

Domestic/Imports \$5.5

- 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..... LAGER / 4.5%
- CORONA..... IMPORT LAGER / 4.6%
- GUINNESS..... STOUT / 4.2%
- ST. PAULI'S GIRL..... N/A LAGER / <1%

Craft Beer \$6

- SAM ADAMS ROTATING..... Style / ABV varies
- PLATFORM ROTATING..... Style / ABV varies
- GREAT LAKES ROTATING..... Style / ABV varies
- RHINEGEIST ROTATING..... Style / ABV varies
- YUENGLING RAGING EAGLE..... Mango Pilsner / 6.0%
- THIRSTY DOG BLOOD ORANGE IPA..... IPA / 5.7%
- HILLTOP..... Lager / 4.2%
- LOST COAST TANGERINE WHEAT..... Wheat / 5.5%
- BREWDOG ELVIS JUICE..... IPA / 6.5%
- NEW BELGIUM VODOO RANGER... Cpt. Dynamite IPA / 7.7%
- WOLF'S RIDGE (614) LAGER..... Light Lager / 4.2%
- NORTH HIGH 7-0 IPA..... IPA / 6.8%
- WHITE CLAW (GF)..... Assorted Flavors Hard Seltzer / 5.0%
- TRULY (GF)..... Strawberry Lemonade Hard Seltzer / 5.0%
- HIGH NOON (GF)..... Assorted Flavors Vodka Soda / 4.5%
- MAMITAS (GF)..... Assorted Flavors Tequila Soda / 5.0% \$6
- GOODY BOY GOLDEN ALE..... \$3

NATURDAYS, JACK DANIELS OR JAMESON \$5 EVERYDAY / ALL DAY

- FIREBALL..... \$4
- BLUEBERRY MUFFIN (VIRGIN)..... \$4
Vanilla Extract, Grenadine, Topped with Blueberry Red Bull
- CRANBERRY PINEAPPLE PUNCH (VIRGIN)..... \$4
Cranberry, Pineapple, Topped with Ginger Ale

Wine \$7

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



GOODY TRAY ... \$50

Your Choice of 4 Goody Bags with a Bottle of Sparkling, and Donut Holes

TROPICAL GOODY BAG ... \$13

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

DINER

DIVE

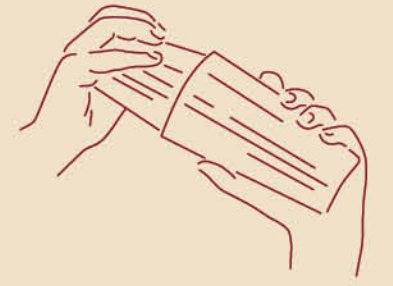
BRUNCH MENU

MIMOSA TRAY ... \$20

Bubbly, Juices, Donut Holes

MIMOSA IN A BAG ... \$13

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

STRAWBERRY LEMONADE GOODY BAG \$13

Double Shot Cocktail, Strawberry Lemonade with a Vodka Base

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

HOUSE BLOODY MARY \$7
Choice of Vodka, House Bloody Mix

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

MOJITO \$9
Fresh Muddled Mint, Captain Morgan White, Fresh Lime Juice
strawberry or mango purree +\$1

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

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

SPICY BLACKBERRY MARGARITA .. \$9
PITCHER \$36
Jalapeño/Habanero Infused El Jimador Tequila, Blackberries, Fresh Lime Juice, Agave Nectar
spicy or non-spicy

YUZU COLLINS \$9
Tanqueray Gin, Yuzu, Fresh Lemon Juice, Soda Water
available with ketel one botanicals peach and orange blossom

GOODY BOY

SHORTNORTHGOODYBOY.COM @SHORTNORTHGOODYBOY



FOR VENUE INFO & OTHER LOCATIONS VISIT:
ONEHOSPITALITY.CO

Brunch Entrees

CLASSIC ALL DAY BREAKFAST*	\$12
Eggs Your Way, Bacon or Sausage, Hash Browns, Choice of Bread »	
CHICKEN AND WAFFLE BITES	\$13
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	
BREAKFAST SANDWICH*	\$11
2 Eggs, Lettuce, Tomato, Mayo, Bacon or Sausage, Choice of Bread/Wrap »	
BREAKFAST PIZZA*	\$14
House Made Cheese Sauce, Bacon, Scrambled Eggs, Cheddar, Red Peppers, Scallions	
STEAK & EGGS*	\$15
8oz Grilled Ribeye, Hash Browns, 2 Eggs Your Way	

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	

Appetizers

JUMBO POPCORN CHICKEN	\$12
Panko Breaded, Honey Mustard	
FRESH STUFFED AVOCADO HALVES (V / VG)	\$12
Organic Herbed Quinoa Salad, Feta, Grilled Pita	
HUMMUS PLATTER (GF / V / VG)	\$14
Grilled Pita, Crudite	
MAC AND CHEESE (V)	\$9
House Made Cheese Sauce, Cheddar, Herbed Bread Crumbs	
WAFFLE FRY "NACHOS" (V)	HALF \$9 / FULL \$14
House Made Cheese Sauce, House Pickled Jalapeños, Tomato, Southwest Ranch, Scallions	

