

FOR THE TABLE

SOURDOUGH	8
whipped butter, sea salt	
A NOBLE MEAT & CHEESE BOARD	24
3 cheeses, 3 artisan charcuterie / cured meats, house-made condiments, house mustard, seasonal pickles, crackers, crostini	

SMALL PREPARATIONS

TRUFFLE POLENTA FRIES	14
lemon-parmigiano dressing, thyme	
CACIO E PEPE RAVIOLETTI	15
goat cheese, truffle	
ARANCINI	15
crispy fried risotto croquette, mozzarella, arugula, smoked tomato coulis	
FLASH-FRIED CALAMARI	15
saffron aioli	
GRILLED CHICKEN WINGS	12
korean bbq glaze, crushed peanuts*, za'atar, celery salad	
GLAZED PORK RIBS	16
duck sauce, kimchi, sesame	
TUNA CRUDO+	16
jicama, black garlic-molasses-wasabi aioli, tobiko roe, toasted macadamia nuts*, wonton chips	
CAST IRON SKILLET CRAB FONDUE	16
jumbo lump crab, béchamel, leeks, old bay, pizza triangles	
BEEF TARTARE PUTTANESCA+	18
chopped beef tenderloin, capers, parmigiano-reggiano, caesar dressing, grilled sourdough	
SPANISH ROCK OCTOPUS	20
ibérico ham, gigante beans, celery root, calabrian chili vinaigrette	

PICKLED BEET JAR	goat cheese, pistachio*, baby arugula, honey vinaigrette	14
GRILLED BABY ROMAINE	7-minute new hampshire red hen egg, shaved croutons, parmigiano-reggiano, garlic-caesar dressing, parsley	14
WEDGE SALAD	baby gem lettuce, crispy bacon, shaved red onion, apple, blue cheese, pepitas, bacon vinaigrette	16

GARDEN

HEARTH-BAKED PIZZAS (10-inch)

WAGYU CHEESEBURGER	CHEESE	tomato sauce, mozzarella	15
22	MARGHERITA	tomato sauce, fresh mozzarella, basil pesto*	15
cooper sharp cheese, chile aioli, lettuce, tomato, bread & butter pickles, fries, seeded bun	ROASTED GARLIC	broccoli rabe, ricotta, ricotta salata	16
	MUSHROOM TRUFFLE	mixed mushrooms, leek, truffle béchamel, mozzarella, fresh herbs	18
ADD-ONS	SPICY CALABRIAN CHILE & SOPPRESSATA	tomato sauce, mozzarella, fresh thyme	18
2	PROSCIUTTO & PEAR	smoked mozzarella, pistachio*, honey	20
bacon, caramelized onion, blue cheese, mushrooms	NOBLE ITALIAN SAUSAGE	house-made sausage, cellared tomato, olive, caramelized onion, pinenut*, fresh mozzarella	20
	LAMB & DATE SAUSAGE	red onion, greek spices, mozzarella, crumbled feta, lemon oil	20
		ADD: pepperoni, sausage, soppressata, olive, bacon, mushroom	2

FRESH-MADE PASTAS

MEADOW SET FARM LAMB RAGU	torchio, rosemary, sage, idiazabal cheesy bread crumbs	23
CARBONARA	gemelli, speck ham, confit egg yolk, locatelli cheese. fresh ground black pepper	24
AGNOLOTTI	roasted butternut squash, ricotta, arugula pesto, amaretti crumbs, pecorino	26
SHRIMP SCAMPI	bucatini, texas gold shrimp, white wine brodo, garlic, lemon, parsley, parmigiano-reggiano	26

LARGE PREPARATIONS

EGGPLANT PARMESAN	crispy fried eggplant, ricotta, tomato sauce, mozzarella, fresh basil, oregano, olive, pine nut*	25
CHICKEN MILANESE	chicken breast, rosti potato, escarole, almonds*, lemon, parmigiano-reggiano	25
SEARED SCALLOPS	pan-seared scallops, curried butternut squash, chanterelle mushroom confit, toasted walnut bread* "sausage", crispy parsnips	28
GRILLED KOREAN BBQ SALMON	crispy vegetable wontons, bean sprouts, pickled sweet peppers, cilantro	30
CRISPY SKIN BRONZINO	oil crushed fingerling potatoes, almond romesco*, lemon-parsley gremolata	34
STEAK FRITES+	7oz bistro steak, house Italian dressing, sauteed exotic mushrooms, fries, lemon aioli	37
GINGER GRILLED LAMB LOIN 'KEBAB'	tamarind-glazed paneer, red lentil-coconut dahl, cashew*, caramelized onion-tomato chutney, house made naan	40



the
NOBLE GOAT
KITCHEN AND BAR

DINNER

*Contains nuts. +Consuming raw or undercooked meat, poultry, seafood or shellfish may increase risk of foodborne illness.
\$5 split plate fee. 20% gratuity added to parties of 5 or more.

