

SHORT CUTS

SMALL PLATES AND SHAREABLES

CHEFS BOARD	28
prosciutto di parma, sopresata, hummus, Drunken Goat, whipped feta, peppadew peppers, mixed olives, baguette	
THAI BEEF LETTUCE WRAPS (GF)	18
marinated beef tenderloin, hoisin bbq, toasted peanuts, tahini vinaigrette, sweet chili dipping sauce	
FRESH OYSTERS (GF)	4ea
lemon, cocktail sauce, champagne-citrus mignonette (add caviar - 10gram tin \$20 / 28gram tin \$50) (min 3)	
BURRATA	15
heirloom tomatoes, spinach basil pesto, balsamic glaze, toasted baguette (*contains nuts) -add prosciutto \$5	
LAMB MEATBALLS (GF)	16
oregano marinated eggplant, minted yogurt, simple tomato sauce	
TUNA POKE*	18
marinated tuna, yuzu aioli, avocado, lavosh	
CLASSIC HUMMUS (VEGAN)	15
marinated summer veggies, herbed feta, warm naan	
DRUNKEN GOAT FLATBREAD	18
melted brie, roasted tomatoes, prosciutto, olive oil, balsamic	
PIMIENTO CHEESE (GF)	14
Southern style with house pickles, watermelon radish, potato chips, crudité	

ROUGH CUTS

SIMPLE SALAD (GF)	10
arugula, pistachios, parmesan, sherry vinaigrette	
ROASTED CARROT + AVOCADO SALAD (AVAIL VEGAN)	14
apple cider vinaigrette, toasted seed mix, focaccia croutons, organic greens, greek yogurt	
KALE CAESAR	14
shredded kale, crushed red pepper, classic Caesar, parmesan, croutons	
BEETS WITH ORANGE & PISTACHIO (GF/AVAIL VEGAN)	15
marinated tuna, yuzu aioli, avocado, lavosh	
FIRECRACKER SHRIMP SALAD (GF)	18
mixed greens, cabbage, roasted corn, spicy shrimp, avocado, pickled onion, dirty ranch	
CHICKEN SALAD (GF)	16
pulled chicken salad, Waldorf style with mustard aioli, grapes, apples, pecans, organic greens, poppy seed vinaigrette	

ADD TO ANY SALAD:
 GRILLED CHICKEN (+6) SEARED SALMON FILET (+12)
 SALMON CAKE (+6) FALAFEL BLACK BEAN PATTY (+4)
 HUMBOLDT FOG GOAT WEDGE (+6.5) BEETS (+3)
 TUNA POKE (+12) SPICY SHRIMP (+12)



BRUSCHETTA

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

CAPRESE	13
pesto, bacon, arugula, tomato, balsamic	
DEVEILED EGG SALAD	13
worcestershire aioli, chimichurri, parmesan (add bacon \$2)	
PARMA & GOAT	13
prosciutto, goat cheese, pistachios, balsamic glaze	
SMOKED SALMON TOAST	14
horseradish cream, lemon-caper vinaigrette, dill	
THE MED	14
Artichokes, whipped goat cheese, onion, parsley, lemon, balsamic drizzle	
APPLE & GOAT	14
warm apple chutney, goat cheese, fresh-sliced granny smiths, garden chive	

SIDE DISHES

BAKED MAC N' CHEESE	12
arugula, pistachios, parmesan, sherry vinaigrette	
ROASTED HEIRLOOM CARROTS	6
apple cider vinaigrette, greek yogurt, toasted seed mix	
DENVER CO POTATO CHIPS	4
TRUFFLE CHIPS	6
ROASTED ASPARAGUS	8
crispy prosciutto, lemon zest, parm	
PASTA SALAD	6
GAZPACHO/SOUP OF THE DAY	C/6 B/8

UPPER CUTS

LARGE PLATES

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

GINGER TUNA POKE BOWL	26
seaweed salad, rice, avocado, sriracha aioli	
SMOKED WHITEFISH CURRY (GF)	28
coconut milk, turmeric, steamed rice	
SCOTTISH SALMON	33
corn puree, bacon & lima bean succotash, red bell peppers	
PORK CHOP	36
Luxardo-Adobo glazed Berkshire pork, potatoes au gratin, roasted carrots	
CRISPY DUCK BREAST (GF)	36
pomegranate molasses, charred scallion relish, potatoes au gratin	
CHICKEN PANINI	16
grilled chicken, Calabrian chili aioli, herbed feta, pickled red onion, arugula, focaccia	
PIMIENTO CHEESESTEAK	18
shaved NY strip, melted gruyère, pimiento cheese, grilled peppers & onions, toasted hoagie	

FONDUE!

FONDUE FOR TWO	44
Served with apples, focaccia, and cornichons	
additions:	
beef tenderloin	12
broccoli	8
roasted potatoes	6
asparagus	8

FINAL CUT

COOKIE BUTTER PIE	10
NEW-YORK STYLE CHEESECAKE	10
KEY LIME PIE	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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Meat & Seafood provided by CUT Meat and Seafood Market