



The GOODNIGHT

BOWLING + DINING + REVELRY

SMALL PLATES

CHIPS & QUESO GF
pico de gallo/avocado
add: chorizo \$2

GRILLED SHRIMP GF
corn puree/pickled jalapeno/
red onion/cilantro

BRISKET CHILI CHEESE FRIES GF
green onion-serrano salsa/sour cream

MOROCCAN SPICED GRILLED EGGPLANT GF
poblano yogurt/chorizo oil/
cured tomatillo/cashews

CAST IRON MEATBALLS
tomato curry/yoghurt/cucumber/
grilled baguette

SPICY CHICKEN WINGS GF
thai chili glaze/peanuts/herbs

BRUSSELS SPROUTS GRATIN
parmesan-prosciutto cream/
lemon jam/arugula

CANTALOUPE & HEIRLOOM TOMATO SALAD GF
jalapeno vinaigrette/goat cheese/
pepitas/charred cucumber/basil



SALADS

CAESAR (+4 CHICKEN)
romaine/house caesar dressing/
croutons

GREEK SALAD
lemon-dill vinaigrette/feta/spiced
almonds/kalamata olives/charred
cucumber/tomatoes

HANDHELDS SERVED WITH FRIES

REUBEN
rye/house corned beef/gruyere/
house russian dressing/kraut

CATFISH PO'BOY
fried catfish/curry tartar sauce/
slaw/pickled okra



TAPAS

CHIPS & DIP
house potato chips/aerated romesco/
cucumber

GRILLED PORK SKEWERS GF
chile marinade/cilantro pistou

PAPAS BRAVAS GF
crispy yukon gold potatoes/herbs/garlic/
spicy tomato aioli

HUMMUS GF
house hummus/pita/pickled green tomato relish



FLAT BREADS GLUTEN FREE +\$4

ITALIAN
pepperoni/spicy italian sausage/
taleggio/provolone/shaved
parmigiano-reggiano/
red onion/basil

GRILLED EGGPLANT
charred tomato marinade/
feta yogurt/cucumber/zucchini/
serranos

SHAVED PROSCIUTTO & GOAT CHEESE
pickled strawberries and fennel/
pistachio-basil pesto/arugula

SPECIALTY BURGERS SERVED WITH FRIES GLUTEN FREE + \$3.50

CLASSIC BURGER*
gruyere cheese/lettuce, tomato,
onion & pickle
vegetarian patty available

GOODNIGHT BURGER*
bacon jam/green chile mayo/
gruyere cheese/lettuce, tomato,
onion & pickle



SLIDERS

2 FOR \$9.50 / 3 FOR \$14

TEMPURA SHRIMP
spicy tomato aioli/cabbage slaw

SEARED PORK BELLY CONFIT
charred tomatillo aioli/pickled jalapeno-apple relish

FRIED CHICKEN & WAFFLE
waffle bun/charred strawberry jam/ricotta

KOREAN RED CHILE BRISKET
cucumber and carrot pickles/thai basil aioli



DESSERTS

COFFEE CREME BRULEE 8
bourbon soaked raisins/
seasonal fruit

CHOCOLATE & CHERRY BROWNIE 8
baked to order/cherry ice cream/
pecans. Please allow up to 15
minutes, it's worth the wait.

LEMON CURD PARFAIT 8
pistachio crumble/seasonal fruit/
bruléed meringue

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

GF gluten free

20% gratuity applied to all parties of 6 or more