

GOOD COMPANY

Cocktails

Snowqueen of Texas

chamomile infused El Jimador reposado tequila, honey, lavender, lemon \$14

Lucky Strike

old forester rye whiskey, cocchi americano, amaro nonino \$14

Summer in Kyoto

japanese oak-aged scotch, japanese yuzu, japanese plum, ohio maple syrup, bitters, soy \$14

Spicy Cleveland Margarita

mezcal, ancho reyes chile liqueur, hot sauce, lime, sugar, tajin rim \$14

Edgewater Junglebird

dark rum blend, campari, charred pineapple, pineapple juice, lime \$14

Hard Shakes

Old Fashioned Vanilla (vg)

vanilla ice cream, old forester bourbon, amaro di angostura \$13

Buckeye Fever* (vg)

chocolate ice cream, peanut butter, ancho reyes chile liqueur \$13

The Strawberry Short Stack (vg)

strawberry buttermilk ice cream, bacardi rum, ohio maple syrup \$13

Dirty Horchata (v, gf)*

cinnamon spiced rice ice cream, bacardi spiced rum \$13

Milkshakes

Chocolate & Peanut Butter (vg)* \$8

Snickerdoodle (vg) \$8

Strawberry Streusel (vg) \$8

Horchata (v, gf)* \$8

Cans & Bottles

Bell's Hazy Hearted, hazy ipa \$6⁵⁰

Fat Head's Head Hunter, ipa \$6⁵⁰

3 Floyds Zombie Dust, hoppy american pale ale \$8

Weihenstephaner, hefeweizen wheat beer \$8

Guinness, irish stout \$6⁵⁰

Great Lakes Dortmunder Gold, export lager \$6

Stone Buenoveza, salt and lime lager \$6⁵⁰

Miller Lite, lager \$4

Urban Artifact Gadget, sour ale with blackberries, raspberries and a touch of vanilla bean \$8

Stiegl Grapefruit Radler, tallboy low alcohol radler \$6⁵⁰

Fat Head's Bumble Berry, blueberry honey ale \$6

Downeast Original Cider, hard apple cider \$7⁵⁰

High Noon Seltzer, rotating flavors \$7

3 Fonteinen Oude Geuze (375ml), sour belgian lambic \$19

Goose Island 2023 Bourbon County Bananas Foster

Bourbon Barrel Aged Stout (16.9oz) \$30

Athletic Brewing Run Wild, non-alcoholic ipa \$6

Athletic Brewing Cerveza Atletica, non-alcoholic copper lager \$6

Drafts

ask your server about our rotating drafts!

Wine

Zorzal Grand Terroir Malbec Argentina \$12

Les Belles Roches Chardonnay Burgundy \$12

Schloss Gobelsburg Zweigelt Rosé Austria \$12

Graham Beck Brut Rosé South Africa \$12

Victorine de Chastenay Cremant de Bourgneon Brut Burgundy \$12

Housemade Sweets & Breads

all ice creams, sweets and breads made in-house

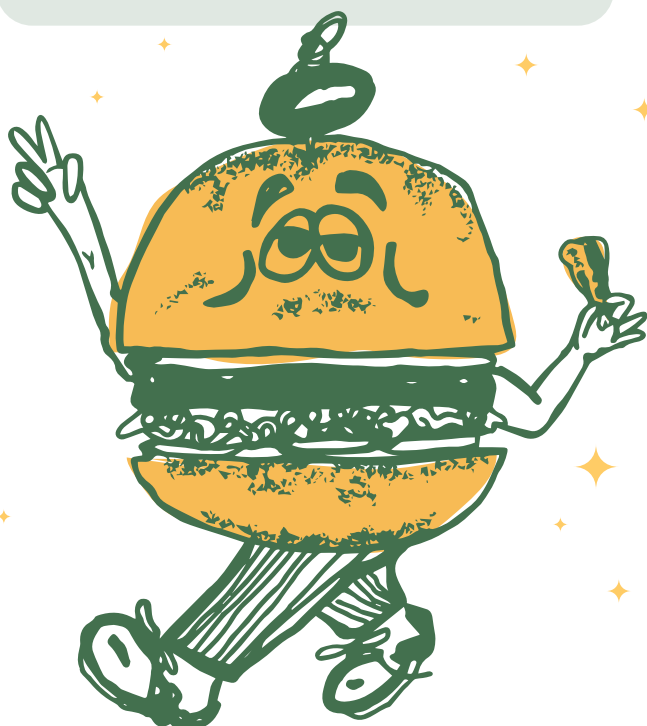
Vietnamese Coffee Panna Cotta

sweetened condensed milk and peristyle coffee panna cottas, coffee gelee, brown sugar coffee streusel \$8

12-Pack Chocolate Chip Cookies (vg) \$7

Strawberry Crispy Rice Treat \$4

6-pack Housemade Poppyseed Milk Buns (vg) \$6



HAVE A
GOOD ONE!