WINES BY THE GLASS

pinot grigio: ca'di ponti, IT
 sauvignon blanc: ranga ranga, NZ
 vino verde: broadbent, PT
 chardonnay: lapis luna, CA

grenache-syrah rosé: albert bichot c'est la vie, FR

pinot noir: mcmanis, CA
 cabernet sauvignon: fowles farm to table, AU
 malbec: finca sopenia altosur, AR
 cabernet sauvignon blend: paşaeli, TR
 grenache: la ferme du mont mademoiselle rouge, côtes du rhône, FR
 tempranillo: finca torremilanos, ES

BOTTLES

sauvignon blanc: jax y3 2023, CA
 chenin blanc: lieu dit 2023, CA
 riesling: zeltinger schlossberg spätlese 2022
 chardonnay: daniel et julien barraud saint-véran en crèches 2022, FR
 garganega: soave classico contrada salvarenza vecchie vigne
 chardonnay: rhys, santa cruz mountains 2021, CA
 chardonnay: frantz chagnoleau *les raspilleres* 2022, FR
 albariño: rías baixas pepe luis 2022

malbec: *valle de uco - terrior* altos los hormigas mendoza 2024, AR
 mencia: raúl perez castro *candaz* finca el curvado 2020, ES
 pinot noir: *bloodroot*, coastal california 2023, CA
 cabernet sauvignon: *broadbent* auctioneer 2022, CA
 cabernet sauvignon: chappellet *mountain cuvée* 2023, CA
 syrah: piedrasassi, arroyo grande valley 2021, CA
 nerello: mascalese terre nere etna rosso *anniversario* 2022, IT
 grenache: clos du mont-olivét châteauneuf-du-pape 2022, FR
 tempranillo: la rioja alta *viña arana* gran reserva 2016, ES
 merlot: clos rené pomerol 2020, FR
 pinot noir: dumol *wester reach* 2023, CA
 corvina: le salette amarone della valpocella classico 2018, IT
 syrah: coursodon saint-joseph *la sensonne* 2022, FR
 cabernet sauvignon: ad ripa *china blue* 2021, CA
 sangiovese: gianni brunelli brunello di montalcino 2020, IT
 cabernet sauvignon: hanzell vineyards *estate* 2020, CA

WHITE

10
 12
 12
 12

ROSÉ

12

RED

12
 14
 15
 15
 16
 16



BUBBLES

chardonnay: st. kilda brut cuvée, AU 12
 glass
 veuve cliquot, champagne, FR 120
 bottle

NOBLE FASHIONEDS

STATION OLD FASHIONED

bourbon, brown sugar cordial,
 chocolate bitters, luxardo cherry

CUBAN OLD FASHIONED

rum, banana, jamaican bitters, orange
 peel, cherry

WHITE

55
 60
 75
 80
 85
 90
 90
 90

RED

60
 70
 70
 80
 86
 90
 100
 110
 120
 120
 144
 156
 170
 170
 210
 230

MOCKTAILS 12

GARDEN PARTY

seedlip garden 108 n/a
 spirit, cucumber, lime, sugar

SURF'S UP

pineapple, coconut,
 lime, mint

MOCKTINI

seedlip spice 94 n/a
 spirit, blood orange, rosemary,
 yuzu

COCKTAILS NOBLE GOAT ORIGINALS

15

jalapeño-infused blanco tequila, cointreau, smoked thai pepper, lime, black lava salt rim

TAKE MY MONEY

tequila, passion fruit, vanilla, egg white, citrus

DRUNK MONKEY

mezcal, banana, campari, pineapple

SWEATER WEATHER

bourbon, pear, fall spices, nutmeg

SERIOUS MOONLIGHT

bulleit rye, cherry heering, vanilla, yuzu, cherry bitters, egg white

THE IRISHMAN

jameson, luxardo maraschino liqueur, dolin sweet vermouth, pomegranate

PURPLE RAIN

empress gin, ramazotti, st. germain, lemon

POUR IT UP

bluecoat gin, grapefruit, lime, thyme, egg white

START YOUR ENGINES

vodka, fresh espresso, borghetti coffee liqueur, licor 43

EMPLOYEES ONLY

vodka, cointreau, aperol, rosemary, sparkling grapefruit

THE DIPLOMAT

diplomatico rum, banana, amaretto, almond orgeat*, lemon, almond bitters*

SHAKEN NOT STIRRED 18

woodford reserve double oak bourbon, espresso, licor 43, brown sugar, chocolate bitters

STANDARDS

15

PAPER PLANE

bourbon, amaro, aperol, lemon

MANHATTAN

bourbon, dolin sweet vermouth, angostura bitters, luxardo cherry

CUCUMBER GIMLET

vodka, lime, muddled cucumber

OUR FAVORITE CLASSICS

18

CADILLAC MARGARITA

don julio blanco, grand marnier, agave, lime, salt rim

SAZERAC

bulleit rye, absinthe, sugar, peychaud's bitters, lemon twist

LAST WORD

gin, chartreuse, marachino liquor, lime