



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

**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, Castelvetrano Olives, EVOO, Orange Zest

**Simatcha** 15

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

**Lady Chatterley** 16

Botanical Gin, Lemon Sugar oil, Sirene Aperitivo,  
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

**Pama Seltzer** 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, Pomegranate Molasses Vin,  
Citrus, Herb Syrup

**Cacti Cooler** 9

Prickly Pear, Yuzu, Sparkling Soda

**Red Bull** 7

Regular, Sugar Free & SF Watermelon



THE Goldfinch

# FOOD MENU

## BAR MENU

---

### Antipasto 25

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

### Korean Pancakes (V) 12

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

### 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

### Cowboy Quiche 15

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

### Bavarian Pretzels (V) 12

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

### Chile Queso (V) 14

Cheddar, Paneer, Cotija, Green Chile Sauce,  
Pico De Gallo, Green Chile Tortilla Chips  
Add Chorizo \$4

### The Goldfinch Club 16

Brioche, Rosemary Ham, Roasted Turkey  
Iberico Cheese, Avocado, Arugula, Tomato  
Mayo, Wholegrain Mustard,  
Served With Kettle Chips



THE Goldfinch

# BRUNCH MENU

## COCKTAILS

---

Mimosa	7
Bloody	8
Canned Luxardo Spritz	7
Canned Snoop & Dre's Gin & Juice	7
Forget Me Now Vodka, Prickly Pear, Yuzu Vanilla Bean	14
Lady Chatterley Botanical Gin, Grapefruit Sugar oil, Hibiscus Tea, Bubbles, Citrus	16

## FROM THE KITCHEN

---

Monte Cristo Toast Rosemary Ham, St. Angel Triple Creme, Berry Compote, Powdered Sugar	14
Egg Sandwich Poached Eggs, Rosemary Ham or Chorizo Creamy Cheddar, Baby Arugula, Mustard Aioli, Roasted Potatoes	14
Cowboy Quiche Flaky Pie Crust, Smoked Brisket, Aged Cheddar, Roasted Potatoes, Hatch Green Chile, Arugula Salad	15
Crab & Avocado Benny Ponzu Avocado, Poached Egg, Japanese Crab Salad, Furikake, Sambal Aioli, Black Tobiko, Wakame	16
Baked French Toast (V) Mixed Berry Compote, Maple Syrup, Vanilla Bourbon Crème Anglaise	12
Breakfast Skillet (V, GF) Roasted Potato, Caramelized Leeks, Roasted Crimini, Cherry Tomatoes, Paneer, Poached Egg	14
Diablos Rancheros (V, GF) Yukon Potato Hash, Achiote Deviled Eggs, Blue Corn Crisp, Guajillo White Bean Puree, Cilantro, Jalepeno, Cotija	12
The Goldfinch Club Rosemary Ham, Roasted Turkey, Iberico Cheese, Avocado, Arugula, Tomato, Mustard Aioli, Served with Kettle Chips	16



THE Goldfinch

# WINE LIST

## BUBBLES

Glass | Bottle

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

## WHITES

Glass | Bottle

<b>Cotè de Mas</b> Sauvignon Vermentino Blend, Provance, FR	9	36
<b>OPP Pinot Gris `22</b> Willamette, OR	13	52
<b>"Oyster BAE" Chardonnay</b> Marlborough, NZ	10	40
<b>Drylands `22, Sauvignon Blanc</b> Marlborough, NZ	16	64
<b>Saldo `22</b> Chenin Blanc, Santa Barbara County, CA	18	72
<b>Nasiakos `22</b> Moschofilero, Peloponnese, GR		52
<b>John Dapetrosino `22</b> Grillo, Sicily, IT		40
<b>Escapada Vhino Branco `22</b> Lisbon, PT		36
<b>Gerrard Bertrand Orange Gold `21</b> Chard, Chenin, Viognier, Roussanne, Gernache Blanc, Muscadet, So, FR		71
<b>Sauvion Sancerre `22</b> Sauvignon Blanc, Loire Valley, FR		97



THE Goldfinch

# WINE LIST

## ROSE'

Glass | Bottle

Fabre en Provence Rosè '22 11 44  
Syrah, Cinsault, Grenache, Provance, FR

Beiler Rosè '22, Grenache, 10 40  
Syrah, Cinsault, Cabernet  
Sauvignon, Rolle  
Provence, FR

Entourage, 16 64  
Côte de Provence 22'  
Cinsault, Grenache, 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

Cotè de Mas 9 36  
Syrah, Grenache, Provance, FR

Vincent '22 99  
Pinot Noir, Willamette Valley, OR

Famiglia Cotarella Merlot 69  
Di Lazio Sodale '21  
Merlot, Latium, IT

Saldo '21 77  
Proprietary Blend, Santa Barbara, CA

III Poggione Di Montalcino '21 84  
Sangiovese, Montalcino, IT

Jordan '19 187  
Cabernet, Alexander Valley, CA