

STARTERS & SHAREABLES

TOTchos	13
Crispy tater tots smothered with sports bar chili, queso, pico, shredded lettuce & jalapenos	
CRISPY PARMESAN GARLIC MUSHROOMS	10.5
Served with a rich herb aioli dipping sauce	
LOUISIANA BBQ SHRIMP	18
Whole Gulf shrimp sautéed with Cajun spices, garlic, beer, butter sauce & Worcestershire; served with crispy crostini	
PRETZELS & QUESO	10
Three warm and thick pretzel sticks served with house-made queso and creole mustard	
PICKLE FRY UP	12.5
Crispy pickles, poblanos & jalapenos; served with creole mustard & ranch dipping sauces	
BREADED BROCCOLI AND CHEDDAR BITES	10.5
Eight fried cheddar and broccoli florets with bacon and onions, served with ranch dressing	
FRIED HOT PEPPER CHEESE CURDS	10
Smooth Jack cheese with spicy jalapeno pieces covered in fine bread crumbs: served with a side of Thai Chili sauce.	
BATTERED MOZZARELLA STICKS	10
Five lightly battered cheese sticks, served with a side of Marinara Sauce.	

SOUPS & SALADS

BOWL OF CHILI	8.5
Topped with melted cheddar and Monterey Jack, fresh jalapenos, scallions & sour cream	
BOWL OF CLAM & BACON CHOWDER	9
Tender sea clams with onions, potatoes, celery, bacon, cream and herbs	
CAESAR SALAD	9.5
Hand cut romaine lettuce tossed with Caesar dressing, herb croutons & Parmesan	
BACON & BLEU WEDGE SALAD	11
A wedge of iceberg lettuce with grape tomatoes, crispy bacon strips, red onions & bleu cheese crumbles topped with bleu cheese dressing	
THE GREEK	11.5
Chopped romaine lettuce, cucumbers, tomatoes, red onions, olives, pepperoncini, marinated feta cheese; served with house Greek dressing	
Salad: Add grilled or crispy chicken breast for \$6 Add steak or shrimp for \$7	

MELTS

Served with a side of fries (premium sides \$2 extra)	
LOADED PHILLY	14.5
Steak and melted American cheese griddled with peppers, onions, mushrooms and herb aioli on a hoagie roll	
Double meat and cheese.....	7
ITALIAN BEEF	15
Steak, griddled onions, spicy vegetable relish, Swiss cheese on hoagie roll and “Italian Jus” for dipping	
Double meat and cheese.....	7
OWA GROWN-UP GRILLED CHEESE	14.5
A generous blend of sliced cheddar, Swiss, shredded cheddar jack & bleu cheese crumbles with red onion bacon jam & avocado on a buttery, griddled rye bread	
SOUTHERN REUBEN	16
Sliced corned beef, swiss cheese, cole slaw, pickles and jalapeno remoulade on griddled rye bread	

TABLESIDE NACHOS YOUR WAY!

Experience nachos in a way that is simply out of this world. Our nacho servers come to your table and completely customize your oversized nacho platter exactly the way you and your party want it. All nachos start with a pile of chips, sports bar chili and queso. From there you can customize at your table with any combination of extra cheese, shredded lettuce, sour cream, pico & fresh jalapenos. **Want more?** (Each additional item is enough to cover half of this oversized platter.) Add chicken or guacamole to half for \$4. Add Steak or Shrimp for \$7. **Really hungry?** Add them all for \$20 (Each additional portion is enough for half of the oversized platter.)

G.O.A.T. WINGS (GREATEST OF ALL TIME)
ONE BITE OF OUR WOOD-GRILLED OR CRISPY WINGS
AND YOU WILL SEE WHY THEY ARE THE GREATEST!

Available as **TRADITIONAL BONE-IN** or new **HAND-CUT, BITE-SIZE, HAND-BREADED, BONELESS** chicken breast

Available flavors: **Buffalo, Cola Teriyaki, Sticky Honey & Black Pepper, Sweet BBQ, House Medium Voodoo, Thai Chili Korean BBQ, Habanero**

One sauce flavor:	One or two sauce flavors:
Bone-in: 5 wings	9 10 wings
Boneless: 8 wings	9 16 wings

HAND-HELDS

Served with a side of fries (premium sides \$2 each) <i>Substitute a Gluten-free Wrap for \$1</i>	
COMFORT BUTTERMILK CHICKEN	16.5
Buttermilk-brined chicken breast with a crispy coating on a buttery toasted brioche roll with house-made day pickles, shredded lettuce & jalapeno remoulade	
TURKEY AVOCADO WRAP	15.5
Sliced turkey breast, avocado, shredded lettuce, bacon, fresh tomato & cheddar on a flour tortilla with rich herb aioli	
FISH SANDWICH	18
Redfish served wood-grilled or crispy breaded on a brioche bun with vinegar slaw and jalapeno remoulade	
BREAKFAST BLT*	10.5
Smoked center-cut bacon, sunny-side up egg, arugula, tomato & bacon jam on toasted brioche; served with crispy tater tots	
Add bacon for \$2.50	

