



EST • GASTROPUB • 2013

LEGEND
V vegetarian
VO vegetarian option
VG vegan
GF gluten free
GFO gluten free upon request
DF dairy free
DFO dairy free upon request

SOCIAL PLATES

Truffle Fries 10

House-cut fries, black truffle sea salt, roasted garlic aioli **GFO | V | DF**

Add: parmesan & chives 2

Loaded Fries 18

Chef's weekly special

Chicken Wings 20

Buffalo with a side of cool ranch, Guinness BBQ sauce, or espresso dry rub. Served with seasonal pickled crudité **GFO**

Goat Nachos 22

Masa tortilla chips layered with three cheese blend, pickled jalapeños, refried beans, corn, pico de gallo, pickled onions, roasted jalapeño crema drizzle. Served with tatemada **GFO | V**

Add: Roasted or fried chicken 6, smashed avocado 5, pineapple gochujang pulled pork 6, sour cream 2, chorizo 6, beer cheese 3, feta 3, double cheese 5

Garlic Butter & White Wine Mussels 19

Served with focaccia **GFO**

Add: Double your focaccia 2

Chorizo & Sweet Corn Mussels 19

Confit garlic, charred sweet corn, cider cream broth, birds eye chillies, paprika butter, served with focaccia

Add: Double your focaccia 2

Corn Ribs 15

Flash fried corn, feta cheese, pickled onions, jalapeño crema, smashed avocado, mexican spice blend, cilantro, lime **GFO**

Ahi Tuna Poke Nacho 20

Fried wonton chips, ponzu marinated ahi tuna, mango jalapeño salsa, pickled radish, wasabi aioli drizzle, green onions and sesame seeds **DF | GFO**

Add: Smashed avocado 5

Jalapeño Popper Dip 18

Creamy whipped cheese dip, sharp cheddar, pepper jack, and Brothers smoked bacon, topped with candied jalapeños. Served with masa tortilla chips **GF**

Add: Extra Masa tortilla chips 2

Goat Bread 16

Garlic butter, mozzarella, gouda, shaved parmesan. Served with marinara and pesto aioli **V**

Add: Brothers smoked bacon 3

BIG PLATES



Beer Battered Haddock & Chips 23

Charred lemon, house tartar sauce, slaw **DFO**

Add: 1-pc fish 10

Seafood Chowder 20

Salmon, haddock, bay scallops, mussels, lobster, potatoes, carrots, dill, cream broth served with focaccia **GFO**

Double your seafood 6

Steak Frites 45

8oz Atlantic Beef tenderloin, chimichurri sauce, hand cut fries, house greens **GFO | DFO**

Guinness BBQ Glazed Meatloaf 30

Local beef meatloaf, Guinness BBQ sauce, confit garlic mash, charred broccolini, flash fried corn ribs, crispy onions

Add More Sides

Mashed Potatoes 4, House Greens 5, Truffle Fries 6, Caesar Salad 7, Honey & Peaches Salad 7, OG Mac & Cheese 8, Loaded Fries 9

GOAT SIGNATURE 12" PIZZAS

Add: Truffle hot honey, buffalo or balsamic drizzle to any pizza 1

The Pepperoni 20

Marinara sauce, mozzarella, trio of pepperoni, red chili flakes

Chicken Bacon Ranch 22

Guinness BBQ sauce, roasted chicken, Brothers smoked bacon, cheddar, mozzarella, drizzle of cool ranch, green onion

Spicy Goat 20

Marinara sauce, spicy pepperoni, truffle goat cheese, pickled jalapeños, gouda, mozzarella, chili flakes

Margherita 18

Marinara sauce, fresh basil, bocconcini, sea salt **V**

Wise Geir 20

Marinara sauce, Brothers smoked bacon, smashed avocado, gouda, mozzarella

The Big Dill 20

Confit garlic cream cheese base, mozzarella, dill pickles, feta cheese, fresh dill, fried capers, drizzle of garlic dill aioli and lemon zest **V**

The Peach Pit 22

Lemon whipped ricotta base, peaches, prosciutto, mozzarella, pickled bird-eye chillies, brown butter chilli peaches, basil

Hawaiian on Vacation 20

Marinara sauce, mozzarella, jalapeños, smoked ham, sweet and spicy marinated pineapple

Upgrade: Ham to prosciutto 4

BURGERS & SANDWICHES

All served with house-cut fries. Upgrade to Truffle Fries 2, Loaded Fries 5, Caesar 6, Peach & Honey Salad 6, House Greens 2 or OG Mac & Cheese 7

Whiskey & Bacon Smashburger 22

Two Atlantic Beef smash patties, Brothers smoked bacon whiskey-jalapeño jam, cheddar, shredded lettuce, caramelized onion aioli, toasted brioche bun

