



Silly Goose Lounge has been a beacon for the community of Downtown Memphis since it opened its doors in 2008. Now in its latest incarnation as Silly Goose, its new owners, all lifelong industry professionals, and old friends, have breathed new life into this iconic space. Its historical integrity and sense of community remain firmly intact, but now complemented by an elevated selection of modern Italian cuisine and world-class cocktails. Silly Goose is a cocktail lounge and workshop where you could effortlessly go back in time and taste the finest bespoke cocktails and high-end spirits.

Proper and valid ID needs to be presented before entering Silly Goose, no exceptions!

Cheers!

COCKTAILS

SEASONAL

Daiquiri Delight \$12

White rum, Pink peppercorn, Passion Fruit, Peach, Lime

Goose Gimlet \$11

Aviation Gin, Basil, Lime, Simple syrup

Yellow Bull \$11

Tequila, Yellow Red Bull, Soda

Hugo Spritz \$12

St Germaine, Mionetto Prosecco, soda water

Aperol Spritz \$12

Aperol, Mionetto Prosecco, soda water

Espresso Martini \$12

Bourbon infused with French press coffee 'Joe', Vanilla syrup, Baileys and Frangelico

FANCY

Serafina \$13

Wheatley Vodka, Passion Fruit, Aperol, Lemon, Strawberry Jalapeño, Raspberry syrup

The Millionaire \$13

Whistle PiggyBack 6 years Rye, Rosemary Maple, Aperol, Lemon

Coco Matcha \$13

Kettle One Vodka, Japanese Matcha, Basil, Coconut, Lime

The Heart Breaker \$12

Monte Alban Mezcal, Ancho Reyes, Orange, Lemon, Tajin

Mata Hari \$13

Montelobos Mezcal, Tequila, Pink peppercorn, Passion Fruit, Apricot, Lime

Silly Lily \$12

Empress Indigo Gin, St Germaine, Honey Lavanda, Lime

SIGNATURE

Hopa Cupa \$13

Tito's Vodka, St. Germain, Blackberry Shrub, Lemon, Ginger, Pineapple

Catching Smoke \$12

Montelobos Mezcal, Pineapple, Fig Agave, Ancho Verde, Lemon, Banana

Cholo Love \$12

El Jimadore Tequila, Ancho Verde, Agave, Peach, Lime, Bitters, Chili Spray

Game Changer \$11

Pisco, Lychee, Chamomile, Honey, Grapefruit, Lemon, Sparkling Yuzu

Blue Flower \$12

Bulleit Bourbon, Blueberry, Lime, Elderflower liqueur

Penicillin \$11

Monkey Shoulder, Lemon, Ginger, Laphroaig

Tunnel Vision \$12

Bombay Sapphire Gin, Rosemary, Genepey 16, Chamois, Lime, Prosecco

El Lobo Loco \$12

Tequila, Apple Agave, Ginger, Lemon, All Spice

Star Power \$11

Blue Note, Strawberry Jalapeño, Lime, Soda

Joe Shot \$6

French press coffee infused with bourbon with homemade vanilla syrup

MOKTEL

Pearfect \$7

Pear, Turmeric, Ginger, Rainbow peppercorn, Lme and Coconut cream

Honeycrisp \$6

Basil, Apple, Cranberry, Honey, Lime

DOMESTIC BEER

Michelob Ultra \$5.5

Miller Light \$5.5

Memphis Fireside \$7

Tiny Bomb \$7

Ghost River Golden Ale \$7

The Godhopper IPA \$8

Traffic IPA \$7

IMPORT BEER

Blue Moon \$6.5

Corona \$6.5

Dos Equis \$6.5

Guinness \$6.5

Heineken \$6.5

Modelo \$6.5

Stella Artois \$6.5

SELTZER

High Noon Pineapple/
Peach \$8

VINO & CHAMPAGNES

WHITE VINO BY THE GLASS

House Bubbles \$9/\$30

House White Chardonnay \$9/\$30

Chloe Sauvignon Blanc \$9/\$30

Barone Fini Pinot Grigio \$9/\$30

Peter Martes Riesling \$9/\$30

Mionetto Prosecco \$9/\$30

Lunetta Prosecco \$9

RED VINO

House Red Cabernet Sauvignon \$8/\$30

Deadly Zinfandel \$8/30

Copola Roso Red blend \$8/\$30

Etude Lyric Pinot Noir \$12/\$50

Imagery Cabernet \$10/\$40

Meiomi Pinot Noir \$11/\$50

WHITE VINO BY THE BOTTLE

A to Z Rose Bottle \$40

Duckhorn Napa Sauvignon Blanc \$45

Sonoma Cutrer Chardonnay \$45

CHAMPAGNE BOTTLE

Veuve Cliquotte \$145

Moet and Chandon \$145

Dom Perignon \$390

Luc Belaire Rose and Bleu \$75

PASTA

Cacio e Pepe \$16

Spaghetti Pasta served with Rich Pecorino Cheese, Roasted Garlic Cream Sauce and Fresh cracked Pepper

