



## SHORT CUTS

### SMALL PLATES AND SHAREABLES

<b>REALLY GOOD ROASTED OLIVES (GF/VEGAN)</b>	9
preserved lemon zest, salsa macha, oregano (*contains nuts)	
<b>WARM BRIE BRÛLÉE (AVAIL GF)</b>	16
roasted garlic puree, sundried tomato pesto, toasted baguette	
<b>ROASTED BEETS &amp; YAMS (GF)</b>	14
baked pistachio goat cheese, balsamic reduction	
<b>THAI BEEF LETTUCE WRAPS (GF)</b>	18
marinated beef tenderloin, hoisin bbq, toasted peanuts, tahini vinaigrette, sweet chili dipping sauce	
<b>FRESH OYSTERS* (GF)</b>	3.00EA (MIN 3)
lemon, cocktail sauce, champagne-citrus mignonette	
<b>Add Caviar - 10gram tin \$20 / 28gram tin \$50</b>	
<b>HONEY-SRIRACHA CHICKEN WINGS (GF)</b>	16
basil aioli dip	
<b>TUNA POKE* (GF)</b>	18
passion fruit-sriracha hot sauce, cucumber-yuzu aioli, avocado	
<b>GREEN GODDESS HUMMUS (VEGAN/AVAIL GF)</b>	14
warm naan, crudités, tahini vinaigrette, pomegranate	
<b>PIMIENTO CHEESE (GF)</b>	14
Southern style with house pickles, potato chips, crudité	

## ROUGH CUTS

<b>ROASTED CARROT AND AVOCADO SALAD (AVAIL GF/AVAIL VEGAN)</b>	14
apple cider vinaigrette, toasted seed mix, focaccia croutons, organic greens, greek yogurt	
<b>DG CAESAR (AVAIL GF)</b>	14
chopped romaine, red pepper caper relish, parmesan, focaccia croutons	
<b>DIRTY RANCH WEDGE (GF)</b>	14
baby iceberg wedge, chopped veggie crudo, castelvetro ranch dressing, crispy prosciutto, toasted seed mix, sharp cheddar	
<b>TURKEY AND AVOCADO COBB SALAD (GF)</b>	16
mixed lettuces, turkey breast, avocado, tomatoes, cucumber, bacon, egg salad, sherry vinaigrette, crumbled bleu	
<b>ROTISSERIE CHICKEN SALAD (GF)</b>	16
pulled rotisserie chicken salad, Waldorf style with mustard aioli, grapes, apples, pecans, organic greens, poppy seed vinaigrette	
<b>ROASTED TOMATO SOUP (GF/AVAIL VEGAN) CUP 7/BOWL 9</b>	
whiskey-bacon chutney	
<b>SOUP DU JOUR</b>	MKTS

### ADD TO ANY SALAD:

PULLED ROTISSERIE CHICKEN (+6) • SEARED SALMON FILET (+12) • SALMON CAKE (+6)  
FALAFEL BLACK BEAN PATTY (+4) • HUMBOLDT FOG GOAT WEDGE (+6.5)



## BRUSCHETTA

All bruschetta available on gluten free crostini (+\$1)

<b>AVOCADO &amp; TAJIN (VEGAN)</b>	12
pico de gallo, cilantro, lime	
<b>DEVEILED EGG</b>	13
worcestershire aioli, chimichurri, parmesan	
<b>MARGHERITA</b>	12
zesty marinara, fresh mozzarella, fresh basil (add hot soppressata \$2)	
<b>PEACH &amp; JALAPENO PEPPER JELLY</b>	15
cream cheese and Nueske's Bacon	
<b>LEMON RICOTTA</b>	13
tomato jam, basil, lemon oil, almonds	
<b>SMOKED SALMON TOAST</b>	14
horseradish cream, lemon-caper vinaigrette, dill	

## SIDE DISHES

<b>BAKED MAC N' CHEESE</b>	12
<b>SIMPLE SALAD</b>	6
organic greens, sherry vinaigrette, cukes, tomato, onion	
<b>ORGANIC QUINOA SALAD</b>	6
lemon-parsley "tabbouleh" dressing	
<b>ROASTED HEIRLOOM CARROTS</b>	6
apple cider vinaigrette, greek yogurt, toasted seed mix	
<b>DENVER CHIPS</b>	4

## UPPER CUTS

Large plate entrées inspired by this season's highlights from our very own CUT Meat & Seafood Market

<b>VERLASSO SALMON (GF)</b>	31
saffron chowder with orange zest, fennel, white beans and cilantro	
<b>CRISPY DUCK BREAST (GF)</b>	36
pomegranate molasses, charred scallion relish, potatoes au gratin	
<b>SMOKED WHITEFISH CURRY (GF)</b>	28
coconut milk, turmeric, steamed rice	
<b>ROAST BEEF MELT</b>	26
shaved NY Strip smothered in gravy and melted Gruyere, on a garlic bun with roasted potatoes	
<b>SMOKED CAULIFLOWER WEDGE (GF/AVAIL VEGAN)</b>	23
achiote rub, epazote black beans, salsa matcha, corn esquites (*contains nuts)	
<b>PORK CHOP</b>	36
Luxardo-Adobo glazed Berkshire pork with potatoes au gratin	
<b>PIMIENTO CHEESESTEAK</b>	18
shaved NY strip, melted gruyère, grilled peppers & onions, toasted hoagie	
<b>ROTISSERIE CHICKEN MELT</b>	16
melted gruyere, liptauer cheese, roasted cabbage, house pickles, toasted hoagie	

## FONDUE FOR TWO 44

Served with apples, focaccia, and cornichons

### FONDUE ADDITIONS

<b>BISON BRAT</b>	8	<b>BEEF TENDERLOIN</b>	12
<b>MEATBALLS</b>	8	<b>ROASTED POTATOES</b>	6

## FINAL CUT

<b>COOKIE BUTTER PIE</b>	9
<b>CHOCOLATE GANACHE TART</b>	9
<b>CINNAMON APPLE PUFF PASTRY</b>	9
<b>CHOCOLATE AVOCADO BANANA BRÛLÉE (GF/VEGAN)</b>	9

\*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



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