GFO | DFO | VO

SG Burger 21

Atlantic Beef patty, whipped truffle goat cheese, arugula, Brothers smoked bacon, roasted garlic aioli, toasted brioche bun **GFO | DFO | VO**

Fried Chicken Sandwich 21

Cornflake-crusted chicken tossed in buffalo sauce, cheddar cheese, shredded lettuce, beer pickles, cool ranch, toasted brioche bun **GFO**

Caprese Chicken BLT 21

Roasted chicken, seasoned tomatoes, fior di latte, pesto aioli, Brothers smoked bacon, balsamic drizzle, arugula, toasted sourdough **GFO | DFO**

Pineapple Gochujang Pulled Pork Sandwich 20

Gochujang glazed pulled pork, Cabbage Patch kimchi slaw, charred pineapple and scallion jam, kewpie aioli, toasted brioche bun **DFO**

Smash Royale 26

Two smash patties with ground tenderloin and Atlantic Beef, beef fat caramelized onions, smoked cheddar, hot pepper relish, arugula, roasted garlic aioli, toasted brioche bun **GFO | DFO**

BBQ Fried Mushroom Sandwich 20

Crispy fried oyster mushrooms tossed in Guinness BBQ sauce, vegan chipotle aioli, cabbage & pickled radish slaw, toasted brioche bun **VG | DF | GFO**

Peach & Halloumi 20

Seared halloumi cheese, peaches, Brothers smoked bacon, pesto aioli, arugula, drizzle of truffle hot honey, toasted focaccia **GFO | VO**

Atlantic Lobster Roll 37

4oz of Nova Scotia lobster, dill & lemon aioli, butter lettuce, toasted buttered potato roll **GFO**

Substitute: Veggie patty (no charge), gluten free bun 2

Add: Extra 3-oz smash patty 5, sliced cheddar 1, Brothers smoked bacon 3, smashed avocado 5, whiskey bacon jam 2

Mac & Cheese

All tossed in mornay sauce

The OG 16

Three-cheese blend, toasted butter panko crumbs & grana padano **V**

Whiskey & Bacon 17

Brothers smoked bacon, whiskey maple, freshly cracked pepper, toasted butter panko crumbs & grana padano

Spinach & Artichoke 18

Confit garlic, creamy spinach and artichoke base, shredded mozzarella, shredded gouda cheese, toasted butter panko crumbs & grana padano **V**

Nova Scotia Lobster 32

Local lobster, lemon whipped ricotta, charred lemon, toasted butter panko crumbs & grana padano

Hot Honey Fried Chicken 23

Shredded cheddar, pepper jack cheese, corn flake fried chicken tossed in hot honey, candied jalapeños, pickled birds-eye chillies

Elote 17

Smoked paprika, sweet corn, feta cheese, roasted jalapeño aioli, cilantro, lime **V**

SALADS

Goat Caesar 19

Chopped romaine, focaccia croutons, fried capers, Brothers smoked bacon, shaved parmesan, charred lemon, caesar dressing **GFO | VO**

Honey & Peaches 19

Goat cheese, roasted cherry tomatoes, arugula, spring mix, basil, peaches, focaccia croutons, radish, champagne & honey vinaigrette **DFO | V | GFO**

SG Cobb Salad 22

Chopped iceberg, boiled egg, roasted chicken, roasted cherry tomatoes, blue cheese, Brothers smoked bacon, corn, maple dijon vinaigrette, toasted sunflower seeds **GFO | DFO**

Add: 1-pc fish 10, crispy fried mushroom 8, roasted or fried chicken 6, halloumi 3

Prices do not include gratuity and are subject to HST. Please inform your server of any allergies.

Brunch

Saturday & Sunday 10:30am – 2:00pm



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GF gluten free
GFO gluten free upon request
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SHAREABLES

Truffle Fries 10

House-cut fries, black truffle sea salt, roasted garlic aioli V | GF | DF |

Add: parmesan & chives 2

Chicken Wings 20

Buffalo served with cool ranch or Guinness BBQ or espresso dry rub with seasonal pickled crudites GFO

Goat Nachos 22

Masa chips layered with three-cheese blend, pickled jalapeños, refried beans, charred corn, pico de gallo, pickled onions, roasted jalapeño aioli drizzle. Served with tatemada V | GFO

Add: roasted or fried chicken 6, Guinness, pineapple gochujang pulled pork 6, smashed avocado 5, sour cream 2, double cheese 5, chorizo 6

Goat Bread 16

Garlic butter, mozzarella, gouda, shaved parmesan. Served with marinara and pesto aioli.

Add: Brothers smoked bacon 3

TOASTS

All toasts are served on grilled sourdough and come with house greens.

