



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.

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

(608) 422-5500

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

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 114 / 222

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

GOAT CHEESE SALAD 72 / 138

Mixed greens topped with strawberries, blueberries, apples, dried cranberries, and croutons topped with a walnut crusted, fried wheel of goat cheese and served with cilantro 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

SPICY CORN 60 / 114

Mexican street-style corn served off the cob

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 market price

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 market price

Served with mini brioche buns

STUFFED MUSHROOM CAPS 96 / 186

Stuffed with cheese, spinach and artichokes

SMOKED PRIME BRISKET market price

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

OUR FAMOUS BREAD PUDDING 72 / 138

ASSORTED CHEESECAKES 84 / 162

ICE CREAM SUNDAE BAR \$6/PERSON

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

GARLIC ALFREDO \$22.99

Creamy garlic alfredo with asparagus, mushrooms, and sundried tomatoes served over fettuccine with 2 garlic breadsticks

With chicken, \$24.99

12oz PRIME RIB market price

Served with seasonal vegetables and baby red potatoes

LATINO BUFFETS

BUFFET #1 \$26.99

Baby back pork ribs in a red sauce, chicken in mole sauce, and chorizo & potatoes in a verde sauce, served with rice (red or white), refried beans, green or pepper salad, corn tortillas or tostadas

BUFFET #2 \$22.99

Shredded pork in a red sauce, chicken with a pipián verde served with pasta, refried beans, green or pepper salad, corn tortillas or tostadas

BUFFET #3

Fajitas with all the toppings, served with rice, refried beans, flour tortillas, and chips & salsa.

Chicken or Pork **19.99** | Steak or Chorizo **market price**

Combo (choose 2) **market price**

BUFFET #4 \$20.99

Choice of chicken or pork, served with tossed salad, refried beans, rice, corn tortillas, and chips & salsa.

ADD ONS

SOUP 5.99

Pozole verde: chicken or pork

DULCE 5.99

Flan or sweet fruit salad