GOAL LINE PU B

SHAREABLES

Plates for friends and family to enjoy together!		
• NACHOS – fried tortillas, house made cheese sauce, pico de gallo, sriracha crema, avocado crema, jalapeño, shredded lettuce » add chicken \$3, pulled pork \$4, short rib \$6	\$9	
* v BAVARIAN PRETZELS – house made salted pretzels » served with house made cheese sauce and dijonnaise	\$8	
 Our house crafted pretzels are rolled, salted and baked to a perfect golden brown. Each savory and sweet buttery bite will have you wanting more! » Make it a hat-trick! Add a side of buffalo chicken dip to make your taste buds extra happy! 		
HOUSE WINGS – flash fried breaded wings, served with carrots, celery and blue cheese » buffalo, pineapple teriyaki, BBQ blue cheese, jerk rub, cajun parm	\$11	
BUFFALO CHICKEN DIP – chipped chicken, buffalo sauce, ranch dressing, melted cheddar cheese » served with fresh vegetables and house made pita	\$9	
O HUMMUS – roasted garlic hummus, served with fresh vegetables, house made pita and quinoa bites	\$9	
* CHICKEN BITES – house made breaded chicken bites, served with carrots, celery and cajun ranch dressing.	\$10	
 One of Goal Line Pubs house crafted favorites! Chicken breast brined in pickle juice, seasoned and fried golden to perfection! want em' tossed in sauce; buffalo, pineapple teriyaki, BBQ blue cheese, jerk rub, cajun parm, old bay 		
CAPRESE PLATE – fresh mozzarella, roma tomato, basil, sea salt, cracked black pepper, balsamic glaze, herb crostini	\$11	
 BUFFALO CAULIFLOWER – flash fried, tossed in buffalo sauce, blue cheese crumbles, carrot and celery salad » don't like buffalo sauce? get em' plain or tossed in another sauce! 	\$10	
MEATBALLS – ground beef & Italian herbs, basil marinara, Parmesan Reggiano » toasted crostini & ricotta served on the side	\$11	
MAC & CHEESE BITES – herb & panko breaded mac and cheese » served with side of basil marinara	\$9	
FRIED MOZZARELLA – herb breaded mozzarella,	\$9	

Parmesan Reggiano, basil marinara

SPUDS N' SUCH

Hand-cut golden frites, twice fried to perfection. Add a fried egg for 1\$

* v FRITES – hand cut golden potatoes, twice fried to perfection, side of cajun ranch or your choice of sauce » Flavor up! cajun parm, truffle salt, old bay \$5	\$4
MORNING GLORY – creamy shredded chicken gravy, crumbled bacon, melted cheddar curd, scallion, topped with a fried egg	\$10
POUTINE – beef bone gravy, melted cheddar curd » add short rib for \$3	\$8
SHORT RIB – red wine braised short rib, beef & herb gravy, creamy white Parmesan sauce	\$11
PULLED PORK – white cheese sauce, BBQ pulled pork, coleslaw, crispy onion strings, cilantro	\$9
PEP' N MOZZ – ground pepperoni, fresh mozzarella curd, basil marinara sauce	\$10
STEAK N' FRITES – marinated strip steak, beef & thyme gravy, caramelized onion & mushrooms	\$14
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Tacos served on flour tortillas with fresh tortilla chips, side of pico de gallo and a lime wedge on the side	
- Gluten intolerant? Try a lettuce cup instead!	
TILAPIA – citrus cabbage & carrot slaw, chipotle ranch, pico de gallo, cilantro	\$12
SHORT RIB – red wine braised short rib, cilantro & onions, avocado creme, sriracha creme	\$13
CHICKEN – honey & adobo glazed chicken, shredded lettuce, pico de gallo, chipotle ranch, onion straws	\$11
CAULIFLOWER – curry& herb roasted cauliflower, pickled red onion, jalapeño, sriracha creme, cilantro	\$10

SOUP & CHILI

All soups and chili are made in house daily	
– CHILI	\$5
- FRENCH ONION	\$5
– CHICKEN NOODLE	\$4
» soup & chili served with a side of house made pita	
Check our menu additions for our Soup Du Jour!	