BURGERS

All of our burgers are a ½ pound wood-grilled angus blend of chuck, shortrib & brisket. Served on a buttery toasted brioche roll with your choice of one side. (premium sides \$2 each) <i>Substitute a plant-based patty for \$2</i> Add fried egg for \$1.50 or bacon for \$2.50	
THE CLASSIC*	15
Aged cheddar, shredded lettuce, tomatoes, onion & house-made day pickles	
MUSHROOM BURGER*	15.5
Fresh sautéed garlic mushrooms, Swiss cheese, arugula & rich herb aioli	
BLEU BURGER*	15.5
Bleu cheese bacon sauce, onion & arugula	
BAR BURGER*	16.5
Sunny-side up egg, bacon, cheddar, shredded lettuce, tomatoes, onion & house-made day pickles	

18% gratuity added to parties of 8 or more

MAIN SQUEEZES

Served with your choice of two sides, unless otherwise specified, or upgrade to a premium side for \$2 each.	
CHOPPED STEAK AND SHROOMS*	21
One pound signature USDA choice chopped steak with mashed potatoes, Parmesan garlic mushrooms, and red wine gravy (no additional sides or substitutions) Add five shrimp	8
STEAK & FRITES*	28
Wood-grilled sirloin steak with Parmesan garlic fries (counts as one side) Add five shrimp	8
CHICKEN FINGERS PLATTER	17.5
Buttermilk tenders in crispy coating and your choice of wing sauce	
CRISPY SHRIMP PLATTER	18.5
Gulf shrimp hand-breaded with seasoned flour served with atomic cocktail sauce and jalapeno remoulade	
GOAT WHISTLE FISH & CHIPS	16.5
A generous portion of Goat Whistle beer battered cod served with fries, vinegar slaw and a side of jalapeno remoulade (no additional sides or substitutions)	

SIDES

Fries, tater tots, mashed potatoes, vinegar slaw, roasted confetti corn	4
PREMIUM SIDES	
Parmesan garlic fries, loaded mashed potatoes, onion rings, Kraft Mac & Cheese, broccoli, side salad, or Caesar salad	6

KIDS MEALS (For all goats under 12)

Includes choice of entrée, one side below and a drink	
MACARONI & CHEESE (KRAFT)	8
SPAGHETTI & MEATBALLS	8
BURGER	8
CHICKEN TENDERS	8
SIDES: Fries, tater tots, onion rings, slaw, mashed potatoes, carrot & celery sticks, side salad	

DESSERTS

SEASONAL CHEESECAKE	10
Ask your server for what groovy flavor we are serving today	
STRAWBERRY CAKE	12
Served with a scoop of vanilla ice cream	
DONUT HOLES	6.5
Served with cinnamon sugar or powdered sugar with chocolate sauce on side	

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

THE GOAT SHOP! GROOVY ITEMS AND MORE!



DRAFT BEER

Everyday Value	Pint 3	Tall 5
Genesee Cream Ale		
Domestic	Pint 5	Tall 7
Coors Light		
Miller Lite		
Bud Light		
Yuengling		
Domestic Premium	Pint 6	Tall 8
Michelob Ultra		
Import / Craft	Pint 6.5	Tall 8.5
Goat Whistle		
Angry Orchard		
Blue Moon		
Dos Equis Lager		
Fairhope I drink Therefore I Amber		
Guinness		
Laganitas IPA		
Oak Mountain Seasonal		
Old Majestic Watermelon Rancher		
Parish Dr. Juice IPA		
Sierra Nevada Hazy IPA		
Stella Artois		
Sweetwater G13 IPA		
Rotating Seasonal Tap		
Select Craft	Pint 8	Tall 10
Ace High Cider		
Back Forty Bama Mosa		
Big Beach - Rod's Reel Cream Ale		
Select Craft Premium	Pint 9	Tall 12
Goat Island Blood Orange		
Goat Island Thrill Hill		
Kentucky Bourbon Barrel Ale 8.2% ABV	8.5	(10oz)

BOTTLED BEER

Coors Light	5
Miller Lite	5
Bud Light	5
Budweiser	5
Michelob Ultra	5
Michelob Ultra Gold	5
Heineken	6
Corona	6
Corona Light	6
PBR Can	2.25
Heineken 0.0 (N/A)	4.5

CRAFT BEER CANS & BOTTLES

Style	Name	ABV	Price
IPA	Braided River Hang Loose		
	Hazy Pale Ale	5.2	5.5
Belgin Tripel	Victory Golden Monkey	9.5	7
Sour	Old Majestic	4.9	5.5
Kolsch	Berliner Weisse: Trim Tab		
	Raspberry Berliner Weisse	4.8	5.5
Porter	DuClaw Sweet Baby Jesus	6.2	6
Lager	Stone Salt Lime Lager		6
White Claw	Black Cherry		5.5
	Mango		5.5

PLEASE ASK YOUR SERVER ABOUT
OUR SELECTION OF ROTATING BRANDS

WINE

All house wines	5
Bogle Merlot	9
NV 337 Cab	9
Bogle Chardonnay	9
NV 152 Pinot Grigio	9
Gnarly Head Pinot Noir	9