Halloumi & Avocado 19

Avocado, seared halloumi, mango jalapeño salsa, sriracha aioli, two poached eggs V | DFO

Avocado on Toast 18

Smashed avocado, feta cheese, pea shoots, roasted cherry tomatoes, balsamic drizzle and two poached eggs V | DFO

Beef Tartare Toast 23

Hand-chopped tenderloin, beer pickles, cured egg yolk, shallots, bacon aioli, chopped parsley, two poached eggs

Add: Poached or fried egg 2, Brothers smoked bacon 2, feta cheese 3, smashed avocado 5, breakfast potatoes 5

Mac & Cheese

All tossed in mornay sauce

The OG 16

Three-cheese blend, toasted butter panko crumbs & shaved grana padano V

Whiskey & Bacon 17

Brothers smoked bacon, whiskey maple, freshly cracked black pepper, toasted butter panko crumbs & shaved Grana Padano

Spicy Chorizo & Queso 19

Chorizo, beer cheese, shredded mozzarella, red pepper relish, topped with a sunny side up egg

Add: Brothers smoked bacon 2, breakfast sausage 3, poached or fried egg 2

BIG PLATES

Beer Battered Haddock & Chips 23

Beer-battered local haddock, tartar sauce, house-cut fries, charred lemon, slaw DFO

Add: 1-pc of fish for 10

Seafood Chowder 20

Salmon, haddock, bay scallops, mussels, lobster, potatoes, dill, carrots, in a cream broth served with focaccia GFO

Add: Breakfast potatoes 5, Toasted sourdough 1, waffle 2.5, breakfast sausage 3, plant based sausage 3, egg 2, smashed avocado 5, side greens 4, gluten-free toast 2, Brothers smoked bacon 2

Goat's Breakfast 17

Two eggs to order, breakfast potatoes, toasted sourdough, house-made jam, fresh greens, and your choice of: Brothers smoked bacon, local sausage, or plant based sausage GFO | DFO

Chicken 'n' Waffles 19

Two Norwegian waffles, cornflake-crust chicken, sriracha aioli, roasted corn salsa, smashed avocado, black beans

Breakfast Burrito 18

Scrambled eggs, pepper jack cheese, pico de gallo, refried beans, chipolte aioli, wrapped in tortilla served with smashed potatoes DFO

Choice of: Pulled pork, chorizo or smashed avocado

Wise Geir Breakfast Sandwich 16

Brothers smoked bacon, smashed avocado, shredded iceberg, sliced tomato, cheddar cheese, two fried eggs, roasted garlic aioli on toasted sourdough. Served with breakfast potatoes DFO

Breakfast Poutine 20

Smashed breakfast potatoes, cheese curds, hollandaise, lardon, maple whisky drizzle, sunny side up egg, chives GFO

Add: Chorizo 6

BURGERS & SANDWICHES

All served with breakfast potatoes.

Add: Extra 3-oz smash patty 5, toasted sourdough 1, house-made jam 2, smashed avocado 5, hollandaise 2, Brothers smoked bacon 3

Whiskey & Bacon Smashburger 22

Two Atlantic beef smash patties, Brothers smoked bacon, whiskey-jalapeño jam, cheddar cheese, shredded lettuce, caramelized onion aioli, toasted brioche bun

GFO | DFO

BBQ Fried Mushroom Burger 20

Vegan KFC style fried oyster mushrooms tossed in Guinness BBQ sauce, vegan chipolte lime aioli, pickled radish, cabbage slaw on a toasted brioche bun VG | DF | GFO

Fried Chicken Sandwich 21

Cornflake-crust chicken tossed in buffalo sauce, cheddar cheese, beer pickles, shredded lettuce, cool ranch, toasted brioche bun GFO

Atlantic Lobster Roll 37

4oz of Nova Scotia lobster, dill & lemon aioli, butter lettuce, toasted butter bun GFO

Substitute:

Caesar or honey & peaches salad 6, veggie patty 0, side OG mac 'n' cheese 7, GF bun 2

BENNIES

All on a house biscuit and topped with hollandaise with a side of potatoes and greens

Fried Chicken 24

Cornflake crust fried chicken, buffalo sauce, blue cheese crumble, chives, two poached eggs

NS Lobster & Avocado Benny 32

Brown butter lobster, smashed avocado, two poached eggs

Halloumi & Avocado 19

Seared halloumi, smashed avocado, two poached eggs

Pulled Pork & Kimchi 20

Pineapple gochujang glaze pulled pork, Cabbage Patch kimchi cabbage slaw, chili crisp, two poached eggs

