

SHORT CUTS

SMALL PLATES AND SHAREABLES

CHEFS BOARD	9
prosciutto di parma, soppressata, 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, arugula, 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)



HANDHELDS

all bruschetta available on gluten free bread (+\$1)	
FALAFEL PATTY MELT (OR LETTUCE WRAP) (AVAIL VEGAN)	14
chick pea and black bean patty, goat cheese, green goddess hummus, pickled onion, avocado, tzatziki, grilled naan	
ITALIAN COLD CUT	15
smoked ham, hot soppressata, provolone, banana peppers, onion, shredded lettuce, tomato, Italian vinaigrette	
PORTOBELLO PANINI	15
pesto, arugula, tomatoes, whipped feta, balsamic glaze, focaccia	
CHICKEN PANINI	16
grilled chicken, Calabrian chili aioli, herbed feta, pickled red onion, arugula, focaccia	
CHICKEN SALAD SANDWICH	16
toasted grain bread, L.T.O., house pickles	
SALMON BURGER "CLUB"	16
bacon, avocado, dirty ranch, lettuce, tomato, toasted bun	
PIMIENTO CHEESESTEAK	18
shaved NY strip, melted gruyère, pimiento cheese, grilled peppers & onions, toasted hoagie	

UPPER CUTS

GINGER TUNA POKE BOWL	26
seaweed salad, rice, avocado, sriracha aioli	
SCOTTISH SALMON	29
corn puree, bacon, lima bean succotash, red bell peppers	

BRUSCHETTA

all bruschetta available on gluten free bread (+\$1)	
CAPRESE	13
pesto, bacon, arugula, tomato, balsamic	
DEILED 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 ASPARAGUS	8
crispy prosciutto, lemon zest, parm	
ROASTED HEIRLOOM CARROTS	6
apple cider vinaigrette, greek yogurt, toasted seed mix	
DENVER CO POTATO CHIPS	4
TRUFFLE CHIPS	6
PASTA SALAD	6
GAZPACHO/SOUP OF THE DAY	C/6 B/8

SIDE CHOICES WITH SANDWICHES

- SIMPLE SALAD (*CONTAINS NUTS)
- PASTA SALAD
- DENVER CO POTATO CHIPS
- TRUFFLE CHIPS (+3)
- CUP GAZPACHO OR SOUP OF THE DAY (+3)



Meat & Seafood provided by
 CUT Meat and Seafood Market

*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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