



*The Goose*  
— COCKTAIL BAR —

GOOD FOR A GANDER

# CLASSICS

**\*Clover Club**  
**(Late 1800s, The Clover Club, Philadelphia) | 17**  
Zephyr Gin | Raspberry Re`al  
Lemon Juice | Egg White

**Trader Vic's Mai Tai**  
**(1944 Oakland, CA) | 15**  
Rhum JM 100 | Flor de Cana 4 yr  
Naranja Orange Liqueur | Orgeat | Demerara Syrup

**Vesper Martini**  
**(1953, Ian Fleming, Casino Royale) | 16**  
Plymouth Gin | Roxx Vodka | Cocchi Americano

**Hemingway Daiquiri "Papa Doble"**  
**(1930s, Havana) | 15**  
Plantation Rum | Luxardo Maraschino | Lime Juice  
Grapefruit Juice

**Paloma**  
**(1955, Phoenix and Mexico) | 14**  
Milagro Blanco | Lime Juice  
Q Sparkling Grapefruit Soda

**French Martini**  
**(1990's Balthazar, SoHo NYC) | 16**  
Roxx Vodka | Chambord | Pineapple | Lemon | Simple

**Bourbon St. Sazerac**  
**(1812, New Orleans - Oldest known American Cocktail) | 16**  
Michter's Rye | Peychaud's Bitters  
Demerara Syrup | St. George Absinthe

**Espresso Martini**  
**(A Long Time Ago, Somewhere in Italy) | 16**  
Platinum Vodka | Borghetti Espresso Liqueur  
Averna | Cold Brew

**Oaxacan Old Fashioned**  
**(2007, Death & Co., Manhattan, NY) | 18**  
El Tesoro Reposado | Lopez Real Mezcal | Agave  
Angostura Bitters | Mole Bitters

**Vieux Carre**  
**(1937, The Carousel Bar, New Orleans) | 15**  
Rittenhouse Rye | Maison Rouge V.S.O.P. | Benedictine  
Sweet Vermouth | Peychaud's Bitters | Angostura Bitters



# CRAFTS

## **Down Comforter | 17**

Smoke Wagon Bourbon | Amaro Lucano Anniversario  
Pistachio Orgeat | Australian Coffee Bitters

## **Flight of the Saint | 17**

El Tesoro Reposado | Palo Santo infused Manchado Bacanora  
Cocchi Rosa | Punt e Mes | Rosemary Syrup | Angostura Bitters

## **Landing Strip | 17**

Rhum JM 100 | Lopez Real Mezcal | Chinola Passion Fruit  
Cream of Coconut | Lime Juice | Mango Re`al

## **The Gander's Apologeeese | 16**

Zephyr Gin | Dolin Dry Vermouth | Luxardo Maraschino Liqueur  
Regan's Orange Bitters | Spritz of St. George Absinth

## **\*Flabbergoosted | 16**

Old Grand Dad Bourbon | Montenegro Amaro  
Cinnamon Syrup | Lemon Juice | Egg White

## **Wet My Beak | 16**

Diego Rose Petal Gin | Huana Guanabana | Agave  
Citric | Peychaud's Bitters

## **Nene | 18**

Kuleana Hui Hui Rum | Chateau | Blue Curacao  
Orgeat | Lime Juice | Cucumber

## **\*Scottish Birdie | 17**

Monkey Shoulder Scotch | Honey Ginger Syrup  
Lemon Juice | Angostura Bitters | Egg White  
Spritz of Lagavulin 16

## **Only Feathers | 16**

Platinum Vodka | Real Passionfruit | Lemon Juice  
Prosecco Float

## **Last Mango in Mexico | 18**

El Tesoro Blanco | Naranja Liqueur | Ancho Reyes Chili  
Jalapeno | Mango Re`al | Lemon



*\*Consuming raw or undercooked eggs may increase your risk of foodborne illness. Please enjoy responsibly. Menu items and prices and subject to change.*

