

THE
SKUNK & GOAT
TAVERN

SOUP & SALADS

CHICKEN CAESAR SALAD

romaine, house caesar dressing, croutons,
fresh grated pecorino romano cheese, cracked black
pepper, grilled chicken breast 12

STEAK SALAD (GF)

spring mix, romaine, tomatoes, shaved red onion,
steak, cheddar cheese, french fries 16

WEDGE (GF)

1/4 head of iceberg lettuce, peppered bacon,
cherry tomatoes, bleu cheese dressing, chives 11

ROASTED BEET SALAD (GF)

Arcadian greens, smoked blue cheese, red onion,
toasted almonds, shaved carrots, dried cranberries,
balsamic vinaigrette 12

SOUP OF THE MOMENT 5

Appetizers

FRIED CALAMARI

jalapeños, sesame seeds, greens, scallions,
teriyaki glaze, sriracha mayo 15

CANDIED BOURBON BACON (GF)

braised pork belly, sliced + candied,
barrel aged bourbon 12

THE FRIED CHEESE

served with zesty red sauce 7

ARTICHOKE & SPINACH FONDUE (GF)

served with tortilla chips 11

* **FIRE CRACKER SHRIMP (SP) (GF)**

sriracha + sesame aioli, scallions, flash fried 14

LOADED TOTS

russet potato tots, 3 cheese blend, cheese sauce,
bacon, scallions, chipotle sour cream 9

PRETZEL BITES

flash fried pretzel logs, house cheese sauce,
warm mustard bacon vinaigrette 8

* **MARGHERITA FLATBREAD (V)**

fresh mozzarella, parmesan,
fine ripe tomato, balsamic reduction 13

DESSERT

* **WARM CHOCOLATE CHIP COOKIE**

served with vanilla ice cream 4

NORTH COAST CAKES: CHOCOLATE CUPCAKE

white chocolate buttercream frosting 6

Mains

* **TENDERLOIN PASTA**

beef tenderloin tips, spaghetti, sauteed mushrooms, spinach,
bourbon peppercorn cream, blue cheese crumbles 24

* **MEATLOAF SANDWICH**

toasted sourdough, housemade beef gravy,
buttered peas, country fried onion 17

CHICKEN & BISCUITS

stewed chicken, peas, carrots, homemade gravy,
served over two buttermilk biscuits 14

FISH N' CHIPS

beer battered, served with French fries + coleslaw 15

BLACKENED CHICKEN ALFREDO

6 oz chicken breast, house blend blackening spice,
black pepper alfredo, fettucine, parmesan 18

PORK CHEEK TACOS

braised pork cheeks, lettuce, pico de gallo,
cotija cheese, cilantro sour cream 16

* **PAN SEARED SALMON**

sauteed broccolini, roasted red potatoes, dill cream 25

NY STRIP STEAK (GF)

12 oz grilled strip steak, herbed garlic butter,
mashed potatoes, house vegetables 28

Handhelds

REUBEN

marble rye, corned beef, swiss, sauerkraut,
russian dressing, served with French fries 14

* **SKOAT PHILLY CHEESESTEAK**

shaved ribeye, sautéed peppers, onions + mushrooms,
S&G Tavern Ale beer cheese, toasted hoagie roll,
served with French Fries 16

BUTTERMILK CHICKEN SANDWICH

kaiser roll, carolina breading, tomato, onion, lettuce, pickle,
sriracha aioli, served with French fries 12

BLACK BEAN BURGER (V)

kaiser roll, choice of cheese, tomato, onion, lettuce,
pickle, sriracha aioli, served with French fries 12

AWARD WINNING

SOUTHERN SMASH SANDWICH

smoked brisket, chicken, pulled pork, sweet + spicy
BBQ sauce, housemade coleslaw, served with French fries 14

* **BUFFALO CHICKEN SPIEDIE SANDWICH**

skewered chicken thighs marinated & grilled, buffalo sauce,
blue cheese crumbles toasted roll, served with French fries 12

REDDY BURGER

two 4 oz. patties, housemade dill pickles, shredded lettuce,
sliced onion, American cheese, secret sauce, toasted kaiser roll,
served with French fries 14



Cocktails



CHARITY COCKTAIL

\$1.00 from every Charity Cocktail will be donated to The Door. Thanks to Penn Shore Winery for teaming up with us!
December 1st-December 31st



WARM HOLIDAY SPICE WINE • 10

Created by Penn Shore Winery
Red grape wine with spice flavor added

SPICED APPLE MARTINI • 10

House infused apple cinnamon vodka, simple syrup, angostura bitters, garnished with a cinnamon stick

HOLIDAY MULE • 11

Smithworks vodka, simple syrup, cranberry juice, rosemary sprig, sugared cranberries, + an orange slice

