

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	
TEMPURA SQUASH BLOSSOMS	16
chorizo, oaxaca cheese, romesco sauce*, chile-spiced almonds	
HEIRLOOM TOMATOES	16
torn burrata, fresh cut herbs, olive oil, focaccia	
GLAZED PORK RIBS	16
duck sauce, kimchi	
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	
SOY-GLAZED OCTOPUS	20
babaganoush, black garlic shoyu, baby bok choy	

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	22	15
cooper sharp cheese, chile aioli, lettuce, tomato, bread & butter pickles, fries, seeded bun	MARGHERITA tomato sauce, fresh mozzarella, basil pesto*		15
ADD-ONS	ROASTED GARLIC broccoli rabe, ricotta, ricotta salata	2	16
bacon, caramelized onion, blue cheese, mushrooms	MUSHROOM TRUFFLE mixed mushrooms, leek, truffle béchamel, mozzarella, fresh herbs		18
	SPICY CALABRIAN CHILE & SOPPRESSATA tomato sauce, mozzarella, fresh thyme		18
	PROSCIUTTO & PEACH smoked mozzarella, pistachio*, honey		20
	NOBLE ITALIAN SAUSAGE house-made sausage, cellared tomato, olive, caramelized onion, pinenut*, fresh mozzarella		20
	SUMMER CORN sliced speck, smoked mozzarella, roasted corn, carolina mustard bbq, long hots		21
	ADD: pepperoni, sausage, soppressata, olive, bacon, mushroom		2

FRESH-MADE PASTAS

POTATO GNOCCHI	pine nut* pesto, basil, cellared cherry tomatoes, parmigiano-reggiano	24
SHRIMP SCAMPI	bucatini, texas gold shrimp, white wine brodo, garlic, lemon, parsley, parmigiano-reggiano	26
BOLOGNESE	pappardelle, broccoli rabe, parmigiano-reggiano	26

LARGE PREPARATIONS

EGGPLANT PARMESAN	crispy fried eggplant, ricotta, tomato sauce, mozzarella, fresh basil, oregano, olive, pine nut*	25
CRISPY CHICKEN PAILLARD	chicken breast, rosti potato, escarole, almonds*, lemon, parmigiano-reggiano	25
SCALLOP-CORN "CHOWDER"	pan-seared scallops, pancetta, sweet corn, potatoes, thyme-scented oyster crackers	26
PAN-SEARED RAINBOW IDAHO TROUT	castle valley grits, smoky bacon, kale, walnut pesto*, apple cider gastrique	28
GRILLED KOREAN BBQ SALMON	crispy vegetable wontons, bean sprouts, pickled sweet peppers, cilantro	30
RABBIT FRICASSÉE	prosciutto-wrapped loin, fava beans, bunapi mushrooms, spring onions, spätzle	30
STEAK FRITES	7oz bistro steak, heirloom tomato-cucumber panzanella, garlic croutons, frites, lemon aioli	34
EASTERN SPICED GRILLED CREEKSTONE RIB EYE	14oz cut, crispy fritto chickpeas, carrot-cabbage raita, pomegranate demi-glace	48



the NOBLE GOAT KITCHEN AND BAR

DINNER

*Contains nuts.. +Consuming raw or undercooked meat, poultry, seafood or shellfish may increase risk of foodborne illness. NO SUBSTITUTIONS. \$5 split plate fee.

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
grenache: la ferme du mont mademoiselle rouge, côtes du Rhône, FR 16

BOTTLES

sauvignon blanc: jax y3 2023, CA 55
chenin blanc: lieu dit 2023, CA 60
riesling: zeltiger schlossberg spätlese 2022 75
chardonnay: daniel et julien barraud saint-véran *les pommards* 2023, FR 80
garganega: soave classico contrada salvarenza vecchie vigne 85
chardonnay: rhys, santa cruz mountains 2021, CA 90
chardonnay: frantz chagnoleau *les raspilleres* 2022, FR 90
albariño: rías baixas pepe luis 2022 90

mencia: raúl perez castro *candaz* finca el curvado 2020, ES 70
pinot noir: *bloodroot*, coastal california 2023, CA 70
cabernet sauvignon: *broadbent* auctioneer 2022, CA 80
cabernet sauvignon: chappellet *mountain cuvée* 2023, CA 86
syrah: piedrasassi, arroyo grande valley 2021, CA 90
nerello: mascalese terre nere etna rosso *anniversario* 2022, IT 100
nebbiolo: mauro molino barolo 2021, IT 105
grenache: clos du mont-olivét châteauneuf-du-pape 2022, FR 110
tempranillo: la rioja alta *viña arana* gran reserva 2016, ES 120
merlot: clos rené pomerol 2020, FR 120
nebbiolo: paolo scavino barolo classico 2021, IT 130
pinot noir: dumol *wester reach* 2023, CA 144
corvina: le salette amarone della valpocella classico 2018, IT 156
nebbiolo: sottomano barbaresco *cottá* 2021, IT 160
syrah: coursodon saint-joseph *la senonne* 2022, FR 170
cabernet sauvignon: ad ripa *china blue* 2021, CA 170
sangiovese: gianni brunelli brunello di montalcino 2020, IT 210
cabernet sauvignon: hanzell vineyards *estate* 2020, CA 230

WHITE

10
12
12
12

ROSÉ

12

RED

12
14
15



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

SHAKEN NOT STIRRED 18

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

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

SMOKE & MIRRORS
blanco tequila, pamplemousse, smoked thai pepper, grapefruit,
lime, smoked salt rim
MAMACITA
jalapeño-infused blanco tequila, vanilla, pineapple, lemon
TAKE MY MONEY
mezcal, passion fruit, vanilla, egg white, citrus
PROMISES PROMISES
bourbon, pomegranate, agave, lime, egg white
THE NAME IS BOND
rye, amaro brucato, walnut liqueur, sweet vermouth
PURPLE RAIN
empress gin, ramazotti, elderflower, lemon
GIN JOINT
hendrick's gin, ginger, vanilla, botanicals, candied ginger
IN THE NAVY
tanqueray gin, orgeat*, lemon, citrus, angostura bitters, grapefruit twist
START YOUR ENGINES
vodka, fresh espresso, borghetti coffee liqueur, licor 43
EMPLOYEES ONLY
vodka, cointreau, aperol, rosemary, sparkling grapefruit
ONE NIGHT IN BANGKOK
navy rum, white rum, banane de brasil, pineapple, coconut, lime, salt

STANDARDS

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