

109 CANNERY LANE
MIRAMAR BEACH, FL
(850)353-2623



THE MENU



APPETIZERS

- Southwest Chicken Egg Rolls** 14
combination of golden corn, black beans, chopped peppers, cheese and tender bites of chicken with an authentic southwestern flavor
- Goat Nuggets (12)** ⚡ 13
breaded and fried beef ravioli, served with marinara sauce
- Buster Pretzel w/ Beer Cheese** 14
a crispy outside and soft bagel-like chewiness with burst of saltiness, served with signature drunken goat beer cheese and mustard
- Mozzarella Sticks (6)** 13
pieces of battered and fried mozzarella, served with marinara sauce
- Outlaw Nachos** 17
(brisket or pork)
beer cheese, lettuce, pico de gallo, black beans and protein choice on top of a bed of tortilla chips served with sour cream
- Baytowne Shrimp (8)** 16
lightly breaded and fried shrimp, served on a bed of lettuce, drizzled with house boom boom sauce and green onions
- Smoked Chicken Dip** 14
chilled smoked chicken dip served with crackers and dill pickles

HANDHELDS

- Brisket Quesadilla** 18
slow smoked brisket topped with cheese blends, wrapped to perfection, served with sour cream, pico de gallo and guacamole
- Smoked Turkey Club (1 Fixin)** 17
smoked turkey breast with swiss cheese, lettuce, tomato, bacon and mayo served on texas toast
- Cowboy Grilled Cheese (1 Fixin)** 16
(brisket or pork) american cheese topped over choice of protein, grilled and served on texas toast
- Smokehouse Reuben (1 Fixin)** 20
slow smoked brisket, sauerkraut, swiss cheese and secret smokehouse dressing served on marble rye

OUR FAVORITE MENU \ \$23

SMOKEBOSS BBQ PLATE

Brisket | Pulled Pork | Smoked Turkey

(Includes 2 Fixins)

Choose One Meat

Choose Two Meats 28

⚡ Choose Three Meats 33

Share Plate (includes 2 addt'l fixins) 8

ON A BUN

- The Saloon Burger** ⚡ 18
cheddar cheese, bacon, lettuce, tomato, onion & pickle *(all burgers prepared are cooked to 160 degrees internal temperature)*
- Beach Burd** 18
grilled chicken, cheddar cheese, bacon, grilled pineapple and teriyaki sauce
- Wild West Chicken** 17
grilled chicken, cheddar cheese, bacon, lettuce & guacamole
- BBQ Sammich** 16
pulled pork or chopped brisket mixed in homemade bbq sauce, onions and pickles

SERVED WITH 1 FIXIN

BEEF RIBS

- TEXAS STYLE** 33
giant smoked low and slow beef ribs seasoned with the pitmaster's perfectly made rub
(served with 2 fixins)

BEVERAGES

3

- Pepsi
- Diet Pepsi
- Sierra Mist
- Mug Root Beer
- Mountain Dew
- Dr Pepper
- Diet Dr Pepper
- Lemonade
- Iced Tea

★ FIXINS

- Cheddar Mac & Cheese
- Green Beans
- Loaded Potato Salad
- Baked Beans
- Creamy Cole Slaw
- French Fries or Onion Rings
- additional fixins 5
- beer cheese 4 oz 4

**“WE ONLY
SMOKE
THE GOOD
STUFF!”**

Food allergy notice. Food prepared in our restaurant may contain the following ingredients: milk, eggs, wheat, peanuts, shellfish, gluten and tree nuts. If you have a food allergy, please notify your server.

DRUNKEN GOAT SALOON



TACOS

Tacos (3)  **17**

three soft shell tacos with cheese, lettuce, pico de gallo and a side of spicy ranch

choice of protein:

- brisket
- chicken
- pulled pork
- shrimp 2

mix/match protein 5

MAHI MAHI

MAHI FILLET 29

grilled or fried mahi fish seasoned with a blend of herbs and spices, drizzled with lemon butter capper sauce

(served with 2 fixins)

SALADS

Grilled Chicken Salad 11

spring mix, shredded cheese, cucumbers, cherry tomatoes, red onions and croutons

Side Salad 5

Salad Dressings

Ranch | Italian | Caesar | Balsamic Vinaigrette | Honey Mustard

addt'l dressings .65

LOCALS FAV'S

CHILDREN'S MENU

9

Cheeseburger
Chicken Tenders
Cheese Quesadilla
Grilled Cheese
French Fries

served with choice of French fries or Dole fruit cup
(Child's Drink Cup Included)

PSA: CHILDREN'S MEALS ARE FOR AGES 10 AND UNDER
ADULTS ORDERING AS ENTRÉE ARE SUBJECT TO UPCHARGES

DESSERTS

Deep Fried Oreos 10

Cheesecake Slice 8

So, you ask, "What's with the name?" Perhaps you have images of goats weaving about the pasture, teetering, perhaps sparring and maybe snoozing on their backs with hooves in the air pointing to sapphire blue skies. Just to clear the air, neither wine nor beer, nor any other form of spirit is fed to the goats. The name is a figurative one, referring to the manner in which goat cheese soaks up the sumptuous red wine in which it's bathed. Drunken Goat comes from the Murcia region of Spain, which is famous for its Doble Pasta wine as well as its excellent goat's milk. The milk used to make this cheese comes exclusively from Muricana goats. Drunken Goat is aged for a short period of time before being immersed in the Doble Pasta wine.

Drunken Goat Saloon is a family-owned business. We reserve the right to refuse service. Guests may be subject to an 18% gratuity.

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.