



All Club G members get 20% off everything!

## APPETIZERS

- GOLI GARLIC BREAD – with pesto\*, garlic, parmesan cheese and choice of 2 dipping sauces\*\* \$9  
with cheese blend \$12 add feta or blue cheese \$2
- HUMMUS PLATTER\* – Goli bread with hummus, cucumber, celery, jalapeño, Kalamata olives, tomatoes \$14
- ITALIAN STROMBOLI (Baked 16" Turnover) – sausage, pepperoni, ham, cheese blend, red sauce \$29
- PESTO TOMATO BISQUE – soup garnished with Parmesan Cheese, Mexican Corn and Goli Chips - bowl \$10
- CHICKEN WINGS – Buffalo (Mild/Medium/Hot), parmesan Goli oil, BBQ, Bangy Bangy or Thai sweet chili \$14
- MEXICAN STREET CORN \$10
- BUFFALO CAULIFLOWER \$12
- FRENCH FRIES shoestring style \$7
- LEMON PEPPER FRIES shoestring style \$9
- POTATO WEDGES \$9
- ONION RINGS \$9

#Dipping Sauces: Hummus Bangy Bangy  
Ranch Tzatziki Sauce  
Marinara (house red sauce)  
Goli Oil (extra virgin olive oil, balsamic vinaigrette,  
pesto\*, basil, rosemary, garlic)

## SALADS

YOUR CHOICE OF DRESSING – RANCH, CAESAR, BLUE CHEESE, CHAMPAGNE LEMON VINAIGRETTE  
ADD TO ANY SALAD – CHICKEN, SIRLOIN KABOB or SAUSAGE \$7; SHRIMP \$9; FILET MIGNON \$15

- SUPERFOOD SALAD – spinach, romaine, baby kale, celery, purple cabbage, red onion, beets \$10
- GOLI SALAD – romaine, onion, cucumber, tomato, pepperoncini, Kalamata olive \$12
- CAESAR SALAD – romaine, croutons, parmesan, Caesar dressing \$10
- MEXICAN SALAD – romaine, corn, purple cabbage, red onion, jalapeño, tortilla strips, Goli cheese blend, spicy ranch dressing \$12

## ENTREES

- PENNE SAUSAGE ARRABBIATA – spicy Italian chiles, spinach, with parmesan, Romano & asiago \$22
- LINGUINE SHRIMP PESTO – Goli oil, Italian chiles, mushroom, basil \$24
- PEGGY'S LINGUINE FRA DIAVOLO – spicy meat sauce, with or without Goli cheese \$22
- LINGUINE ALLA MARINARA – marinara sauce, basil, parmesan \$17
- PENNE CHICKEN ALLA VODKA – tomato cream vodka sauce, Roma tomatoes, basil, parmesan \$22
- THE HEINZ GERMAN SAUSAGE – specialty sausage served with French fries \$19
- MEDITERRANEAN RIBEYE STEAK\*\*\* – herb infused ribeye \$44
- HERB CRUSTED SALMON – with specialty rub, served with Basmati rice and Mexican corn \$34
- AHI TUNA STEAK\*\*\* – with white wine herb marinade \$29
- SAFFRON CHICKEN KABOB PLATTER – with saffron Basmati rice \$29
- SIRLOIN BEEF KABOB PLATTER – with saffron Basmati rice \$29
- FILET KABOB PLATTER – with saffron Basmati rice \$37
- FAMILY KABOB PLATTER – 1 chicken, 4 sirloin beef, and 1 filet kabob skewers with saffron Basmati rice \$97 (substitute for an additional filet for \$8)

\*\*\*SERVED WITH GRILLED JALAPEÑO, MEXICAN CORN, AND YOUR CHOICE OF SIDE

\*Contains dairy



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## **BUILD YOUR OWN BASH BURGER**