NONALCOHOLIC BEVERAGES

Pepsi, Diet Pepsi, Mountain Dew, Diet Mountain Dew, Root Beer, Dr Pepper, Diet Dr Pepper, Lemonade, Gatorade, Sierra Mist, Tea - Sweet/Unswee	(refills included)3.5
Milk, Chocolate Milk (no refills included)	3.5
Red Bull - Regular, Sugar Free, Yellow, Blue	5
Coffee, Decaf Coffee, Hot Tea, Hot Chocolate (no refills included)	3.5

SIGNATURE DRINKS

The G.O.A.T	14
Our signature margarita is the Greatest Of All Time. Don Julio, sour mix and topped with Grand Marnier. Get it frozen or make it rocky, whatever your style.	
BEACHSIDE MANNERS	10
Our twist on ‘Sex on the Beach’, made with Smirnoff Vodka. ... Upgrade to Highland Manners with Belvedere Vodka for 3	
BULLEIT BOURBON SMASH	12
Smooth & Sweet Bulleit Libation	
SPIKED ROOT BEER	11.5
with Crown Vanilla. Add Ice Cream Floater for 2.5	
SPIKED DOCTOR PEPPER	11.5
with Crown Vanilla. Add Meyers Floater for 2 or Ice Cream Floater for 2.5	
GOAT KOOLAID	7
Mixture of vodka, gin, rum, tequila, triple sec & some secret house syrups	
RED BULL TEA	11
Our signature blue Long Island topped with an entire can of Red Bull Tropical. This drink will give you wings!	

FROZEN DRINKS

DAIQUIRI / MARGARITA	9 / 5 NA
PINA COLADA	9 / 5 NA
BUSHWACKER	9 / 5 NA

BUCKET DRINKS

(32 ounce big drinks - Includes souvenir bucket!)	
MEGA BUSH	22
LICKIN' LIZARD	18
LOADED LEMONADE	18

COCKTAILS

Wells 5 Well Mixed Drink 6 Blue Long Island 7
Calls 7.5 Premium 10 Floats 3

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HAPPY HOUR SPECIALS

MONDAY & WEDNESDAY 4 - 9 p.m.

ALCOHOL

- \$3.50 Goat Whistle Pint
- \$3.00 Bud Light Pint
- \$3.00 Miller Lite Pint
- \$1 off Wells
- \$3.50 Blue Long Island
- \$1 off House and Premium Wines

FOOD

- \$4 Chips and Queso
- \$4.50 Pretzels (2) & Queso

FRIDAY 2 - 5 p.m.

ALCOHOL

- \$3.50 Goat Whistle Pint
- \$3.00 Bud Light Pint
- \$4.00 Bud Light Tall
- \$3.00 Miller Lite Pint
- \$4.00 Miller Lite Tall
- \$1 off Wells
- \$3.50 Blue Long Island
- \$1 off House and Premium Wines

TUESDAY (Glen Lakes Happy Hour)

All day 11 a.m. - 9 p.m.

ALCOHOL

- \$3.50 Goat Whistle Pint
- \$3.00 Bud Light Pint
- \$3.00 Miller Lite Pint
- \$1 off Wells
- \$3.50 Blue Long Island
- \$1 off House and Premium Wines

FOOD

- \$4 Chips and Queso
- \$4.50 Pretzels (2) & Queso

SATURDAY Open - 9 p.m.

ALCOHOL

- \$4.50 Goat Whistle Pint
- \$4.50 Mimosa & Bloody Mary
- \$5.00 Bud Light Tall
- \$5.00 Miller LiteTall

THURSDAY (Craft Beer Night)

2 - 5 p.m. & 7 - 9 p.m.

ALCOHOL

- \$3.50 Goat Whistle Pint
- \$1 off Wells
- \$3.50 Blue Long Island
- \$1 off House and Premium Wines
- \$1 off Craft Bottles

FOOD

- \$4 Chips and Queso
- \$4.50 Pretzels (2) & Queso

SUNDAY Open - 9 p.m.

ALCOHOL

- \$4.50 Mimosa & Bloody Mary
- \$5.50 House Margarita
- \$4.00 Bud Light Tall
- \$5.00 Miller Lite Tall



Goats are stubborn, they can be a pain in your ass. They eat everything and destroy the house.

But, our Goat is none of those things. He’s groooovy, laid back and simply the Greatest of All Time.

Welcome to Groovy Goat, your new home in Lower Alabama for great food, drink, sports and games. Over the years, Groovy Goat will become a household name, but Foley will always be first, our flagship.

Groovy Goat came to Foley because the future is tremendous. As OWA becomes the place for rides and family fun, Groovy Goat will be known as the place to eat, drink and play before and after Tropic Falls.

For the nation’s biggest sporting events, locals and guests will gather to cheer for their team, whether it’s Roll Tide or War Eagle. Fight Night, the Superbowl and the National Championship Game will never be the same in Foley.

We believe success occurs when strangers become friends and friends become family. We value your trust and will hold true to our integrity, honesty and loyalty.

Come big or come small,
we guarantee there will be fun for all!