

*Thinking about our  
Smokehouse Brunch?*

OUR BRUNCH IS EVERYDAY  
10AM - 2PM



## HOLLANDAISE FROM HEAVEN

### Top Gun Benny ~20

Two poached eggs, smoked back bacon,  
house griddled bread,  
hollandaise sauce and fried hashbrowns

### The Hunter's Daughter ~18

Two eggs, choice of sausage patty or back bacon,  
fried hashbrowns and house toast

### Breakfast Sandwichs ~16

served with fried hashrowns or sub for house salad ~ \$3

### It's a Pork Thang

Griddled house sausage patty, smoked back bacon,  
fried egg aged cheddar and aioli

### Red Green

Fresh tomato, avocado, arugula, fried egg and aioli

## APPIES OR SHARSIES

### Fried Corn Dog 8

Nathan's all beef dog, house batter  
served with Goose mustard Smoked Cream

### Cheese and Gouda Dip 18.00

Baked with roasted garlic, caramelized onions,  
herbs served with house flat bread

### Pork Rib Fingers 16.00

Sliced pork back ribs, crisped and glazed  
with Thai honey garlic sauce

### Pound of Wings 18.00

### Cornmeal Breaded 19.50

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

Add: buttermilk ranch or blue cheese dip +1.5

### Fish Sticks 15.00

beer battered local cod with smoked tomato tartar

### Crispy Chicken Bites 16.00

Buttermilk marinated and fried,  
tossed in Goose's Works sauce

### Fish Tacos 16.00

Two tortillas, beer battered local cod, Fresno aioli,  
pineapple salsa and coleslaw

### Pulled Pork Tacos 15.00

Two tortillas, house smoked pork, house BBQ  
sauce, coleslaw and pineapple salsa

### Chorizo Prawns 18.00

Spiced prawns, house chorizo, diced tomato  
salsa, aioli and garlic toast

### Potato Chips 6.00

House fried Russet potatoes, malt vinegar-salt  
and caramelized onion-ranch dip

### Garlic Fries 12.00

House fries tossed in garlic butter and roasted  
garlic with garlic aioli

### Tater Tot Poutine 15.50

tater tots, rich beef gravy, cheese curds

### Classic Poutine 14.50

House cut fries, rich beef gravy, cheese curds

### Nachos 22.00

Fried corn tortillas baked with bell peppers,  
red onions, corn, pickled jalapenos and  
mixed cheeses, finished with fresh tomatoes,  
green onions and cilantro.

Served with tomato salsa and sour cream

### Dirty Tots 16.50

Tatar tots, pickled jalapeños, red peppers,  
Cajun spices, green onion and aged cheddar,  
Fresno aioli and avocado ranch

ADD: to Poutine, Tots or Nachos-pulled pork  
or smoked beef or smoked chicken +6  
~sautéed garlic prawns +9

## SALADS

### Golden Beets and Goat Cheese 17.00

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

### Mixed Greens starter 10 full 15

Honey-citrus vinaigrette, cherry tomatoes,  
corn, dried cranberries and pumpkin seeds

### Goose Caesar Salad starter 12 full 17

Roasted garlic dressing, bacon bits, house  
croutons, Parmesan cheese and Romaine lettuce  
ADD to your SALAD: smoked chicken, pulled pork,  
buttermilk fried chicken or whole avocado +5  
half avocado +3 ~sautéed garlic prawns +9

## PIZZA

### Margherita 17.00

tomatoes, mozzarella, basil oil, tomato sauce

### Mushroom and Goat Cheese 19.00

caramelized onion, crispy sage, mozzarella,  
basil-pesto base

### Smoked Meat Lover's 22.00

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

### Fresno Chicken 21.00

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

### Pepperoni and Mushroom 20.00

Green peppers, red onions, tomato sauce and mozzarella

# IT TAKES 2 HANDS

(Smoked Sandwiches & Burgers on our fresh house baked bun)

Served with: Cup of Soup or House Cut Fries or Coleslaw Sub in Mixed Greens or Caesar Salad +3.5 or Tater tots +2 Poutine those fries or Tots 3

## Beef Burger 18.50

Certified Angus beef smash burger, aioli lettuce, tomato and red onions

ADD: Goose back bacon +3

~ cheddar +2 mushrooms +2 ~ pulled pork +6

## Smoked Chicken Club 18.00

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

## Smoked Beef Sandwich 19.50

smoked beef, Stilton aioli, balsamic BBQ sauce, arugula, pickled onions

## Garden Burger 18.00

House made veggie patty, cheddar, lettuce, tomato, red pepper relish, aioli

## That's A Wrap 18.00

Choice of Smoked chicken, crispy chicken or mushroom artichoke falafel

with avocado ranch, red pepper relish, aged cheddar, tomatoes, red onions, cilantro, red pepper and lettuce

## Pulled Pork Sandwich 17.00

smoked pulled pork, aioli, coleslaw, Goose BBQ sauce

## Fried Chicken Sandwich 20.00

Brined and buttermilk battered chicken breast, Fresno aioli, lettuce, tomato, red onions and house pickles

## Mac 'N Cheese 16.00

Goose garlic toast +4

# FORK & KNIFE MEALS

## Pork Ribs Dinner

~ half rack of ribs 22 ~ 2 piece 30

brined, rubbed and smoked baby back pork ribs glazed with apple BBQ sauce. **Smokehouse Sides** -

slow baked beans, coleslaw and cornbread or

**Goose Sides** - Cider roasted beets, honeyroasted carrots and cornbread

## Smoked Chicken Thigh Dinner

~ 3 piece 30 ~ 2 piece 23

brined and smoked bone in thighs.

**Smokehouse Sides** - slow baked beans, coleslaw and cornbread or **Goose Sides** - cider roasted beets, honey roasted carrots and cornbread

Plan to feed them all (great for a group and takeout)

## Pork Platter 60.00

2 smoked rib racks, ½ pound pulled pork

**Smokehouse Sides** -

slow baked beans, coleslaw and cornbread or

**Goose Sides** - cider roasted beets,

honey roasted carrots and cornbread

## Chicken Platter 70.00

6 smoked thighs & pound of wings with choice of sauce

**Smokehouse Sides** - slow baked beans, coleslaw and cornbread or

**Goose Sides** - cider roasted beets,

honey roasted carrots and cornbread

## Full House Platter 155.00

2 smoked rib racks, 1 pound of pulled pork, 8 smoked thighs,

1 pound of wings with choice of sauce

**Smokehouse Sides** -

slow baked beans, coleslaw and cornbread or

**Goose Sides** - cider roasted beets,

honey roasted carrots and cornbread

## ADDITIONAL SIDES

**Crooked Corn Bread +3.5**

**Slow Baked Beans +4.5**

**Creamy Coleslaw +3.5**

**Honey Roasted Carrots +4.5**

**Side of Mac 'N Cheese +7**

**Butter Roasted Mushrooms +4.5**

**Cider Roasted Beets +4.5**

## ADD ONS

**Garlic Aioli +1.5**

**Stilton Aioli +1.5**

**Fresno Aioli +1.5**

**Goose Mustard +2**

**Garlic Toast +4**

**Goose Bread & Butter +2**

**House Cut Fries +6**