**All Burgers have Bangy Bangy Sauce, Lettuce, and Tomato**

**Served with French Fries**

**Substitute Side House Salad, Lemon Pepper Fries, Potato Wedges, or Onion Rings (Add \$2)**

**½ lb Ground Angus Beef Sirloin Steak Burger \$19**

**BFJA – 1 lb Ground Angus Beef Sirloin Steak Burger \$27**

**Ahi Tuna Steak \$19**

**Impossible Plant-Based Burger \$19**

### **ADD YOUR CHOICE OF TOPPINGS**

Bacon – Add \$2

Blue Cheese – Add \$2

Feta Cheese – Add \$2

Goli Cheese – Add \$1

Goli Hot Sauce

Ham – Add \$1

Italian Chiles

Jalapeños (Raw or Grilled)

Kalamata Olives

Mushrooms (Raw or Grilled)

Pepperoni – Add \$2

Pickles

Pineapple

Red Onions (Raw or Grilled)

Scorpion Pepper – Add \$1

## **OUR SIGNATURE GOLI MENU**

**WRAPPED IN AN EXTRA THIN VERSION OF OUR PIZZA DOUGH**

**Served with French Fries**

**Substitute Side House Salad, Lemon Pepper Fries, Potato Wedges, or Onion Rings (Add \$2)**

**BLUE CHEESE – ground sirloin, Canadian bacon, blue cheese, blue cheese dressing, romaine \$22**

**MEATBALL MARINARA – ground sirloin, cheese, house marinara sauce \$20**

**SIRLOIN KABOB – ground sirloin kabob, yogurt sauce, tomato, red onion, kale, basil \$20**

**THE ITALIAN – pepperoni, ham, sausage, cheese, vinaigrette dressing, tomato, red onion, romaine \$20**

**BUFFALO CHICKEN – grilled chicken breast, blue cheese, Buffalo sauce, hot sauce, red onion \$20**

**CHICKEN CAESAR – grilled chicken breast, cheese, Caesar dressing, romaine \$19**

**CHICKEN PESTO\* – grilled chicken breast, light cheese, feta, pesto, tomato, spinach, mushroom \$21**

**VEGGIE FETA – white sauce, light cheese, feta, tomato, spinach, basil, Kalamata olives, mushroom \$19**

## **KIDS MENU**

**Grilled Cheese Goli with French fries \$11**

**Hot Dog Wrapped in Goli Bread with French fries \$11**

**Parmesan Pasta – penne or linguine, extra virgin olive oil, parmesan, and butter \$11**

\*Contains dairy



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## SPECIALTY PIZZAS

### THIN CRUST OR AIR RISE PIZZA – MEDIUM 12”/EXTRA LARGE 16”

MAKE ANY PIZZA XTREME (MORE CHEESE, MORE TOPPINGS) – 12” ADD \$4, 16” ADD \$7

STUFFED CRUST – ONLY AVAILABLE IN 12” ADD \$5

12” GLUTEN-FREE AVAILABLE (PLEASE ADD 25 MINUTES TO YOUR ORDER) – ADD \$5

XCALIBER – red sauce, cheese, pepperoni, jalapeño \$19/\$28

CARNIVORE – red sauce, cheese, pepperoni, ham, sausage \$20/\$30

HAWAIIAN – red sauce, cheese, ham, pineapple \$19/\$28

BBQ CHICKEN – BBQ sauce, cheese, chicken, red onion \$19/\$28

RED VEGGIE – red sauce, cheese, mushroom, spinach, tomato, Kalamata olives, basil \$22/\$33

VEGGIE FETA – white sauce, cheese, feta, tomato, spinach, basil, Kalamata olives, mushroom \$22/\$33

THE MOTHERLOAD – (air rise only) red sauce, cheese, ham, pepperoni, sausage, red onion,  
Kalamata olives, mushroom, jalapeño \$27/\$37

KABOB – ground sirloin kabob, yogurt sauce, pesto, tomato, red onion, spinach, basil \$21/\$31

THE BANGY – Bangy Bangy sauce, white sauce, cheese, tomato, red onion, spinach, mushroom, jalapeño,  
Italian chiles \$23/\$34

THE SHERVINATOR – (12” stuffed crust only) medium buffalo sauce, cheese, pepperoni, sausage,  
chicken, red onion, jalapeño, hot honey drizzle \$27

PESTO\* – pesto sauce, light cheese, feta, shrimp or chicken, tomato, spinach, basil, mushroom \$23/\$34

