

SILLY GOOSE

»» → SHARABLES ← ««

Hummus – With Pita \$8

Bruschetta – Toasted Garlic Baguette topped with Diced tomato and Fresh Basil Leaf \$8

Roasted Red Bell Pepper Spinach Dip – Topped with Parmesan and Tomatoes \$8

Chicken & Chorizo Tacos – with Goat Cheese \$9

Grilled Chicken Quesadillas – with Hummus and Bell Peppers \$9

»» → GREENS & THINGS ← ««

Potato Goat Cheese Soup – \$5

Caesar Romaine Wedge – Herb Croutons, Tomatoes and shaved Parmesan \$8

Bleu Cheese Iceberg Wedge – Crumbled Maytag Blue Cheese, Tomatoes and diced Bacon \$8

»» → FLATS ← ««

Raphael – Italian Sausage, Green Peppers, Rosemary, Goat Cheese and Mozzarella \$10

Leonardo – Sautéed Chicken, Diced Tomatoes, Spinach Artichoke Dip, Parmesan and Mozzarella \$10

Donatello – Rosemary, Goat Cheese, Mozzarella, Garlic Olive Oil and Arugula \$10

Michelangelo – Mushrooms, Tomatoes, Bell Peppers, Onions, Mozzarella and topped with Arugula \$10

»»» HOT MEMPHIS HUMIDITY COCKTAILS «««

Summer Rose – Fresh, Floral and light, this rosy gin sipper gets its blush from a dose of fresh blueberries

Classic Pimm's Cup – One of the most refreshing Ginger Lemon and Cucumber cocktail staples

Shipwreck Cocktail – You wouldnt mind being marooned with this whiskey and rum cocktail

Southside Fizz – Classic gin based chiller with a touch of lemon and mint

Americano Cocktail – Prohibition era favorite. Campari, Sweet Vermouth and club soda with orange zest

Negroni – Bitter, Refreshing and light. Gin, Sweet Vermouth and Campari

The Suspender Cocktail – Low ABV aperitivo delight.

Grapefruit Press – Vodka, Gin or Tequila, your choice. Touch of fresh lime juice, Grapefruit Juice agave nectar and soda water

»»» REDS «««

Promisquous Red – \$7

Pinot Evil – \$7

Meiomi Pinot Noir – \$10

Big House Red Blend – \$6

Irony North Coast Cab – \$9

Noble Vines 181 Merlot – \$7

»»» WHITES «««

Pepi Sauv Blanc – \$8

Belle Ambiance Chardonnay –
\$7

Handcraft Pinot Grigio – \$8

Peter Mertes Riesling – \$8

»»» BUBBLES «««

Sofia "Blanc de Blanc" 187ml –
\$8

Lunetta Prosecco 187ml – \$7

Dom Pierre – \$20

Pierre Chanier – \$36

Roderer Estate – \$45

Vueve Clicquot – \$90

Dom Pérignon – \$275

DRAFTS (ALL LOCAL)

Wiseacre – Tiny Bomb

Memphis Made – Amber

High Cotton – Scottish

CANS AND BOTTLES

Normal Domesticals

Stella

Ghost River Golden

Corona

Heineken

Blue Moon

Goose Island IPA

Angry Orchard Cider

Tecate – Can

Guinness