

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**

APPLE PIE SHOT.....\$4
Fireball, Apple Cider

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

TROPICAL GOODY BAG ... \$10

Double Shot Espolon Tequila, Lime Juice, Orange Juice, Tropical Red Bull

DINER

DIVE

Goody Boy

BRUNCH MENU

**HAPPY HOUR
ALL DAY THURS / FRI: 11AM-8PM
1/2 OFF ALL DRINKS**

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!

SPARKLING TRAY ... \$20

Bottle of sparkling and donut holes



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:
 ALL DAY THURSDAY / FRIDAY 11AM-8PM
1/2 OFF ALL DRINKS

THURSDAYS: ALL DAY HAPPY HOUR
FRIDAYS: 75 CENT WINGS
SAT + SUN: \$3 CLAWS ALL DAY

TRY OUR SISTER RESTAURANTS



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
- 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
- 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 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

Side Dishes

- SHOESTRING FRENCH FRIES (GF)** \$3
- WAFFLE FRIES** \$4
- SIDE SALAD (GF)** \$4
- FRUIT CUP** \$4

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)