



SOUPS & SALADS

Cream of Mushroom or Something Else

fresh baked Goose bun (if you want it) ~ cup 7.5 ~ bowl 11

Beets and Goat Cheese ~16

arugula, maple-balsamic dressing, pickled red onions, candied pecans

Greens ~ starter 8 ~ full 14

Dijon-shallot vinaigrette, toasted seeds, apple & red grapes

ADD to your SALAD:

smoked chicken **+6** sautéed garlic prawns **+9**

pulled pork **or** Goose back bacon **or** whole avocado **+6**

APPIES

Flatbread & Smoked Eggplant ~16

Smoked eggplant & roasted garlic dip with Goose flatbread

Pound of Wings ~ 17

House Fresno Hot Sauce ~ The Works ~ Fresno Blue Cheese ~ Thai Honey Garlic ~ Salt & Pepper

Add: Garlic or Blue Cheese Dip **+1.5**

Fish Sticks ~13

beer battered local cod, smoked tomato tartar

Add house cut fries **+6** = **Fish 'n Chips**

Fried Corn Dog ~7

Nathan's original Coney Island dog served with Goose mustard

Baked Prawns & Chorizo ~17

Cast iron baked, smoked garlic, olives, tomato sauce, toasted garlic house bread

POTATOES & PASTA

Mac 'N Cheese ~15

cream, roasted garlic, aged cheddar

ADD: pulled pork **or** smoked beef **or** smoked chicken **+6** ~sautéed garlic prawns **+9**

Classic Poutine Regular ~12 Large ~16

House cut fries, rich beef gravy, cheese curds

ADD: pulled pork **or** smoked beef **or** smoked chicken **+6** ~sautéed garlic prawns **+9**

Dirty Tots ~14

potato taters with jalapeños, bell peppers, Cajun spices, scallions & cheddar.

Smoked onion-sour cream for dipping

Garlic Fries ~10

House fries tossed in garlic butter & smoked garlic, garlic aioli for dipping

PIZZA

Margherita ~16

tomatoes, mozzarella, fresh basil, tomato sauce

Sunny D ~19

arugula, olives, tomato, smoked eggplant, goat cheese & tomato sauce

Smoked Meat Lover's ~20

Goose smoked back bacon, house sausage, smoked beef, mozzarella, tomato sauce

Fresno Chicken ~19

smoked chicken, house hot sauce, corn, mozzarella, avocado ranch



**BURGERS, SMOKEY SANDWICHES
& STEAK**

N.Y. Steak & Fries

6oz ~28 8oz ~34 10oz ~40

Certified Angus striploin cut to order, roasted garlic & herb butter, Goose fries with aioli
Add: butter roasted mushrooms +4.5 ~ sautéed garlic prawns +9

Fatbuoy Burger ~18

Certified Angus beef burger, lettuce, tomato, aioli

ADD: Goose back bacon +3 ~ cheddar +2 ~ mushrooms +2 ~ pulled pork +6

Smoked Chicken Club ~18

smokehouse chicken, Goose back bacon, lettuce, tomato, avocado ranch

Smoked Steak Sandwich ~19

Smoked N.Y striploin, Stilton aioli, balsamic BBQ sauce, arugula, pickled onions

Veggie Stack ~17

grilled mushrooms, smoked eggplant, red pepper relish, cheddar, lettuce, tomato, aioli

Pulled Pork Sandwich ~17

smoked pulled pork, aioli, coleslaw, Goose BBQ sauce

Served with: Cup of Soup or House Cut Fries or Coleslaw
Smoked Sandwiches & Burgers on a fresh baked **GOOSE BUN**

**GRAB YOUR FORK, KNIFE
& NAPKINS**

Smoked Ribs

Full Rack 26 ~ Half Rack 18

Rubbed, brined & smoked baby back pork ribs finished with Goose apple BBQ sauce.
Comes with 1 side

Smoked Chicken

3 piece 22 ~ 2 piece 17

Brined & smoked bone in thighs.
Comes with 1 side

ADDITIONAL SIDES

- Crooked Corn Bread +3.5
- Slow Baked Beans +5
- Creamed Corn +4
- Honey Roasted Carrots +4.5
- Side of Mac 'N Cheese +7
- House Cut Fries +6
- Goose made Mayo +1.5
- Creamy Coleslaw +3.5
- Cider Roasted Beets +4.5
- Butter Roasted Mushrooms +4.5
- Goose Bun & Butter +2
- Single Chicken Thigh +7
- Pulled Pork +6
- Mixed Greens (starter) +8

Please visit our website for Updates, Hours and Menus

crookedgoosebistro.ca
soon to be
crookedgoosdesmokehouse.ca