

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 \$34.99

Served with seasonal vegetables and baked potato with sour cream



* 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 - 10:00PM
Friday & Saturday	11:00AM - 12:00AM
Sunday	10:00AM - 9:00PM

KITCHEN HOURS

Monday-Thursday	11:00AM - 10:00PM
Friday & Saturday	11:00AM - 10:00PM
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 50 / 95

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

TACO DIP 85 / 165

Served with tortilla chips

FRUIT & VEGGIE TRAY 110 / 225

Assorted fruits and veggies, served with
house-made ranch

MOZZARELLA WONTONS 100 / 195

Served with house-made marinara

PRETZEL BITES 85 / 165

Served with hot cheese dip

CHEESE & SAUSAGE PLATTER 95 / 185

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

SIDES

TOSSED HOUSE SALAD 60 / 115

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

GOAT CHEESE SALAD 80 / 145

Mixed greens topped with candied walnuts, assorted berries,
mandarin oranges, red onion, crumbled goat cheese and
bacon served with berry vinaigrette

CAESAR SALAD 60 / 115

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

MASHED POTATOES 60 / 115

With whiskey peppercorn gravy

GARLIC ROSEMARY POTATOES 65 / 120

CORNBREAD 60 / 110

SEASONAL VEGETABLES 75 / 140

HOUSE FAVORITES

MAC AND CHEESE BAKE 75 / 140

Plain or with buffalo sauce

SMOKED PULLED CHICKEN 115 / 225

Tossed in our House BBQ sauce and served
with mini brioche buns

GENUINE BROASTER® CHICKEN 125 / 245

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

SMOKED CHICKEN WINGS 115 / 225

Served with buffalo & blue cheese dipping sauces

SMOKED PULLED PORK 115 / 225

Tossed in our Sweet & Tangy BBQ sauce and
served with mini brioche buns

STUFFED MUSHROOM CAPS 95 / 185

Stuffed with cheese, spinach and artichokes

CHOPPED PRIME BRISKET MARKET PRICE

Tossed in our house BBQ and served
with mini brioche buns

SWEDISH MEATBALLS 110 / 210

Tossed in a pepper-mushroom gravy

SMOKED BABY BACK RIBS 170 / 330

Tossed in our Bourbon BBQ

TACO BAR 110 / 210

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

Substitute brisket 130 / 235

DESSERTS

COOKIES & BROWNIES 60 / 115

DRUNKEN PEACHES 60 / 115

OUR FAMOUS BREAD PUDDING 75 / 140

ASSORTED CHEESECAKES 85 / 165

ASSORTED DESSERT BARS 85/165



Private Event Rooms

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.

All food and beverage items are subject to service charge and tax. The current service charge is 20%. State and local tax will then be added to the total amount.