

BRUNCH



SATURDAY & SUNDAY
11:30am - 3:00pm

STARTS & SHARES

French Onion Soup

Homemade Beef Stock/Caramelized Onions
French Bread/Gruyere Cheese 11.95

Crab & Corn Chowder

Applewood Smoked Bacon 13.95

House Beef Chili

Scallions/Sour Cream/Cheddar & Corn Chips 12.95

Crispy Rhode Island Calamari

Chipotle Aioli & Spicy Tomato Sauces 16.95
Add Fried Cherry Peppers 2.95

Jumbo Pretzel Sticks

Cheddar Sauce & Whole Grain Mustard 13.95

Chicken Dumplings (Steamed or Fried)

Spicy Peanut Sauce & Chili Glaze 13.95

Seared Sesame Crusted Tuna*

Jasmine Rice/Seaweed Salad/Pickled Ginger/Chili Aioli
GF Soy Sauce 21.95

Honey Whipped Ricotta

Prosciutto/Caramelized Pears/Almonds/Balsamic
EVOO/Basil & Pistachio Crostini 17.95

Vegetable Spring Rolls

Shaved Veggies & Sweet Chili Sauce 12.95

Chips & Guacamole

Warm Corn Chips 13.95

Classic Wings or Boneless Chicken Bites

Choice of Buffalo, BBQ or Teriyaki with Blue Cheese
or House Ranch Dressing 15.95

Maple Sriracha Brussel Sprouts

With Crispy Bacon 14.95

Goose Sliders (3)

Pulled Pork - Braised Pull Pork/BBQ Sauce/Coleslaw
Brioche Roll 18.95 or Cheeseburger 18.95

Steamed Mussels

Garlic White Wine Sauce or Fra Diavolo/Garlic Bread 19.95

GREENS

Baby Romaine Caesar

Crispy & Shaved Parm/Croutons & House Caesar
Dressing 14.95

Goose Cobb

Romaine/Avocado/Applewood Bacon
Hard Boiled Egg/Tomato/Gorgonzola &
Honey-Balsamic Vinaigrette 16.95

Farmer's Salad

Kale/Brussels Sprouts/Organic Quinoa/Sunflower Seeds
Pecans/Goat Cheese & Caper Vinaigrette 16.95

Burrata Salad

Arugula/Roasted Tomatoes/Roasted Red Peppers/Figs Brûlée
Balsamic Glaze/Fresh Basil/Herbed EVOO 17.95

Arugula & Roasted Beet Salad

Crumbled Goat Cheese/Pistachios/Crispy Apple/Avocado
Balsamic-Truffle Vinaigrette 16.95

Add: Grilled/Blackened/Crispy Chicken or Organic Grilled/Fried Tofu 8
Grilled Salmon*, Steak, Shrimp or Sesame Crusted Tuna* 11
Extra Avocado 5

BRUNCH PLATES

Eggs Benedict

Canadian Bacon/Hollandaise/Toasted English Muffins
Home Fries or Salad 16.95
Add Lobster 11 or Spinach 4

Crepe Brulee French Toast

Brioche Bread/Buttermilk/Cinnamon/Grand Marnier
Vanilla/Caramelized Brown Sugar/Whipped Cream 16.95

Steak & Eggs

6 oz. NY Strip/2 Eggs Any Style/Home Fries 24.95

Build Your Own Omelette

Home Fries/Pick Three
(American, Cheddar, Swiss, Pepperjack, Goat Cheese,
Queso Fresco, Bacon, Chorizo, Sausage, Canadian Bacon,
Peppers, Onions, Tomato, Spinach, Avocado, Arugala) 17.95

Bacon Avocado Toast

Multigrain/Mashed Avocado/Cream Cheese/Bacon
Scallions/Crushed Red Pepper 17.95
Add Poached Egg 2.95

Buttermilk Pancakes

World-Famous Buttermilk Pancakes/Maple Syrup
Whipped Cream/Fresh Strawberries 16.95

Country Breakfast Skillet

Chorizo or Bacon/Home Fries/Two Eggs Any Style
Onions & Peppers 15.95

Chicken & Waffles

Crispy Chicken/Maple Syrup/Honey Butter 20.95

Strawberry Cheesecake Waffle

Belgian Waffle/Creamy Cheesecake Mousse
Maple Syrup/ Fresh Strawberries 17.95

BUDDHA BOWLS

Choice of Brown Rice or Jasmine Rice
Substitute Quinoa +2

The Dragon Bowl

Dragon Chili Glaze/Ginger/Cucumber/Avocado
Shaved Veggies/Crispy Shallots/Shishito Peppers
& Chili Aioli 17.95

Southwestern Bowl

Grilled Peppers and Onions/Black Beans/Roasted Corn
Pico De Gallo/Romaine/Guacamole
& Cilantro-Lime Crema 17.95

Roasted Sweet Potato

Roasted Sweet Potato/Cauliflower/Brussel Sprouts
Beets/Scallions/Avocado/Sesame Ginger Dressing 17.95

Add: Grilled/Blackened/Crispy Chicken or Organic Grilled/Fried Tofu 8
Grilled Salmon*, Steak, Shrimp or Sesame Crusted Tuna* 11
Extra Avocado 5

BREAKFAST SIDES

Toast 2.95
English Muffin 3.95
Egg 2.95
Bacon 6.95
Home Fries 6.95
Maple Sausage 6.95
Avocado 5

*Consumption of Raw or Undercooked Meats and Fish may Increase your Risk to Food illnesses

