



THE Goldfinch

# DRINK MENU

## COCKTAILS

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**The Goldfinch** 15

Tequila Blanco, Mezcal, Yellow Pepper  
Jalapeno Syrup, Citrus, Pineapple

**Grita** 14

Blanco Tequila, Agave Orange Spirit,  
Ginger, Citrus

**Cenicero** 15

Blanco Tequila, Mezcal, Tobacco Simple,  
Choc Bitters

**Pleased To Meet You** 15

Rye Whiskey, Canton, Honey Ginger Syrup,  
Lemon, Angostura, Sage

**Fellini Martini** 16

Vodka, Olive Brine, Shiokoji, Mixed Herbs, Caper  
Berries, Castelvetro Olives, EVOO, Orange Zest

**Simatcha** 15

Gin, Matcha, Lavender Syrup,  
Lemon Juice, Egg White

**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

**House Selections** 10

Just How You Like It

## BEER

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**Modelo** 8

Lager, MX

## ZERO PROOF

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**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** 9

Prickly Pear, Yuzu, Sparkling Soda

**Zero Proof Sodas** 5

Seasonal Flavors With House Syrups



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# FOOD MENU

## BAR MENU

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<b>Antipasto</b>	20
Assorted Cheeses, Nuts, Olives, Fruits, Salumi & Other Goodies	
<b>Korean Pancakes (V)</b>	10
Crispy Pancake, Carrot, Watermelon Radish, Scallion, Cilantro, Shoyu Vinaigrette	
<b>Diablos Rancheros (V, GF)</b>	12
Yukon Potato Hash, Achiote Deviled Eggs, Blue Corn Crisp, Guajillo White Bean Puree, Salsa Verde, Cilantro, Jalepeno, Cotija	
<b>Canapé (V)</b>	10
Toasted Ciabatta, Whipped Provençale Goat Cheese, Cucumber, Honey, Bulls Blood Microgreen	
<b>Green Chickpea Falafel (V)</b>	14
Muhammara, Hummus, Feta, Fattoush	
<b>Monte Cristo</b>	12
Toasted Ciabatta, Rosemary Ham, Brie, Berry Compote, Powdered Sugar	
<b>Cowboy Quiche</b>	15
Flaky Pie Crust, Smoked Brisket, Aged Cheddar, Roasted Potatoes, Green Chile, Baby Arugula	
<b>Bavarian Pretzels (V)</b>	10
Boursin-Cheddar Spread, Cornichons, Grain Mustard, Maldon Salt	
<b>Crab &amp; Brie</b>	16
Blue Crab, Pomegranate Molasses, Honey Roasted Pecans, Lavosh	
<b>Raclette (GF)</b>	13
Roasted Potatoes, Smoked Brisket, Piquillo Peppers, Mustard Vinaigrette, Broiled Raclette Cheese	
<b>Paneer (V)</b>	12
Moroccan Stewed Tomatoes, Feta, Paneer Parsley, Chiabatta Crouton	
<b>Bread Pudding (V)</b>	10
Berry Compote, Crème Anglaise	



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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		
Minetto Prosecco	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, Provence, 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		
"Oyster BAE" Chardonnay	10	40
Marlborough, NZ		



# WINE LIST

## WHITES

Glass | Bottle

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

## REDS

Glass | Bottle

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