BURGERS

BUNGLIU	and the state
Burgers are served on a brioche bun with a side of cut frites & pickle chips	fhouse
* *CREATE YOUR OWN BURGER – beef bu or black bean and quinoa patty » Add your favorite toppings and choice of cheese!	rger \$9+
NOT YOUR AVERACE BBQ – candied bacon, candied & caramelized red onion, jalapeño, cheddar cheese, mayo, BBQ drizzle, shredded lettuce, tomato	\$11
THE KENNETT – sautéed mushrooms, caramelize onion, provolone cheese, Guinness glaze, dijonnaise, shredded lettuce, tomato	d \$1 1
O QUINOA & BLACK BEAN – flash fried Quinoa-black bean-rice & sweet potato, shredded lettuce, tomato, pickled red onion, chipotle ranch, avocado creme	\$9
SALMON – house ground salmon, baby arugula, pic red onion, tomato, cajun tartar	kled \$13
Gluten intolerant? Try one of our burgers on a le wrap instead!	ttuce
SANDWICHES	
Sandwiches are served with a side of house cut f pickle chips	rites &
* CREATE -A- CHICKEN SANDWICH – cho of grilled chicken or fried chicken » Add your favorite toppings and choice of cheese!	oice \$9 +
PHILLY STEAK – Chipped steak, caramelized onion house made cheese sauce, long roll	n, \$10
FRIED CHICKEN – pickle brined chicken breast, lettuce, tomato, pickled red onion, mayo, brioche bun	\$9
FRENCH DIP – thinly sliced house cooked top rour garlic buttered baguette, horseradish aioli, provolone cheese, au jus	nd, \$12
MEATBALL GRINDER – house made Italian seasoned meatballs, basil marinara, melted mozzarella toasted long roll	, ,
CUBAN – pulled pork, honey ham, pickles, Swiss che dijonnaise, grilled long roll	eese, \$11
PULLED PORK – house made BBQ, citrus cabbage slaw, crispy onion straws, brioche bun	e \$9
FLAT-BREADS	
FLATBREAD MADE FRESH DAILY	
THE MEDITERRANEAN – roasted garlic humm baby arugula, roasted red pepper, pickled red onion, sun-dried tomato, kalamata olive, goat cheese	ius, \$11
THE PHILLY – chipped steak, American & mozzarel cheese blend, caramelized onions, candied bacon, spic ketchup	
O RED & WHITE – house made basil marinara, free mozzarella, basil, cracked black pepper, balsamic glaze	
THE PROSCIUT – prosciutto, fontina cheese, roas garlic spread, roasted cherry tomatoes, baby arugula, balsamic glaze, cracked black pepper	ited \$12

balsamic glaze, cracked black pepper

MIXED GREENS

WINED UREENS	
Salads are served with our house made pita bread	
• HOUSE SALAD – mixed greens, shredded carrot, red onion, sliced cucumber, cherry tomato, herb shallot vinaigrette	\$9
» add chicken \$3 shrimp \$6 salmon \$9	
CAESAR – romaine, house made croutons, shaved Parmesan, Caesar dressing » add chicken \$3 shrimp \$6 salmon \$9	\$11
THAI SHRIMP – nappa cabbage, red & yellow bell peppers, carrot, snap peas, seasoned shrimp, cilantro, chili lime vinaigrette	\$13
O SPINACH – baby spinach, candied walnuts, dried cranberries, sliced apple, goat cheese, herb shallot vinaigrette	\$12
» add chicken \$3 shrimp \$6 salmon \$9	
HOUSE COMFORTS	
Pasta dishes are served with our house made pita bread	
SHORT RIB PENNE – penne pasta, basil cream, crispy pancetta, sweet peas, red wine braised short rib	\$13
CHICKEN POT PIE – diced chicken, carrot, celery, onion, peas, creamy chicken gravy, mashed potato, puff pastry top	\$11
CHICKEN PARMESAN – house breaded and fried chicken breast, basil marinara, cavatappi noodles, Parmesan cheese, mozzarella	\$12
OPEN FACED STEAK – sliced peppercorn crusted strip steak, Gorgonzola cream, sautéed spinach, roasted tomato, balsamic glaze, toasted long roll	\$15
BUFFALO MAC – penne pasta, white cheddar cheese	\$11
sauce, buffalo sauce, chicken, seasoned bread crumbs, fried onion strings, chives » regular mac & cheese available upon request	
DESSERTS	
Desserts are crafted in house daily, look out for special dessert items on our daily menu additions!	
DEEP FRIED PB&J – funnel cake & beer battered PB&J tossed in confectioner sugar » our take on the classic!	\$6
COOKIE SANDWICH – chocolate chip cookies filled with vanilla gelato	\$6

BEVERAGES

We proudly endorse Pepsi CO products

- PEPSI - DIET PEPSI - CHERRY PEPSI - MUG ROOT BEER - GINGER ALE- SIERRA MIST-MOUNTAIN DEW - PINK LEMONADE -

\$2

» free refills »

Coffee, Espresso, Iced Tea

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness