

PLATED ENTREES

All plated entrées are charged per person and served with house salad and assorted dinner rolls. Select 1-2 entrées.

GRILLED SALMON \$29.99

Served with seasonal vegetables and baked potato with sour cream

HALF SMOKED CHICKEN \$27.99

Served with seasonal vegetables and baked potato with sour cream

PASTA PRIMAVERA \$22.99

Seasonal vegetables tossed in a white wine cream sauce with linguini (vegetarian)

12OZ PRIME RIB \$32.99

Served with seasonal vegetables and baby red potatoes



* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

CATERING | DELIVERY CARRY OUT PRIVATE EVENTS

BAR HOURS

Monday-Tuesday	11:00AM - 10:00PM
Wednesday-Thursday	11:00AM - 11:00PM
Friday & Saturday	11:00AM - 1:00AM
Sunday	10:00AM - 9:00PM

KITCHEN HOURS

Monday-Thursday	11:00AM - 10:00PM
Friday & Saturday	11:00AM - 11:00PM
Sunday	10:00AM - 9:00PM

HAPPY HOUR

Monday-Friday	3:00PM - 6:00PM
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THIRSTY GOAT
3040 CAHILL MAIN
FITCHBURG, WISCONSIN

(608) 422-5500
GM@THIRSTYGOATBREW.COM



THIRSTY GOAT

CELEBRATIONS & PRIVATE EVENTS

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Thirsty Goat
3040 Cahill Main
Fitchburg, Wisconsin

gm@thirstygoatbrew.com
www.thirstygoatbrew.com

SMALL SERVES 25; LARGE SERVES 50

STARTERS

CHIPS & DIP 48 / 90

Kettle chips with ranch dressing OR
Tortilla chips with pico de gallo or spicy bean & cheese

TACO DIP 84 / 162

Served with tortilla chips

ANTIPASTO PLATTER 114 / 222

Assortment of meats, cheeses, olives, and
pickled vegetables

VEGGIE TRAY 96 / 186

Assorted veggies, served with house-made ranch

SPINACH ARTICHOKE DIP 84 / 162

Our popular house-made dip served with flat
bread and veggies

PRETZEL BITES 84 / 162

Served with hot cheese dip

CHEESE & SAUSAGE PLATTER 96 / 186

An assortment of Wisconsin cheeses & smoked
sausages, served with a variety of crackers

DEEP FRIED SHRIMP 2.75/PC

Served with sweet chili sauce

SIDES

TOSSED HOUSE SALAD 60 / 114

Crispy iceberg lettuce served with onion, tomato,
cucumber, cheese, and croutons

HARVEST SALAD 72 / 138

Mixed greens, candied walnuts, apples, dried cranberries,
roasted butternut squash, and beets with a wheel of walnut
crusted goat cheese and cranberry vinaigrette

CAESAR SALAD 60 / 114

Romaine, parmesan and croutons, tossed in a
creamy caesar dressing

MASHED POTATOES 60 / 114

With whiskey peppercorn gravy

GARLIC BABY RED POTATOES 60 / 114

WILD RICE 60 / 114

Long-grain wild rice with mushrooms

SEASONAL VEGETABLES 72 / 138

HOUSE FAVORITES

MAC AND CHEESE BAKE 72 / 138

Plain or with buffalo sauce
Add chicken, sausage or pork **120 / 234**
Add brisket **144 / 282**

SMOKED PULLED CHICKEN 114 / 222

Tossed in our House BBQ sauce and served
with Hawaiian style rolls

GENUINE BROASTER® CHICKEN 126 / 246

Breasts, legs, thighs, and wings cooked in our
Broaster® - this is the best chicken you'll ever have!

SMOKED CHICKEN WINGS 114 / 222

Served with buffalo & blue cheese dipping sauces

SMOKED PULLED PORK 114 / 222

Tossed in our Sweet & Tangy BBQ sauce and
served with Hawaiian style rolls

SMOKED CORNED BEEF 150 / 294

Served with mini brioche buns

STUFFED MUSHROOM CAPS 96 / 186

Stuffed with cheese, spinach and artichokes

SMOKED PRIME BRISKET 150 / 294

Served with mini brioche buns

SWEDISH MEATBALLS 108 / 210

Tossed in a pepper-mushroom gravy

SMOKED BABY BACK RIBS 168 / 330

Tossed in our Bourbon BBQ

TACO BAR 108 / 210

Served with flour or corn tortillas, lettuce, cheese,
sour cream, tomatoes, pico & jalapeño chicken or pork

DESSERTS

COOKIES & BROWNIES 60 / 114

DRUNKEN PEACHES 60 / 114

OUR FAMOUS BREAD PUDDING 72 / 138

ASSORTED CHEESECAKES 84 / 162

ICE CREAM SUNDAE BAR \$6/PERSON



Private Event Rooms

*\$1,000 minimum spending requirement for food and
beverage Thursday- Saturday nights.*

The **Tap Room** seats 75 and the Brew Room can be added
for 35 additional guests. The Tap Room has a private bar
with 8 beers on tap, a semi-private patio area, 5 big screen
TV's and a beautiful view of the pond. The room is perfect
for rehearsal dinners, birthday parties, business lunches,
work socials, holiday parties, and much more.

The **Screen Room** has a 105-inch projection screen TV for all
major sporting events. The space can seat 50 with a private
outdoor patio for 30 additional guests. It is adjacent to the
main bar with a beautiful view of the pond and water feature.

Beverage Packages: \$6 per ticket includes all tap & bottled
beer, house wine and rail drinks. Soda and coffee are
\$2.50/person with free refills.
Cash, Limited or Open Bar packages also available.

The **Brew Room** is a quiet space which holds up to 35. It
can be reserved any day of the week. There is a \$15/person
minimum spending requirement for food and beverage
Thursday-Saturday nights.

The **Bar Area** can be reserved for up to 32 guests for your
special event.

Thirsty Goat is also available to be rented out in its entirety
for private parties.