# WHISK(E)Y BUSINESS

## **Paper Crane | 18**

Suntory Toki | Aperol | Romana Amaro  
Choya Yuzu Liqueur | Lemon Juice

## **Black Bird | 24**

Brown Butter Washed Town Branch Rye | Ramazotti  
St. Elizabeth All Spice Dram | Honey Syrup

## **Lakeside | 23**

Smoke Wagon Uncut & Unfiltered | Demerara  
Gomme Syrup | Angostura Bitters  
Regan's Orange Bitters

## **Empire State | 22**

Whistle Pig Piggyback Rye | Cocchi Barolo Chinato  
Angostura Bitters

## **\*F%#king Quack | 22**

Penelope Four Grain Bourbon | Lemon Juice  
Demerara Syrup | Chianti | Angostura Bitters  
Egg White

# TAKE FLIGHT

## **Gachō | 30**

Suntory Toki | Nikka from the Barrel  
Nikka Coffey Grain

## **Of Age | 70**

Glenfiddich 18 | Macallan 18  
Bruichladdich 18

## **Smoke Signals | 50**

Rufina Espadin  
Rufina Madre Cuixe  
Rufina Tobala

## **Birds of a Feather | 45**

Lalo Blanco  
El Tesoro Reposado  
Don Fulano Anejo

## **No Grandeur Gander | 95**

Eagle Rare 17 | George T. Stagg | Thomas Handy Sazerac Rye

## GOOSE EGGS

Mocktails are tailored to our guests  
preference and desires | 12



# BIANCO

|                                                             | Glass | Bottle |
|-------------------------------------------------------------|-------|--------|
| <b>Nicolas Feuillatte<br/>Champagne</b><br>Chouilly, France | 25    | 80     |
| <b>Maschio Prosecco</b><br>Veneto, Italy                    | 12    | 35     |
| <b>Donna Laura<br/>Ali Rosata - Rose</b><br>Tuscany, Italy  | 16    | 48     |
| <b>Wildsong Sauv. Blanc</b><br>Marlborough, New Zealand     | 13    | 39     |
| <b>Donna Fugata Anthila<br/>White Blend</b><br>Sicily       | 16    | 48     |
| <b>Daou Chardonnay</b><br>Paso Robles, California           | 16    | 48     |
| <b>ZD Chardonnay</b><br>Napa, California                    | 24    | 72     |
| <b>Post &amp; Beam Chardonnay</b><br>Napa, California       |       | 75     |
| <b>Kistler Chardonnay</b><br>Sonoma Coast, California       |       | 145    |
| <b>Rombauer Chardonnay</b><br>Napa, California              |       | 85     |

# ROSSO

|                                                                             | Glass | Bottle |                                                                        | Bottle |
|-----------------------------------------------------------------------------|-------|--------|------------------------------------------------------------------------|--------|
| <b>Sokol Blosser<br/>Evolution, Pinot Noir</b><br>Willamette Valley, Oregon | 16    | 48     | <b>Antinori "Il Bruciatio"</b><br>Bolgheri, Italy                      | 58     |
| <b>Nevio, Montepulciano<br/>D' Abruzzo</b><br>Abruzzi, Italy                | 16    | 48     | <b>"Le Argille"<br/>Cabernet di Cabernet</b><br>Veneto, Italy          | 115    |
| <b>Crust Cabernet<br/>Matchbook Cellars</b><br>California                   | 13    | 39     | <b>Violetta Barolo</b><br>Piemonte, Italy                              | 82     |
| <b>Duckhorn Vineyards<br/>Decoy, Merlot</b><br>Napa, California             | 20    | 55     | <b>Caymus Vineyards<br/>Cabernet 1L</b><br>Napa, California            | 185    |
| <b>Far Niente<br/>Post &amp; Beam Cabernet</b><br>Napa, California          | 25    | 76     | <b>Concha y Toro<br/>"Don Melchor" Cabernet"</b><br>Puente Alto, Chile | 215    |
| <b>Averaen Pinot Noir</b><br>Willamette Valley, Oregon                      |       | 55     | <b>Jordan Cabernet</b><br>Alexander Valley, California                 | 110    |
| <b>Flowers Pinot Noir</b><br>Sonoma Coast, California                       |       | 88     | <b>Amici Cabernet</b><br>Napa Valley, California                       | 135    |
| <b>ZD Pinot Noir</b><br>Carneros, California                                |       | 75     | <b>Quintessa Rutherford Red</b><br>Napa, California                    | 525    |
| <b>Pride Merlot</b><br>Napa, California                                     |       | 135    | <b>Daou "Patrimony"</b><br>Paso Robles, California                     | 495    |
|                                                                             |       |        | <b>Orin Swift "Palermo"</b><br>Napa, California                        | 105    |



