



SHORT CUTS

SMALL PLATES AND SHAREABLES

REALLY GOOD ROASTED OLIVES (GF/VEGAN) preserved lemon zest, salsa macha, oregano (*contains nuts)	9
THAI BEEF LETTUCE WRAPS (GF) marinated beef tenderloin, hoisin bbq, toasted peanuts, tahini vinaigrette, sweet chili dipping sauce	18
FRESH OYSTERS* (GF) lemon, cocktail sauce, champagne-citrus mignonette (add caviar - 10gram tin \$20 / 28gram tin \$50)	3.00EA (MIN 3)
BURRATA cherry tomatoes, spinach basil pesto, balsamic glaze, grilled ciabatta (*contains nuts) (add prosciutto \$5)	15
HONEY-SRIRACHA CHICKEN WINGS (GF) dirty ranch	16
TUNA POKE* marinated tuna, yuzu aioli, avocado, lavosh	18
GREEN GODDESS HUMMUS (VEGAN) warm naan, crudite, tahini vinaigrette, watermelon radish	14
QUESO FONDITO (GF) chorizo, longanisa, jalapeno, sweetie peppers, tortilla chips	15
PIMIENTO CHEESE (GF) Southern style with house pickles, watermelon radish, potato chips, crudité	14

ROUGH CUTS

SIMPLE SALAD (GF) arugula, pistachios, parmesan, sherry vinaigrette	10
ROASTED CARROT AND AVOCADO SALAD (AVAIL VEGAN) apple cider vinaigrette, toasted seed mix, focaccia croutons, organic greens, greek yogurt	14
DIRTY RANCH WEDGE (GF) baby iceberg wedge, chopped veggie crudo, castelvetroano ranch dressing, crispy prosciutto, toasted seed mix, sharp cheddar	14
BABY KALE (GF/AVAIL VEGAN) fresh pears, gorgonzola, candied pecans, radishes, apple cider vinaigrette	14
BEETS WITH ORANGE & PISTACHIO (GF/AVAIL VEGAN) tender beets, arugula, toasted pistachios, candied ginger, curly endive, orange-pistachio vinaigrette	15
FIRECRACKER SHRIMP SALAD (GF) mixed greens, cabbage, roasted corn, spicy shrimp, avocado, pickled onion, dirty ranch	18
CHICKEN SALAD (GF) pulled chicken salad, Waldorf style with mustard aioli, grapes, apples, pecans, organic greens, poppy seed vinaigrette	16
ROASTED TOMATO SOUP (GF/AVAIL VEGAN) whiskey-bacon chutney	CUP 6/BOWL 8
SOUP DU JOUR	MKT\$

ADD TO ANY SALAD:

PULLED CHICKEN (+6) • **SEARED SALMON FILET (+12)** • **SALMON CAKE (+6)**
FALAFEL BLACK BEAN PATTY (+4) • **HUMBOLDT FOG GOAT WEDGE (+6.5)**
TUNA POKE (+12) • **SPICY SHRIMP (+12)**



BRUSCHETTA

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

MARGHERITA zesty marinara, fresh mozzarella, fresh basil (add hot soppressata \$2)	12
DEVEILED EGG SALAD worcestershire aioli, chimichurri, parmesan (add bacon \$2)	13
PARMA & GOAT prosciutto, goat cheese, pistachios, balsamic glaze	13
MUSHROOM MEDLEY Gruyere, crushed red pepper, zhoug, onion, epazote, queso fresco	14
SMOKED SALMON TOAST horseradish cream, lemon-caper vinaigrette, dill	14
THE MED Artichokes, whipped goat cheese, onion, parsley, lemon, balsamic drizzle	14
BEEF & BLEU filet mignon, bleu cheese crumbles, zhoug, lemon	15



SIDE DISHES



BAKED MAC N' CHEESE	12
ESQUITES corn, onion, jalapeño, epazote	6
ROASTED HEIRLOOM CARROTS apple cider vinaigrette, greek yogurt, toasted seed mix	6
DENVER CO POTATO CHIPS	4

UPPER CUTS

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

SCOTTISH SALMON (GF) creamed leeks, bacon fat potatoes, frisee, fresh thyme	33
CRISPY DUCK BREAST (GF) pomegranate molasses, charred scallion relish, potatoes au gratin	36
SMOKED WHITEFISH CURRY (GF) coconut milk, turmeric, steamed rice	28
PORK CHOP Luxardo-Adobo glazed Berkshire pork, potatoes au gratin, roasted carrots	36
MADEIRA BRAISED SHORT RIBS roasted garlic mashed potatoes, roasted tomatoes, pimiento whipped butter, grilled green onions	36
PIMIENTO CHEESESTEAK shaved NY strip, melted gruyère, grilled peppers & onions, toasted hoagie	18
CHICKEN MELT pulled chicken, smoked gouda, arugula, pickled onions, chipotle aioli	16

FONDUE FOR TWO 44

Served with apples, focaccia, and cornichons

FONDUE ADDITIONS

BEEF TENDERLOIN	12
BROCCOLI	8
ROASTED POTATOES	6

FINAL CUT

COOKIE BUTTER PIE	9
TIRAMISU	9
CHOCOLATE LAVA CAKE	9
BANANA CREPES	10

*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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