Shareables

WINGS (GF)	\$15
1 Pound of Wings Tossed in Buffalo, BBQ, or House-Made Dry Rub, Bleu Cheese Dressing, Celery, and Carrots	
REUBEN ROLLS	\$14
House-Cooked Corned Beef, Sauerkraut, Swiss, Russian Dressing	
BAJA FISH TACOS	\$15
Beer Battered Cod, Red Cabbage Slaw, Avocado Crema	

HASH BROWNS	\$5
Add Onions.....	50 ¢
Add Peppers.....	50 ¢
Add Mushrooms.....	50 ¢
Add Tomatoes.....	50 ¢
Add Cheese.....	50 ¢
Add Bacon.....	\$1

Vegan —(VG) / Vegetarian —(V) / Gluten Free —(GF)
Vegan Upon Request —(VG+) / Vegetarian Upon Request —(V+)

Sandwiches

» AVAILABLE ON:
SOURDOUGH, RYE,
CIABATTA, BISCUIT,
ENGLISH MUFFIN, WRAP,
OR LETTUCE WRAP

GOODY BOY BURGER	\$10
Double Patty, American Cheese, House Made Aioli, House Made BBQ, Toasted Brioche Bun	
CHEESEBURGER	\$8
Lettuce, Tomato, Onion, Pickle, American Cheese, Toasted Brioche Bun	
REUBEN SANDWICH	\$12
House Cooked Corned Beef, Swiss Cheese, Sauerkraut, Russian Dressing, Toasted Rye Bread	
CLUB	\$12
Turkey, Bacon, Cheddar Cheese, Mayo, Lettuce, Tomato, Onion, Toasted Sourdough	
GRILLED CHEESE (V)	\$9
Mozzarella, Fontina, Provolone, Feta, Tomato, Basil, Toasted Sourdough	
GRILLED CHICKEN	\$11
Feta Cheese, Pesto Aioli, Roasted Red Peppers, Avocado, Mixed Greens, Toasted Ciabatta Roll	
GRILLED BOLOGNA SANDWICH	\$10
Caramelized Onions, American Cheese, Lettuce, Tomato, Mayo, Toasted Sourdough	

Salads

ADD CHICKEN \$5
ADD BURGER PATTY \$3
ADD PORTOBELLO MUSHROOM \$3

DRESSINGS: House/Greek, Balsamic, Russian, Ranch, Italian	
HOUSE SALAD (GF / V / VG+)	\$8
Mixed Greens, Tomato, Pepperoncini, Cucumber, Feta, Red Onions, House Dressing	
WEDGE (GF / VG+)	\$9
Iceberg, Tomatoes, Bacon Crumbles, Egg, Red Onions, Bleu Cheese Dressing	
PORTOBELLO QUINOA SALAD (GF / V / VG)	\$9
Mixed Greens, Portobello Mushroom, Organic Herbed Quinoa, Hummus, Roasted Red Peppers, Red Onion, Avocado, Balsamic Dressing	

Pizzas

*AVAILABLE WITH A CAULIFLOWER
CRUST FOR A GLUTEN FREE OPTION
ADD \$3 (NO HAPPY HOUR DISCOUNT)

TRADITIONAL PIZZAS	\$14
Hand Stretched Dough, Cheese, Pepperoni, or Mushroom	
VEGGIE (V / VG+)	\$15
Hand Stretched Dough, San Marzano Tomato Sauce, Mozzarella-Provolone Mix, Red Onion, Roasted Red Peppers, Spinach, Mushroom	
MEAT LOVERS	\$15
Hand Stretched Dough, San Marzano Tomato Sauce, Mozzarella-Provolone Mix, Pepperoni, Bacon, Sausage, Red Onion	
BUFFALO CHICKEN	\$15
Hand Stretched Dough, House-Made Ranch, Mozzarella-Provolone Mix, Grilled Chicken, Red Onion, Celery, Buffalo Drizzle	
EL NIÑO (V+)	\$15
Hand Stretched Dough, San Marzano Tomato Sauce, Cheddar-Jack Cheese, Chicken, House Pickled Tomatoes and Jalapeños, Southwest Sour Cream Drizzle, Cilantro	
WHITE PIZZA (V)	\$15
Hand Stretched Dough, Garlic Butter, Mozzarella-Provolone Mix, Mushrooms, Caramelized Onions, Crispy Garlic, Scallions	
BBQ CHICKEN PIZZA	\$15
Hand Stretched Dough, Grilled Chicken, House Made BBQ Sauce, Mozzarella-Provolone Mix, Cheddar Jack Cheese, Red Onions, Scallions	

Side Dishes

SHOESTRING FRENCH FRIES (GF / V / VG)	\$5
WAFFLE FRIES (V / VG)	\$6
SIDE SALAD (GF / V / VG+)	\$5
FRUIT CUP (GF / V / VG+)	\$5

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

COCKTAIL MENU →