Brothers Smoked Bacon Benny 19

Thick cut Brothers smoked bacon, two poached eggs

GOAT SIGNATURE PIZZAS

Add: Truffle hot honey to any pizza for 1

The Pepperoni 20

Marinara, mozzarella, trio of pepperoni, red chili flakes

Carbonara Pizza 20

Mornay sauce, Brothers smoked bacon, mozzarella, shaved parmesan, black pepper, shaved cured egg yolk

Margherita 18

Marinara, fresh basil, bocconcini, sea salt V

The Big Dill 20

Confit garlic cream cheese base, mozzarella, dill pickles, feta cheese, fresh dill, fried capers, drizzle of garlic dill aioli, lemon zest V

Add: Smoked salmon 6

SALADS

Honey & Peaches 19

Goat cheese, roasted cherry tomatoes, arugula, spring mix, basil, focaccia croutons, radish, champagne & honey vinaigrette DFO | V | GFO

Goat Caesar 19

Chopped romaine, focaccia croutons, fried capers, Brothers smoked bacon, shaved parmesan, charred lemon, Caesar dressing GFO | DFO

Add: 1-pc fish 10, crispy fried mushrooms 8, roasted or fried chicken 6.

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DESSERT MENU



POT DE CRÈME 9

White chocolate pot de crème served with a tart rhubarb compote

S'MORES CHEESECAKE 10

New York style cheesecake topped with caramel and chocolate drizzle, graham crackers, toasted marshmallow and a square of milk chocolate

ORANGE CREAMSICLE 10

New York style cheesecake topped with condensed milk cream sauce, orange coulis, whipped cream, and a sugared orange slice

Coffee & Tea

COFFEE 2.5

Regular or Decaf

TEA 3

Orange Pekoe, Peppermint, Earl Grey, or Green Tea

Boozy Coffee

NUTTY GOAT 10

Frangelico, Grand Marnier, coffee, cream, garnished with an orange zest

BLUE BRANDY GOAT 12

St. Remy VSOP, Blueberry Barreling Tide. cinnamon syrup, earl grey tea, garnished with a cinnamon stick



STUBBORN GOAT

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The LATE NIGHT MENU

TRUFFLE FRIES 10

House-cut fries, black truffle sea salt, roasted garlic aioli **GF | V | DF** **Add:** parmesan & chives **2**

CHICKEN WINGS 20

Buffalo with a side of cool ranch, Guinness BBQ or espresso dry rub served with seasonal pickled crudites **GF**

JALAPEÑO POPPER DIP 18

Creamy whipped cheese dip with sharp cheddar, pepper jack, and smoked bacon, finished with roasted and candied jalapeños, served with masa tortilla chips **GFO**

OG MAC & CHEESE 16

Three-cheese blend **V**

WHISKEY & BACON SMASHBURGER 22

Two Atlantic beef smash patties, toasted brioche bun, whiskey bacon jalapeños jam, cheddar, shredded lettuce, caramelized onion aioli

Add: 3oz smash patty **5**

Sub: veggie patty **no charge** GF bun **2**

FRIED CHICKEN SANDWICH 21

Cornflake-crusted chicken tossed in buffalo sauce, cheddar, beer pickles, shredded lettuce, cool ranch, toasted brioche bun **GFO**

BBQ FRIED MUSHROOM SANDWICH 20

Vegan KFC style fried oyster mushrooms tossed in Guinness BBQ sauce, vegan chipotle lime aioli, pickled radish, cabbage slaw on a toasted brioche bun

GOAT NACHOS 22

Masa chips layered with three cheese blend, pickled jalapeños, refried beans, charred corn, pico de gallo, pickled onions, roasted jalapeños crema drizzle drizzle, served with tomato salsa **GFO | V**

Add: roasted or fried chicken **6**, chorizo **6**, beer cheese **3**, smashed avocado **5**, sour cream **2**, double cheese **5**



STUBBORN GOAT
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Mac Monday



All tossed in cheesy mornay sauce

CLASSIC CHEESE BURGER \$13

Ground beef, shredded cheddar, diced pickles ,
drizzle of burger sauce, topped with buttered
panko and sesame seeds

CHORIZO & RHUBARB BBQ \$13

Mornay and rhubarb BBQ swirl, cheddar cheese,
spicy chorizo, topped with crispy onions tossed in
jerk dry rub

ASPARAGUS & GOAT CHEESE \$13

Roasted cherry tomatoes and asparagus,
basil herb goat cheese topped with lemon
herb panko **(v)**

SPANAKOPITA (SPINACH & FETA) \$13

Spinach and garlic whipped cream cheese,
shredded mozzarella, topped with feta, dill
and crispy phyllo crumble **(v)**

THE REUBEN \$13

Mozzarella and Swiss cheese, shaved
Montreal smoked meat, seared sauerkraut
topped with a drizzle of beer mustard, rye
bread crumbs and a pickle spear

THE OG \$13

Three cheese blend **(v)**