PIZZAS

GF Cauliflower Crust Available + 4

The Goose

Prosciutto/Caramelized Pears Gorgonzola & Baby Arugula 19.95

Margherita

Fresh Mozzarella/Basil/EVOO & Baby Tomatoes 16.95

Classic Cheese

Mozzarella & Tomato Sauce 14.95

Truffle Burrata Pizza

Creamy Burrata/Garlic/Truffle/Parmesan/Black Pepper 21.95

Chicken Scarpariello Pizza

Grilled Chicken/Hot Sausage/Spinach/Cherry Peppers
Fresh Mozzarella/Balsamic Tomato Sauce 19.95

Toppings

Pepperoni/Soppressata/Bacon/Truffle Oil or Prosciutto 3
Grilled Chicken 5 / Grilled Shrimp 7 / Hot Honey 1
Mushrooms/Spinach/Cherry Peppers or Onions 2

HANDHELDS

Served With House Made Potato Chips or Side Salad •
Sub Hand Cut Fries, Sweet Potato Fries or Onion Rings +2

Roasted Turkey Club

Bacon/Avocado/Lettuce/Tomato/Dijon Mustard Aioli
on Multi-Grain Toast 18.95

Prime Rib French Dip

Swiss Cheese/Caramelized Onions/Horseradish Sauce
Au Jus on a Hero Roll 22.95

Blackened Salmon-Avocado BLT*

Bacon/Lettuce/Tomato/Lemon-Herb Mayo on
Whole Grain Toast 19.95

Chicken Sandwich (Grilled or Crispy)

Avocado/Lettuce/Tomato/Oaxaca Cheese/Chipotle Sauce
Brioche Bun 17.95

Baja Tacos

Pico De Gallo/Avocado/Salsa Verde/Sour Cream 17.95
Choice of Blackened Shrimp or Blackened Chicken
Choice of Corn or Flour Tortillas

Grilled Chicken Quesadilla

Guacamole/Pico De Gallo/Sour Cream 18.95
Sub Blackened Chicken
Sub Grilled or Blackened Shrimp 3

N.Y. Strip Panini

Caramelized Onion/Tomato/Pepperjack Cheese
Truffle Mayo/Ciabatta Bread 23.95

BURGERS

Black Angus Burger*

Lettuce/Tomato/Onion & Pickle on Brioche 17.95
Add Bacon or Avocado +3
Add Caramelized Onions +2
Add Mushrooms or Cheese +1

The Goose Burger*

Bacon/Blue Cheese/Onion Rings & Horseradish Cream on a
Brioche Bun 19.95

KIDS MENU 13.95

Fries May be Substituted for Broccoli or Julienne Vegetables

Kids Grilled or Crispy Chicken & Fries

Mac n' Cheese & Fries

Grilled Cheese & Fries

Pasta with Butter or Marinara

Kids Burger & Fries

Kids Cheese Quesadilla - Add Grilled Chicken 1.95

FEATURED BRUNCH COCKTAILS

Goosetini 17

Grey Goose Vodka, Olive Juice, Blue Cheese Stuffed Olives

Paper Plane 16

Bulliet Bourbon, Aperol, Amaro Nino, Fresh Lemon Juice

Espresso Martini 16

Stoli Vanilla, Kahlua, Fresh Brewed Espresso
Add Baileys, Frangelico Or Rumchata +\$1

Organic Margarita 15

Aldez Blanco, Combier, Agave Nectar, Fresh Lime
Change Flavor Options: Spicy, Passion Fruit, Strawberry, Mango,
Guava, Raspberry, Blackberry +\$1

Pear Rosemary Mule 15

Tanqueray, Pear Rosemary Simple, Fresh Lemon Juice,
Ginger Beer

Spiced Bourbon 16

Maker's Mark, Cinnamon Pomegranate Simple Syrup,
Lime Juice, Grapefruit, Black Walnut Bitters

Blackberry Thyme 16

Titos, Blackberry Puree, Thyme Simple Syrup, Lemon Juice

Hibiscus Infusion 16

Casamigos, Hibiscus Cinnamon Simple Syrup, Maple Syrup,
Lemon Juice

Midnight Negroni 16

Mezcal, Sweet Vermouth, Campari, Bitters, Splash Prosecco

Frost Moon 16

Titos, Wildmoon Lavendar, Lemon, Fiorente Elderflower,
Honey

BY THE GLASS

SPARKLING

PROSECCO, Villa Jolanda, Veneto, Italy, NV (187ml)... - /12

ROSE

ROSE, Coteaux Varois en Provence, Terres de Saint Louis,
Provence, France, 2022..... 14/52

WHITE

PINOT GRIGIO, Riff, Alois Lageder,
Veneto Italy, 2021..... 12/44

SAUVIGNON BLANC, Giesen,
Marlborough NZ, 2022..... 12/44

SAUVIGNON BLANC, Paso Robles,
DAOU Vineyards, CA, 2022 14/52

CHARDONNAY, Doubleback, The Goose,
Walla Walla, WA 2021..... 14/52

CHARDONNAY, Sonoma Cutrer,
Russian River, CA, 2022 16/60

RED

PINOT NOIR, Ken Wright, Willamette, OR, 2021.....17/64

SUPER TUSCAN, Montemassi 'Sassabruna'
Maremma, Tuscany..... 14/52

RED BLEND, Daou Vineyards, The Pessimist,
Paso Robles, CA, 2021..... 15/56

CABERNET SAUVIGNON, Austin Hope,
Austin, Paso Robles, CA, 2021 15/56

CABERNET SAUVIGNON, Doubleback,
The Goose, Walla Walla, WA, 2021..... 15/56



THE GOOSE