Penne Bolognese \$19

Penne Pasta served with Ground beef and Silly Marinara Sauce

Shrimp Pasta \$20

Penne Pasta served with Roasted Garlic Cream Sauce and Wood Fire Shrimp

Chef Specialty Pasta \$20

Chicken, Andouille Sausage, Lunch Peppers, Red Onions, Green Onions, Roasted Garlic Cream Sauce and Arrabbiata Sauce

White Sauce Pasta \$19

Penne Pasta served with Roasted Garlic Cream Sauce and Wood Fire Chicken

SALADS AND SNACKS

Caesar Salad \$12

Chopper Romaine, Shaved Grana Padano, Croutons with Caesar Dressing

Chopped Salad \$13

Seasonal Vegetables, Olives, Feta with Calabrian Pepper Vinaigrette

Wood Fire Spice Shrimp \$15

Wood Fire shrimps sautéed in Herb Butter and rosemary, Served in skillet with bread

Charcuterie Board \$21

Chef's Selection of Meats + Cheeses, Mustard, Crostini, Olives, Sweet Peppers, Strawberry Jam, Almonds

Bread Service \$16

Roasted Garlic cream Sauce, Grana Padano, Ricotta, Mozzarella and Herbs, Served with Silly Marinara sauce on side

The Panini \$16

Choice of Ham, Calabrese Salami or Wood Fire Chicken, Baked baguette, Mozzarella cheese, Cherry tomatoes, lunch peppers, Sun dried tomatoes with House made Pesto sauce

WOOD FIRED PIZZA

Margherita \$18

Silly Marinara Sauce, House-Made Mozzarella, Fresh Basil, and Extra Virgin Olive Oil

Shrimp Pizza \$20

Pesto, Smoked Mozzarella, Ricotta, Artichoke Hearts, Preserved Lemon, Radish and Pepper Flakes

Chicken Pie \$19

Roasted Garlic Cream Sauce, Shredded Mozzarella, Ricotta and Wood Fired Baked Chicken

Mia Bella Pizza \$19

House made Pesto sauce, Shredded Mozzarella, Feta cheese, Sun dried tomatoes, Artichokes and Green olives

Italian Pie \$19

Silly Marinara Sauce, Mozzarella, Italian Sausage, Lunch Peppers and Red Onions

Roni Roll \$17

Mozzarella, Ricotta, Pepperoni, Served with Silly Marinara sauce on side

Polo Roll \$17

Mozzarella, Ricotta, Wood Fired Baked Chicken, Served with Silly Marinara sauce on side

SIGNATURE PIES

The Big Cheese \$19

Roasted Garlic Cream Sauce with a delicious blend of Mozzarella, Parmesan, Ricotta, Feta and Smoked Bacon

The Money Pie \$19

Silly Marinara Sauce, Fresh Mozzarella, Ricotta Cheese, Italian Baked Ham and Mushrooms

Slicey Spice \$19

Silly Marinara Sauce, Shredded Mozzarella, Jalapeños, Banana peppers, Wood Fired Chicken, Oregano

The Roni \$19

Silly Marinara Sauce, Grana Padano, Shredded Mozzarella and Pepperoni

Spicy Mane \$19

Arrabbiata Sauce, Soppresata, Pepperoni, Calabrian Chili pepper, Oregano, topped with Spicy Honey

Farm Daddy \$20

House made Roasted Garlic Cream Sauce, Shredded Mozzarella, Parmesan, Wood Fire Baked Chicken, Smoked Bacon, Mushrooms, Scallions

Chef Pie \$20

House made Roasted Garlic Cream Sauce and Arrabbiata Sauce, Andouille Sausage, Lunch Peppers, Red Onions, Wood Fire Baked Chicken and Oregano

Build Your Own Pie \$17

Shredded Mozzarella and Choice of Sauce: Arrabbiata, House made Roasted Garlic Cream or Silly Marinara Sauce

(Add'l charged for added toppings and \$1 for extra Silly marinara sauce, House made Pesto sauce, House made Roasted Garlic cream sauce, Caesar dressing)

TOPPINGS

Traditional (price per each) \$2

Banana Peppers, Green Onion, Jalapeño, Mozzarella, Olives, Radishes, Red Onion, Parmesan, Pepperoni, Lunch Peppers, Mushrooms, Cherry Tomatoes

Artisan (price per each) \$3

Artichoke Hearts, Bacon, Calabrian Chili, Feta, House-Made Mozzarella, Soppresata, Italian Sausage, Andouille Sausage, Chicken, Shrimp

DESSERT

Pizza ala Nutella \$16

Pizza dough, Nutella and crushed Graham crackers

All pizzas are made from homemade dough and homemade pizza sauce, hand tossed by our master pizza chef and fired in our wood burning oven at 800 degrees.



**For more information and events
Follow us on social media IG sillygoosememphis
www.sillygoosememphis.com**



If you use a credit card ,we will charge additional 3% to help offset processing cost. This amount is not more than what we pay in fees. We do not surcharge debit card.