# FROM THE KITCHEN

## **Bone Marrow | 19**

Parsley Oil, Spices, Grilled Bread

### **Optional Luge:**

2 Shots of Bottled in Bond Whiskey | 8 each

## **Charcuterie | 16**

Italian Antipasti

## **Fried Calamari | 15**

Pickled Fresnos | Fra Diavolo

## **Shrimp Oreganata | 18**

Garlic Buttered Bread Crumbs  
Citrus | Butter Sauce

## **Meatballs | 13**

Ricotta Cheese | Grilled Bread

## **Braised Short Ribs | 28**

Parmesan Polenta | Charred Broccolini

## **Angel Hair Pomodoro | 19**

Cherry Tomatoes | Garlic Confit | Parmesan

## **Parpadelle Bolognese | 23**

Beef and Pork Ragu | Parmesan

## **Chicken Alla Vodka | 25**

Pancetta | Fresh Mozzarella | Pesto | Broccolini

## **Pizzetta Margherita | 14**

Fresh Mozzarella | Basil EVO

## **Pizzetta Lombardi | 17**

Mascarpone | Fig | Honey

## **Pepperoni Pizzetta | 17**

Hot Honey | Ricotta | Touch of Sauce

## **Mediterranean Farm Salad | 15**

Farro | Field Greens | Roasted Artichokes | Cucumber  
Tomato | Pickled Red Onions | Feta | House Vinaigrette

## **Tangerine Spiced Olives | 8**

Hot Peppers | Citrus Vinegar

## **Burrata Alla Vodka | 16**

Crispy Cheese | Pancetta | Marinara | Touch of Cream

## **Truffle Fries | 10**

Parmesan | Parsely | Basil aioli

## **Wild Salmon Siciliano | 26**

Olives | Cherry Tomatoes | Caperes | Basil  
Parmesan and Spinach Farro



# SWEETS

## **Tiramisu | 12**

Espresso Soaked Ladyfingers | Sweet Cream

## **Warm Butter Cake | 11**

Vanilla Bean Ice Cream

## **Nutella® Cheesecake | 11**

NY Style | Graham Cracker Crust

## GOOSE BUMPS

1/2 OZ Osetra Caviar, Traditional Accompaniments, 2 Shots of Grey Goose Chilled | 125

## HIS-STORY

During the prohibition era of the 1920s, clandestine speakeasies were named after animals that signaled them as safe havens for drinking. A goose, known for flying fast and in formation, travels in flocks and can go long distances without rest. After opening The Ostrich and The Blue Heron in the East Valley, we welcome you to The Goose, a hand-crafted cocktail bar in Scottsdale that continues a long tradition of creating places with intrigue and allure. Inspired by the geese often seen flying around Marguerite Lake at McCormick Ranch, we welcome you to a special place where the spirit soars.

Thank you for sharing an evening with us! ~ **Michael Merendino**

**SPIRIT  
LIST**