MARGHERITA – red sauce, cheese, tomato, spinach, basil \$19/\$28

PINEAPPLE PUNISHER – red sauce, cheese, pepperoni, red onion, jalapeño, Italian chiles, pineapple \$20/\$30

BUFFALO CHICKEN – mild buffalo sauce, cheese, blue cheese, chicken, tomato \$22/\$33

## BUILD YOUR OWN CUSTOM PIZZA

MEDIUM - 8 SLICES (12”): CHEESE PIZZA \$14

EXTRA LARGE - 12 SLICES (16”): CHEESE PIZZA \$21

MAKE ANY PIZZA XTREME (MORE CHEESE, MORE TOPPINGS) – 12” ADD \$4, 16” ADD \$7

STUFFED CRUST – 12” CHEESE PIZZA ADD \$5, 16” CHEESE PIZZA (AIR RISE ONLY) ADD \$8

12” GLUTEN-FREE AVAILABLE (PLEASE ADD 25 MINUTES TO YOUR ORDER) – ADD \$5

### PICK YOUR CRUST

Thin Crust

Air-Rise Crust

J-Low Jamie Low Carb (12” Only)

### PICK YOUR SAUCE

Red

House Herb (Pesto\*, Garlic, Basil, Rosemary)

White

Barbeque

### ADD TOPPINGS – 12” EACH \$2, 16” EACH \$3

Bacon

Hot Honey Drizzle

Pineapple

Basil

Italian Chiles

Red Onions

Blue Cheese (add \$1 med, \$2 xl)

Jalapeños

Roma Tomatoes

Extra Goli Cheese Blend

Sirloin Kabob (add \$1 med, \$2 xl)

Sausage (add \$1 med, \$2 xl)

Feta Cheese (add \$1 med, \$2 xl)

Kalamata Olives

Scorpion Peppers

Grilled Chicken (add \$1 med, \$2 xl)

Kale

Shrimp (add \$3 med, \$5 xl)

Corn

Mushrooms

Spinach

Ham (add \$1 med, \$2 xl)

Pepperoni

\*Contains dairy



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## DESSERTS

Frosted Cinnamon Goli Bread  
topped with vanilla ice cream \$12  
New York Style Cheesecake \$9  
Triple Chocolate Cake with vanilla ice cream \$9  
Pirate's Ice Cream – vanilla ice cream  
with Spiced Rum \$14

Affogato \$9  
Café Glace \$10  
Vanilla Ice Cream Sundae \$10  
Served with your choice of:  
Chocolate Chips      Cherry  
Gummi Worms      Whipped Cream

## BEVERAGES

**\$3**

Coffee (Decaf/Regular)	Red Bull	Specialty Water:	Juice (\$4):
Espresso	Coke Zero	Bottled	Apple
Cappuccino (\$5)	Craft Sodas (free refills):	Natural Sparkling	Cranberry
Latte (\$5)	Cola/Diet Cola	Lemon Lime	Grapefruit
Unsweetened Iced Tea	Lemon Lime	Peach Nectarine	Orange
Milk/Chocolate Milk	Sparkling Lemonade		Pineapple
	Ginger Ale		

## TEA LIST

**\$4**

### HERBAL

Cool Mountain Oregon Mint  
Egyptian Chamomile  
Sun-Sweetened Raspberry  
Tuscan Lemon Hibiscus  
Chamomile

### BLACK

Persian Blend  
Persian Cardamom  
Himalayan Darjeeling  
Earl Grey w/ Pure Italian Bergamot  
English Breakfast  
Decaffeinated Orange Pekoe  
Mango/Guava/Peach/Passion Fruit

### GREEN

Chinese Oolong  
Passion Fruit  
Temple of Heaven  
Decaffeinated Green  
Decaffeinated Camellia Sinensis  
Intense Pure Green

## AFTER DINNER DRINKS

Courvoisier or Hennessy Cognac  
Chevalier (Cognac with Dark Chocolate)  
Brandy  
DW – Whiskey with Amaretto

Amaretto  
Peach Schnapps  
Black Strap Aged Rum  
Dark Aged Rum