



THE Goldfinch

DRINK MENU

COCKTAILS

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

I Know Her... 14

Jack Daniels Bonded Rye, Lemon Juice,
Blackberries, Fresh Sage, Simple, Tonic.

Fellini Martini 16

Vodka, Olive Brine, Shiokaji, 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

RTD COCKTAILS

Gin and Juice 7

By Snoop and Dre. Assorted Flavors.

Luxardo Apertivo Spritz 7

BEER

Modelo 8

Lager, MX

ZERO PROOF

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

Antipasto 20

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

Korean Pancakes (V) 10

Crispy Pancake, Carrot, Watermelon Radish, Scallion, Cilantro, Shoyu Vinaigrette

Diablos Rancheros (V, GF) 12

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

Canapé (V) 10

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

Green Chickpea Falafel (V) 14

Muhammara, Hummus, Feta, Fattoush

Tacos Del Dia (GF) 15

Ask About Today's Preparation, Served on House Made White Corn Tortillas

Monte Cristo Toast 13

Rosemary Ham, St. Angel Triple Creme, Berry Compote, Powdered Sugar

Cowboy Quiche 15

Flaky Pie Crust, Smoked Brisket, Aged Cheddar, Roasted Potatoes, Green Chili, Baby Arugula

Bavarian Pretzels (V) 10

Boursin-Cheddar Spread, Smoked Crema Di Pecorino, Cornichons, Grain Mustard

Crab & Brie 16

Blue Crab, Pomegranate Molasses, Honey Roasted Pecans, Lavosh

Raclette (GF) 13

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

Paneer (V) 12

Moroccan Stewed Tomatoes, Feta, Paneer Parsley, Chiabatta Crouton



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BRUNCH MENU

COCKTAILS

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

FROM THE KITCHEN

Monte Cristo Toast	13
Rosemary Ham, St. Angel Triple Creme, Berry Compote, Powdered Sugar	
Shakshuka (V)	12
Poached Egg, Moroccan Tomato Sauce, Feta, Baby Kale Salad with Castelvetroano Vinaigrette, Toasted Ciabatta	
Cowboy Quiche	14
Flaky Pie Crust, Smoked Brisket, Aged Cheddar, Roasted Potatoes, Hatch Green Chile, Arugula Salad	
Crab & Avocado Benny	16
Ponzu Avocado, Poached Egg, Japanese Crab Salad, Furikake, Sambal Aioli, Black Tobiko, Wakame	
Baked French Toast (V)	11
Mixed Berry Compote, Maple Syrup, Vanilla Bourbon Crème Anglaise	
Breakfast Skillet (V, GF)	14
Roasted Potato, Caramelized Leeks, Roasted Crimini, Cherry Tomatoes, Paneer, Poached Egg	
Diablos Rancheros (V, GF)	12
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		
Minetto Prosecco	12	48
Prosecco, Veneto, IT		
Entourage, Côte de Provence 22`		64
Cinsault, Grenache, FR		
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

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

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		
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		