvedere Vodka, Lime Juice, Ginger Beer

OLD FASHIONED..... \$9
Old Overholt Bonded, Orange Bitters, Angostura Bitters

SPICY BLACKBERRY MARGARITA.. \$9
Jalapeno Infused El Jimador Tequila, Blackberries, Fresh Lime Juice, Agave Nectar

YUZU COLLINS..... \$9
Plymouth Gin, Yuzu, Fresh Lemon Juice, Soda Water
**Available with Ketel One Botanicals
Peach and Orange Blossom**

BLUEBERRY MUFFIN..... \$9
Smirnoff Vanilla, Grenadine, Topped with Blueberry Redbull

GOODY BOY

BRUNCH MENU

WEEKLY SPECIALS

HAPPY HOUR:

THURSDAY 3PM-6PM / ALL-DAY FRIDAY
1/2 OFF ALL DRINKS

THURSDAYS: \$15 BUCKET SPECIAL

+ \$5 PIZZA (WITH BUCKET PURCHASE)

FRIDAYS: ALL DAY HAPPY HOUR

+ 75 CENT WINGS

TRY OUR SISTER RESTAURANTS

SHORT NORTH
FOOD HALL

1112 N. HIGH ST.

forno

721 N. HIGH ST.

STANDARD
HALL

1100 N. HIGH ST.

Pint
House

780 N. HIGH ST.

Pint
House

6632 LONGSHORE ST.

Brunch Entrees

CLASSIC ALL DAY BREAKFAST	\$10
Eggs Your Way, Bacon or Sausage, Potatoes, Choice of Bread	
CHICKEN AND WAFFLE BITES	\$12
Belgian Waffle Bites, Popcorn Chicken, Milligan's Local Maple Syrup, Tabasco Aioli	
STEAK & EGGS*	\$18
2 Eggs, Hangar Steak, Hash Browns	
FRENCH TOAST	\$10
Fresh Fruit, Whipped Cream, Milligan's Local Maple Syrup	
BELLY BUSTER	\$16
2 Biscuits, Eggs, Onions, Peppers, Bacon, Mushrooms, Sausage Gravy, Hash Browns, Cheddar	

Brunch A La Carte

PANCAKE (1 / PLATE SIZE)	\$4
SAUSAGE PATTIES (2)	\$3
BACON (3 STRIPS)	\$3
EGGS (1)*	\$1.50
FRENCH TOAST (1)	\$3.50
TURKEY OR CORNED BEEF HASH	\$6
BISCUIT (1)	\$3.50
STEAK (10 OZ. HANGAR)*	\$12
BOLOGNA (2 SLICES)	\$5
SAUSAGE GRAVY	\$4
TOAST	\$1.50
Sourdough, Rye, Ciabatta, or English Muffin	
HASH BROWNS	\$5
Add Onions.....	50 ¢
Add Peppers.....	50 ¢
Add Mushrooms.....	50 ¢
Add Tomatoes.....	50 ¢
Add Cheese.....	50 ¢
Add Bacon.....	\$1

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

Shareables

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	
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	
WAFFLE FRY "NACHOS"	\$10
House Made Cheese Sauce, House Pickled Jalapeños, Tomato, Southwest Ranch, Scallions	

Salads

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		
PORTOBELLO QUINOA SALAD (GF / V)	\$8	
Mixed Greens, Organic Herbed Quinoa, Hummus, Roasted Red Peppers, Red Onion, Avocado, Balsamic Dressing		

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

Sandwiches

*ALL ARE AVAILABLE ON SOURDOUGH, RYE, CIABATTA, ENGLISH MUFFIN, BISCUIT (+\$1), WRAP, OR LETTUCE WRAP

BREAKFAST SANDWICH	\$10
2 Eggs, Lettuce, Tomato, Mayo, Bacon or Sausage, Choice of Bread/Wrap	
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	
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	
SHOESTRING FRENCH FRIES (GF)	\$3
WAFFLE FRIES	\$4
SIDE SALAD (GF)	\$4
FRUIT CUP	\$4

Side Dishes

Pizzas

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	
EL NIÑO	\$12
Hand Stretched Dough, San Marzano Tomato Sauce, Cheddar-Jack Cheese, Chicken, House Pickled Tomatoes and Jalapeños, Southwest Sour Cream Drizzle, Cilantro	
WHITE PIZZA	\$12
Hand Stretched Dough, Garlic Butter, Mozzarella-Provolone Mix, Mushrooms, Caramelized Onions, Crispy Garlic, Scallions	
BBQ CHICKEN PIZZA	\$12
Hand Stretched Dough, House Made BBQ Sauce, Mozzarella-Provolone Mix, Cheddar Jack Cheese, Red Onions, Scallions	

Desserts

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)