



THE Goldfinch

# DRINK MENU

## COCKTAILS

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- Juanny Appleseed** 14  
Reposado Tequila , Allspice Dram,  
Apple Cider, Citrus
- Cenicero** 15  
Blanco Tequila, Mezcal, Tobacco Simple,  
Choc Bitters
- Iain's Drink** 15  
Rye Whiskey, Canton, Honey Ginger Syrup,  
Lemon, Angostura, Sage
- Fellini Martini** 16  
Vodka, Olive Brine, Shiokoji, Mixed Herbs, Caper  
Berries, Castelvetrano Olives, EVOO, Orange Zest
- Lady Chatterley** 16  
Botanical Gin, Grapefruit Sugar oil, Hibiscus Tea,  
Bubbles, Citrus
- Cuban Connect** 15  
Blanco Rum, Cognac, Orange Liqueur, Key Lime,  
Citrus
- Breck Speed Queen** 16  
Breckenridge Espresso Vodka, Ango Liqueur,  
Espresso, Egg White

## ZERO PROOF

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- The Goldfinch** 10  
Roasted Yellow Pepper Syrup,  
Pineapple Essence, Citrus, Egg White
- Noconut Nojito "No No"** 9  
Coconut Water, Mint, Simple, Citrus, Coconut Whip
- Sangre De Mis Enemigos** 10  
Blood Orange, Concord Vin, Citrus, Herb Syrup
- Cacti Cooler** 12  
Prickly Pear, Yuzu, Sparkling Soda

## BEER

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- Modelo** 8  
Lager, MX



# FOOD MENU

## BAR MENU

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### Antipasto 20

Assorted Cheeses, Nuts, Olives, Fruits, Salumi  
& Other Goodies

### Korean Pancakes 9

Crispy Pancake, Carrot, Watermelon Radish,  
Scallion, Shoyu Dipping Sauce

### Diablos Rancheros (V, GF) 13

Chilled Yukon Potato Hash, Achiote Deviled Eggs,  
Blue Corn Crisp, Guajillo White Bean Puree,  
Salsa Verde, Cilantro, Jalepeno, Cotija

### Canape (V) 10

Toasted Ciabatta, Whipped Provençale Goat  
Cheese, Cucumber, Honey,  
Bulls Blood Microgreen

### Green Chickpea Falafel (V) 14

Muhammara, Hummus, Feta, Fattoush

### Bavarian Pretzels (V) 10

Boursin Cheddar Spread, Cornichons,  
Grain Mustard, Maldon Salt

### Wakame Salad (V, GF) 10

Mixed Greens, Carrots, Cucumber, Green Onions,  
Radish, Ponzu Vinaigrette, Crispy Wonton, Furikake

### Crab & Brie 16

Blue Crab, Pomegranate Molasses,  
Honey Roasted Pecans, Lavosh Crackers

### Raclette (GF) 15

Roasted Potatoes, Smoked Brisket,  
Piquillo Peppers, Mustard Vinaigrette,  
Broiled Raclette Cheese

### Bread Pudding (V) 10

Mixed Berry Compote, Vanilla Bourbon  
Custard Sauce



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# BRUNCH MENU

## COCKTAILS

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<b>Mimosas</b>	9
Choice of Orange or Grapefruit	
<b>Garden Bloody</b>	12
Seasonal Garnish	
<b>Forget Me Now</b>	14
Vodka, Prickly Pear, Yuzu Vanilla Bean	

## FROM THE KITCHEN

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<b>Crepes Monte Cristo</b>	13
Rosemary Ham, St. Angel Triple Creme, Berry Compote, Powdered Sugar	
<b>Shakshuka (V)</b>	12
Sous Vide Eggs, Moroccan Stewed Tomatoes, Feta, Baby Kale Salad with Castelvetrano Vinaigrette, Toasted Ciabatta	
<b>Cowboy Quiche</b>	14
Flaky Pie Crust, Smoked Brisket, Aged Cheddar, Roasted Potatoes, Hatch Green Chili, Arugula Salad	
<b>Blue Crab &amp; Avocado Toast</b>	16
Ponzu Togarashi Avocado, Cucumber, Japanese Crab Salad, Furikake, Black Tobiko, Wakame Salad	
<b>Bread Pudding (V)</b>	10
Mixed Berry Compote, Vanilla Bourbon Custard	
<b>Breakfast Skillet (V, GF)</b>	14
Roasted Potato, Caramelized Leeks, Roasted Crimini, Cherry Tomatoes, Haloumi, Baked Egg, Kale Salad	
<b>Diablos Rancheros (V, GF)</b>	13
Chilled Yukon Potato Hash, Achiote Deviled Eggs, Blue Corn Crisp, Guajillo White Bean Puree, Cilantro, Jalepeno, Cotija	



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# WINE LIST

## BUBBLES

Glass | Bottle

A to Z Wineworks Rosè	12	48
Pinot Noir, OR		
Pierre Sparr, Cremant de` Alsace Rosè		60
Pinot Noir, Alsace, FR		
Loredan Gasparini	12	48
Prosecco, Veneto, IT		
Nicholas Feuillatte Brut	18	
187ml, Champagne, FR		
Tattinger Brut La Francaise		99
Champagne, FR		
Lois Roederer Cristal `15		595
Champagne, FR		

## WHITES

Glass | Bottle

Fabre en Provence Rosè `22	11	44
Syrah, Cinsault, Grenache, Provance, FR		
Beiler Rosè `22, Grenache, Syrah, Cinsault, Cabernet Sauvignon, Rolle	10	40
Provence, FR		
Nasiakos `22	13	52
Moschofilero, Peloponnese, GR		
John Dapetrosino `22	10	40
Grillo, Sicily, IT		
OPP Pinot Gris `22	13	52
Willamette, OR		
Escapada Vhino Branco `22	9	36
Lisbon, PT		



# WINE LIST

## WHITES

Glass | Bottle

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Drylands '22, Sauvignon Blanc	48
Marlborough, NZ	
Saldo '22	72
Chenin Blanc, Santa Barbara County, CA	
Gerrard Bertrand Orange Gold '21	71
Chard, Chenin, Viognier, Roussanne, Gernache Blanc, Muscadet, So, FR	
Sauvion Sancerre '22	97
Sauvignon Blanc, Loire Valley, FR	

## REDS

Glass | Bottle

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Block Nine '22	11	44
Pinot Noir, St. Helena, CA		
Rosario Vera '22	12	48
Tempranillo, Rioja, SP		
Charles & Charles '21	10	40
Cabernet Sauvignon, Walla Walla, WA		
Vincent '22		99
Pinot Noir, Willamette Valley, OR		
Benton Lane '22		92
Pinot Noir, Willamette Valley, OR		
Famiglia Cotarella Merlot Di Lazio Sodale '21		69
Merlot, Latium, IT		
Saldo '21		77
Proprietary Blend, Santa Barbara, CA		
Ill Poggione Di Montalcino '21		84
Sangiovese, Montalcino, IT		
Jordan '19		187
Cabernet, Alexander Valley, CA		