

Stokin' Goat

a casual eating & drinking establishment

Est. 2018

APPETIZERS

HONEY DIPPED GOAT BALLS
herbed goat cheese fried & drizzled with honey. 12

BRUSSEL SPROUTS
bacon, balsamic reduction, feta. 11

SALT & PEPPER CALAMARI
crispy calamari with Thai chilies & sweet chili aioli. 16

CHEF'S CHARCUTERIE
artisan meats, cheeses, pickles, mustard and toasted croûte. 18

BAKED SHRIMP SCAMPI
confit garlic butter sauce with havarti cheese & toasted baguette. 17

RUM JERK CHICKEN WINGS
marinated with rum & jerk seasonings. 14

THE MEATBALL
angus beef, roasted garlic, house marinara & fresh herbs with toasted baguette. 12

TOMATO BRUSCHETTA
pearl mozzarella, basil, olive oil, shaved parmesan on crostini with aged balsamic. 9

DRUNKEN MUSSELS
gorgonzola white wine broth with toasted baguette. 15

FRIED BRIE
black cherry & fig compote. 14

HOUSEMADE FRENCH ONION DIP
caramelized onions, garlic with house made chips. 8

SALMON CAKES
spicy remoulade. 12

THICK CUT TRUFFLE FRIES
truffle salt, garlic aioli. 11

DESSERTS 8

CHOCOLATE PECAN BAR
caramel sauce, vanilla bean ice cream.

WARM BREAD PUDDING
dark cherry, anglaise sauce, vanilla bean ice cream.

CHOCOLATE CAKE
vanilla bean ice cream.



FOR THE KIDS 6

KID BURGER or
CHEESEBURGER & FRIES

KID MAC & CHEESE

KID GRILLED CHICKEN & FRIES

KID PASTA
red, white or butter sauce.

GREENS

GOAT IN THE GARDEN baby arugula, spinach leaves, dried cranberries, candied walnuts, goat cheese, red wine vinegar dressing. 13 add chicken 7 shrimp 7 salmon 8

HOUSE GREENS with marinated chicken breast, cherry tomatoes, avocado slices, red onion, crumbled goat cheese with sweet onion dressing. 20

CAPRESE SALAD combination of fresh mozzarella and goat cheese, heirloom tomatoes, avocado, sweet basil, sea salt, olive oil and drizzled with balsamic reduction. 13

GRILLED SALMON baby greens, fresh oranges, avocado, pistachios, feta, orange vinaigrette. 21

CLASSIC CAESAR romaine hearts, crispy smoked bacon, shaved parmesan, garlic croûtons. 12 add chicken 7 shrimp 7 salmon 8

BLACKENED SHRIMP red wine poached pear, mixed leaf, pecans, goat cheese, blue cheese dressing. 21

CHILLED MEDITERRANEAN SALMON chilled chopped salmon, mixed greens, cucumber, cherry tomato, red onion, kalamata olive, feta cheese, white balsamic dressing. 19

Dressings: blue cheese, caesar, orange vinaigrette, ranch, red wine vinaigrette, sweet onion, white balsamic

SEASONAL SOUP Cup 6 Bowl 8

ON BREAD

all sandwiches served with thick cut truffle fries | substitute side salad 2.95 or cup soup 1.95

FRENCH DIP BAGUETTE braised beef, caramelized onion, gruyere cheese, rich jus. 18

JUICY WAGYU BURGER* cheese, tomato, lettuce, garlic aioli on brioche bun. 19

HORSERADISH STEAK* ribeye, gruyere, caramelized onions, dijon horseradish, romaine, garlic aioli and tomato. 19

CHICKEN & GOAT balsamic glaze, avocado, tomato, spring mix, softened goat cheese, on open-faced sourdough. 16

BRIE BLT melted brie, thick cut bacon, sweet tomato jam, garlic aioli, stirato bread. 16

SMOKED TURKEY tomato, bacon, garlic aioli, gruyere cheese, stirato roll. 16

KNIFE & FORK SALMON tomato, red onion, avocado, spring mix, caper mustard, on open-faced sourdough. 17

MEATBALL SUB house marinara, pepperjack cheese, French demi baguette. 13

MAINS

BLACKENED CHICKEN LINGUINE cajun spiced chicken seared with mushroom, green onions and tomato, finished with asiago cream sauce. 23

SMOKED GOUDA MAC N' CHEESE cavatappi pasta with a creamy smoked gouda cheese sauce. 16 add chicken 7 salmon 8 bacon or mushrooms 2

SEARED HALIBUT wilted spinach, cherry tomato, toasted almonds. 42

HANGER STEAK* port wine demi-glace, scalloped potatoes, asparagus. 29

ASIAGO CRUSTED CHICKEN creamy mashed potato, roasted honey carrots. 22

GARLIC SHRIMP RISOTTO white wine garlic cream, green onions, parmesan. 25

CRISPY DUCK sweet orange glaze, wild mushroom risotto, sherry baby carrots. 35

MAPLE GLAZED SALMON almond crusted, vegetable medley. 28

BONELESS SHORT RIB broccolini, rosemary fingerling, Worcestershire demi. 40

HEARTY BOLOGNESE beef ragu, red wine tomato reduction. 21

CHICKEN & TARRAGON RISOTTO prosciutto, caramelized onions, pecorino. 21

WILD MUSHROOM GNOCCHI mushroom medley, truffle, pecorino. 21

BRAISED LAMB SHANK whipped potatoes, asparagus. 38

HAPPY HOUR

3-6 PM EVERYDAY! | ALL DAY SUNDAY!

HAPPY HOUR DRINKS

ALL TAP BEER 6

GLASS HOUSE RED OR WHITE 6

COPPER CUP COCKTAILS 6

HOUSE LIBATIONS 7

WINE BOTTLE DEALS OF THE WEEK!

Selections at 23, 33 or 43

BOTTLE AND A BOARD!

Happy Hour Wine Bottles of the Week and
Chef's Charcuterie! Selections at 28 - 38 - 48

HAPPY HOUR BITES

PARMESAN CRUSTED

CHICKEN THIGHS 8

MUSHROOM ARANCINI 7

TOMATO BRUSCHETTA 7

FRENCH ONION DIP 6

PORK BELLY BITES 8

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**JOIN US FOR OUR
BOTTOMLESS MIMOSA SUNDAY BRUNCH 10-2PM**