GOOD COMPANY

The best burgers and wings, made from scratch and thoughtfully prepared for you and your family.
"Have a Good One!"

Starters

Pretzel Service (vg)

served with housemade white american cheese sauce and brown butter cream cheese \$13

Watermelon Ceviche (v)

watermelon, cucumber, serrano peppers, vegan veta, citrus juice, nori, served with taro root chips \$13

High Life Battered Celery Root (v)

a basket of deep-fried celery root with your choice of one of our sauces or dry spice blends \$13

John's Loaded Chili Cheese Fry (gf)

beef and pork chili over our famous fries, cheddar cheese, cilantro-lime crema, fresh jalapeños, shaved red onion \$14

Bonzo Balls (v)

fried herbed chickpea mixture, with your choice of one of our sauces or dry spice blends \$13

72-Hour Wings

We **marinate** our chicken wings in dry spices for two days. On the third day, we **slow braise** them. Then we fry them to order and toss them in one of our house sauces or dry spice blends. \$13
6 wings per order

pickled celery, ranch and blue cheese available + \$1

Sauces & Dry Spice Blends

dad's hot sauce blend with hot celery (vg)

thai chili with sesame & scallions (vg)

pecorino garlic with herb gremolata (vg)

char siu barbecue with lime zest and fried garlic (v)

tavern-style with roasted jalapeños (v)

dry hot seasoning (v)

sweet & spicy bbq rub (v)

cooler ranch seasoning (vg)

Salads

+ bonzo balls (v) \$6 + fried chicken \$7

Taco Chop (gf)

iceberg lettuce, avocado crema, fried black beans, red onion, cherry tomatoes, **la plaza** chorizo, creamy ortega vinaigrette, corn tortilla chips, manchego cheese *half \$7 / full \$13*

Farmer's Salad (v)

seasonal local greens, vegetables and dill rye croutons with italian dressing *half \$6 / full \$11*

Summer Grain Salad (v)

leafy greens, herbed couscous, crispy chickpeas, fresh chopped asparagus, shelled english peas, cucumbers with creamy herb vinaigrette dressing *half \$8 / full \$15*

Sandwiches

substitute vegan oliver patty (v) add \$3

+ egg \$1 + house-smoked bacon \$2

The Good One

two **Certified Angus Beef** patties of our custom sirloin and beef belly blend*, griddled onions, malted pickles, shredded lettuce, american cheese and company sauce on our housemade poppyseed milk bun \$15
served with a side of our famous red relish

Argentinian Steak Sandwich

churrasco-style tri-tip steak, ahi amarillo aioli, chimichurri, crispy onions, manchego cheese and arugula on our housemade poppyseed hoagie roll \$18

Route 1 Chicken Sandwich (vo)

buttermilk-brined & smoked chicken breast, shredded lettuce, malted pickles and housemade kewpie mayo on our housemade poppyseed milk bun \$15

The Diner Melt

two of our custom **Certified Angus Beef** patties, white american cheese, guinness-caramelized onions, mushroom duxelle, and whole grain mustard aioli on our housemade dill rye toast \$15

Vegan Oliver (v)

two of our housemade vegan smash patties with cucumber, pickled onions and housemade vegan kewpie mayo on our vegan bun \$16

AS SEEN ON TV!

*featured on food network's
"diners, drive-ins, and dives"*

The Gabagool

house-cured capicola ham, italian-dressed shredded lettuce, pickled banana peppers, american cheese, company sauce and mayonnaise on our housemade poppyseed hoagie roll \$16

+ smash patty \$5

Sides

Good Company Fries (v) \$7

with your choice of one of our dry spice blends + white american cheese sauce (vg) \$1

Thai Peanut Pasta Salad (v)* \$8

rotini noodles tossed in thai peanut sauce with red cabbage, carrots, red bell pepper, topped with chili lime peanuts

Fried Chicken Skins \$7

with nori salt and housemade buttermilk ranch

All our beef is 100% Certified Angus Beef.

vg = vegetarian v = vegan vo = vegan option available gf = gluten-free *contains nuts

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server if you have any dietary restrictions or food allergies. **We do not maintain separate vegan or gluten free fryers.**