



The best burgers and wings, made from scratch and thoughtfully prepared for you and your family.

## STARTERS

**SOFT PRETZEL (VG)** served with housemade white american cheese sauce and brown butter cream cheese 13

**WATERMELON CEVICHE (V)** watermelon, cucumber, serrano chiles, vegan feta, citrus juice, nori, served with taro chips 13

**BEER BATTERED CELERY ROOT (V)** a basket of deep-fried celery root with your choice of one of our sauces or dry spice blends 13

**JOHN'S LOADED CHILI CHEESE FRY (GF)** beef and pork chili over our famous fries, cheddar cheese, cilantro-lime crema, fresh jalapeños, shaved red onion 14

**BONZO BALLS (V)** fried herbed chickpea mixture, with your choice of one of our sauces or dry spice blends 13

## 72-HOUR WINGS

We marinate our chicken wings in dry spices for two days. On the third day, we slow braise them. Then we fry them to order and toss them in one of our house sauces or dry spice blends.

6 wings per order 13

*pickled celery, ranch and blue cheese available +1*

### SAUCES & DRY SPICE BLENDS

house-blend buffalo with pickled celery (vg)

thai chili with sesame & scallions (vg)

pecorino garlic with herb gremolata (vg)

bourbon apricot bbq with fried garlic (v)

sweet & spicy bbq dry rub (v)

cooler ranch seasoning (vg)

## SALADS

+ bonzo balls (V) 6 + fried chicken 7

### TACO CHOP (GF)

iceberg lettuce, avocado crema, chorizo, fried black beans, red onion, cherry tomatoes, creamy ortega vinaigrette, corn tortilla chips, manchego cheese half 7 / full 13

### CARROT & KALE (V, GF)

lacinato kale, rainbow carrots, shaved shallots, spiced pepitas, with a sage-maple vinaigrette half 7 / full 12

### FARMER'S SALAD (V)

seasonal leafy greens with local vegetables, dill rye croutons and italian dressing half 6 / full 11

## SANDWICHES

served with fries

+ egg 1 + house-smoked bacon 2

### THE GOOD ONE

two smashed Certified Angus Beef patties of our custom sirloin and beef belly blend, griddled onions, malted pickles, shredded lettuce, american cheese and company sauce on our housemade poppyseed milk bun 15

*served with a side of our famous red relish!*

### THE GABAGOO

house-cured capicola ham, italian-dressed shredded lettuce, pickled banana peppers, american cheese, company sauce and mayonnaise on our housemade poppyseed hoagie roll 16

+ smash patty 5

### DINER MELT

two of our custom Certified Angus Beef patties, white american cheese, guinness-caramelized onions, mushroom duxelle, and whole grain mustard aioli on our housemade dill rye toast 15

### ROUTE 1 CHICKEN SANDWICH

buttermilk-brined & smoked chicken breast, shredded lettuce, malted pickles and kewpie mayo on our housemade poppyseed milk bun 15

### VEGAN OLIVER (V)

two of our housemade vegan smash patties with cucumber, pickled onions and housemade vegan kewpie mayo on our vegan bun 16

### STEAK SUPPER

8oz cowboy sirloin steak served with a local vegetable and rosemary garlic fries, with your choice of herbed compound butter, chimichurri, or peppercorn sauce 23

## SIDES

### GOOD COMPANY FRIES (V) 7

with your choice of one of our dry spice blends

+ white american cheese sauce (vg) 1

### FRIED CHICKEN SKINS 7

tossed with nori salt, served with pickled celery and housemade buttermilk ranch

### ALL OUR BEEF IS 100% CERTIFIED ANGUS BEEF.

**VG** = vegetarian **V** = vegan **GF** = gluten-free \*contains nuts

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server if you have any dietary restrictions or food allergies. We do not maintain separate vegan or gluten-free fryers.

# GOOD COMPANY

## COCKTAILS

### SNOWQUEEN OF TEXAS

chamomile-infused el jimador reposado  
tequila, honey, lemon 14

### LUCKY STRIKE

old forester rye whisky,  
cocchi americano, amaro nonino 14

### JOHNNY TSUNAMI\*

plantation pineapple rum, lime, aperol, orgeat 14

### FUNNY BONE

elderflower liqueur, salers aperitif, grapefruit  
sherbet, dry vermouth, lemon, soda 14

### RED HOOK

old forester rye whisky, luxardo maraschino,  
house vermouth blend, bitters 14

## MILKSHAKES

Chocolate & Peanut Butter (vg)\* 8

Snickerdoodle (vg) 8

Strawberry Streusel (vg) 8

Horchata (v, gf)\* 8

## HARD SHAKES

### OLD FASHIONED VANILLA (VG)

vanilla ice cream, old forester bourbon, amaro di angostura 13

### BUCKEYE FEVER (VG)\*

chocolate ice cream, peanut butter, ancho Reyes Chile liqueur 13

### STRAWBERRY SHORT STACK (VG)

strawberry buttermilk ice cream, bacardi rum,  
ohio maple syrup 13

### DIRTY HORCHATA (V, GF)\*

cinnamon spiced rice ice cream, bacardi spiced rum 13

## HOUSEMADE SWEETS

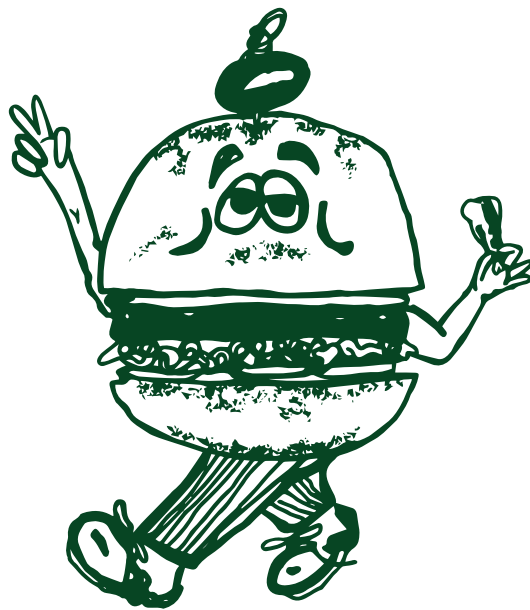
*all ice creams, sweets and breads are made in-house*

### VIETNAMESE COFFEE PANNA COTTA

sweetened condensed milk and peristyle coffee panna cottas,  
coffee gelee, brown sugar coffee streusel 8

### 12-PACK SLEEVE OF MINI CHOCOLATE CHIP COOKIES (VG) 7

### STRAWBERRY CRISPY RICE TREAT 4



## CANS & BOTTLES

*ask your server about our rotating drafts!*

Bell's Two Hearted, IPA 7

Bell's Hazy Hearted, hazy IPA 7

Clausthaler, non-alcoholic ale 5

Downeast Original Cider, cider 7

Founders Porter, porter 7

Guinness, irish stout 6

Miller Lite, light pilsner 5

Modelo, mexican lager 6

Three Floyds ZombieDust, pale ale 8

Urban Artifact Teak, tropical tart ale 8

Weihenstephaner, wheat ale 8

White Claw, rotating flavors 7

## WINE

Zorzal Grand Terroir Malbec Argentina 12

Sean Minor Pinot Noir California 12

Selbach Spätlese Riesling Germany 12

Les Belles Roches Chardonnay Burgundy 12

Schloss Gobelsburg Zweigelt Rosé Austria 12

Graham Beck Brut Rosé South Africa 12

Victorine de Chastenay Cremant de Bourgogne  
Brut Burgundy 12

HAVE A  
GOOD ONE!