PEPPERMINT HOT COCOA • 8

Smirnoff peppermint vodka, hot chocolate, whipped cream

HAZELNUT ESPRESSO COFFEE • 10

Crater Lake hazelnut espresso vodka, disaronno, Bailey's, coffee, whipped cream

PINK FRENCH 75 • 12

Prohibition era champagne cocktail made with Kimerud Collector's Pink Gin, lemon juice and topped with prosecco

TRADITIONAL OLD FASHIONED • 11

Sugar cube, bitters, orange, luxardo cherry, Bulleit bourbon, splash of water

GRAND MARGARITA • 11

Altos Blanco Tequila, cointreau, fresh lemon, lime, topped with Grand Marnier & salt rim
Upgrade to Grand Goat Margarita + \$4

LAKESHORE LEMONADE • 9

House-infused blueberry mint vodka, fresh lemon juice, simple syrup

RLH MANHATTAN • 12

A Red Letter Hospitality Tradition
Skunk & Goat Tavern Selected Knob Creek
120 Bourbon, Dolin's sweet vermouth, angostura bitters

IRISH GOODBYE • 10

Jameson, fresh blackberries, mint, ginger beer

WHISKEY SOUR • 11

Small batch bourbon, egg white, simple syrup, fresh lemon & lime juice

Draft Beer

SKUNK & GOAT TAVERN ALE • 6

brewed by our friends at Erie Brewing Company

- Boddington's Pub Ale • 7
- Guinness • 7
- Miller Light • 4
- Yuengling Lager • 4
- Rotating Craft Selections

BEER Bottles AND Cans

Sam Adam's, Seasonal Selection	6	Budweiser	4
Heineken	6	Bud Light	4
Stella Artois	6	Miller High Life	3
Harp	6	Miller Light	4
Hoegaarden	6	Coors light	4
Corona	5	Michelob Ultra	4
Modelo Especial	4	Labatt Blue	4
Chimay, Red	13	Labatt Blue Light	4
Orval	10	Molson Canadian	4
Samuel Smith's, Oatmeal Stout	8	Blue Moon	5
Samuel Smith's, Hard Cider	8	Southern Tier, 8 days a week Blond Ale	5
Wyndridge, Crafty Cider	6	Neshaminy Creek,	
Crabbie's, Ginger Beer	8	The Shape of Hops to Come	7
Bon & Viv, Spiked Setzler	5	North Country Brewing, Bucksnot Stout	6
Sam Adam's, Boston Lager	6	Deschutes fresh squeezed IPA	6
		Sierra Nevada, Pale Ale	6

WHITE

I Castelli, Pinot Grigio	8/32
Presque Isle Cellars, Pinot Grigio	8/35
South Shore Cellars, Gruner Veltliner	8/35
Urban, Semi-Dry Reisling	9/40
Johnson Estate, Seyval Blanc	9/36
Bogle, Sauvignon Blanc	9/36
Chateau La Grande Metairie, White Bordeaux	9/36
Sea Sun, Chardonnay	10/42
Courtyard, Chardonel	8/35
Cantine Povero, Moscato	7/30
Arundel, Young Love, Niagara	7/30
Ramilo, Portugese White Blend	10/42
Courtyard, Soleil Blanc	8/35

ROSÈ

Duckhorn, Rosè	10/42
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RED

Saget, La Perriere, Petite Perriere	9/40
Grayson, Pinot Noir	11/50
Presque Isle Cellars, Pinot Noir	11/50
Penn Shore, Noiret	8/35
Mazza, Cabernet Franc	8/35
Exitus, Red Blend	10/45
Tonel 46, Malbec	10/45
Arrowhead, Chambourcin	9/40
Chateau St. Michelle, Indian Wells, Merlot	10/45
Mazza, Merlot	9/40
Drumheller, Merlot	10/45
Pull, Cabernet Sauvignon	10/45
Duckhorn, Postmark, Cabernet Sauvignon	14/55
Hacienda, Cabernet Sauvignon	9/40
Courtyard, Twisted Red	6/25
Courtyard, Captains Red	8/35
South Shore Cellars, Carmine	8/35
Yori, Famiglia	8/35

SPARKLING

Boron, Prosecco	9/40
Hacienda, Methode De Champenoise	9/40
South Shore, Sparkling Pinot Noir	10/50

BLUSH & FRUIT

Presque Isle, Blushing Heron	9/40
Heritage Cellars, Blueberry	6/25



Milk Shakes

- Chocolate 6
- Strawberry 6
- Vanilla 6



Slushies

Housemade Boozy Slushies
Always Rotating Flavors 10

Hold the Booze

HEMINGWAY ON THE WAGON • 7

Demara syrup, Luxardo cherry juice, fresh lime + grapefruit juice

STRAWBERRY LIME DEE-LIGHT • 7

Strawberry shrub, lime juice, simple syrup

E.Z. RITA • 7

Agave nectar, orange oil, fresh lime, orange juice

STRAIGHT BLOODY • 7

Our famous housemade bloody mary mix without the booze