

# GOOD THANKS

Dinner

Mon & Wed - Sun 5pm - 10pm

Tues - closed

**BREAD n BUTTER 5**

Toasted Focaccia with butter and sea salt

**FRITO MISTO 18**

Fried calamari, shrimp, broccolini, dill aioli

**BUTTERMILK FRIED CHICKEN 17**

Gochujang bbq sauce, kewpie mayo, scallions, lime zest

**CAESAR SALAD 17**

Romaine, garlicky fried breadcrumbs, pickled red onions, dill, parmesan

Add chicken schnitzel \$7

**ROASTED BEETS 16**

pickled cherries, walnut aioli, cherry vinaigrette, roast walnuts, shallots

**CHARRED CARAFLEX CABBAGE 18**

curry butter, Thai chilli, crispy shallots

**BROCCOLINI FARRO 17**

Charred broccolini, farro, pickled cabbage, arugula, salsa macha, Aji verde

**COCONUT CURRY MUSSELS 21**

green curry, lemongrass, shallots, cilantro, served with warm sourdough

**SHRIMP BUN 16**

sambal lime slaw (radish, carrot, fennel), charred scallion aioli, on a potato bun

**GOOD THX BURGER 16**

6oz Happy Valley Patty, American cheese, caramelised onion, spicy dill aioli  
lettuce, potato bun

**HANGER STEAK 30**

w/ fries, pepper sauce

**SPICY SAUSAGE PASTA 22**

Tagliatelle, pork and fennel sausage, vodka sauce, parmesan, chives

**STEEL HEAD TROUT 26**

ginger scallion sauce, spring peas, charred onion

**STICKY TOFFEE PUDDING 12**

Classic British style date cake, served with butterscotch and whipped cream

**CHOC MOUSSE 12**

Served with vanilla ice cream and oat crumble

# GOOD THANKS

Brunch

Mon & Wed - Sun 9am to 4pm

Tues - closed

## **BANANA BREAD 10**

(gluten free) a thick toasted slice, served with burnt honey butter and sea salt

## **EGGS AND LABNE 12**

6 min egg, garlicky labne, house made salsa macha, mint & dill, grilled sourdough (contains nuts)

## **AVOCADO TOAST 15**

Diced avocado, pickled fresno chilli, scallion, zaatar, radish.  
add fried egg \$3 Scramble \$5

## **BREAKFAST SANDWICH 14**

Sesame roll, scrambled egg, bacon, arugula, caramelised onion, spicy dill aioli add avo \$2

## **MUSHROOM TOAST 16**

Sautéed wild mushrooms, served on sourdough with scallion labne. fried egg + \$3  
scrambled egg \$5, bacon + \$6

## **KIMCHI SCRAMBLE 16**

soft scrambled egg and organic kimchi on sourdough scallion labne and arugula salad  
avocado + 4, smoked salmon + 6

## **CHICKPEA CURRY SCRAMBLE 22**

Spicy chickpea curry, free-range soft scrambled eggs, sourdough, avocado, topped with fried shallot & coconut crisp, cilantro

## **2 EGGS ON TOAST 11**

Choose soft scramble or fried, coming on toasted sourdough, add sides to build your perfect breaky.

## **BROCCOLINI FARRO BOWL 18**

Charred Broccolini, farro, pickled cabbage, arugula, aji verde, salsa macha, 6 min boiled egg. (Contains nuts)

## **WHITE FISH TOAST 15**

House made whitefish spread, fresh cucumbers, pickled red onion, chilli oil, fried shallots.  
fried egg + 3

## **GOOD THX BURGER 15**

6oz Happy Valley Patty, American cheese, caramelised onion, spicy dill aioli, lettuce, potato roll.  
- Add bacon + 4  
- add fries + 4

## **SHRIMP SANDWICH 16**

breaded shrimp, American cheese, garlic herb aioli, shredded lettuce, house pickles.  
Add fries + 4

## SPARKLING

**MONTESISSA EMILIO**, 'Rosè Frizante' (15 | 55)  
Barbera, Bonarda, Emilia-Romagna ITA

**HENRY VARNAY** (14 | 55)  
Sparkling White, Loire, FRA

## ORANGE

**VIÑA ECHEVERIA 'No Es Pituko'** (15 | 55)  
Sauvignon Blanc, CHE

**JOE SWICK** 'The Flood' (65)  
Gurwertztraminer blend, Oregon, US

**KUNOH WINES** 'Narcissus' (60)  
Field Blend, Sth Island, NZ

**ROBERTO HENRIQUEZ**, 'Super Estrella' (63)  
Semillon & Torontel, Itata Valley, CHE

**LE CHAT HAUNT** 'Tsituri' (75)  
Sauvignon Blanc, Loire Valley, FR

## WHITE

**\*ROSE\* CLOS DES MOURRES** 'Pompette' (15 | 52)  
Caladoc, South Rhone, FR

**SURIOL** 'Bancals' (14 | 48)  
Xerelo, Catalonia, SPN

**WEINGUT HEINRICH** 'Naked White' (14 | 50)  
Chard/Pinot Blanc/Gruner, Bergenland AT

**FLOREZ WINES** 'Shangra-Li' (60)  
Sauvignon Blanc, Cienega Valley CA

**MAUNOURY** 'Alphee' (66)  
Chardonnay, 2019, Loire, FR

**LE GRAPPIN** 'Montagny 1er Cru' (110)  
Chardonnay, Châlonnaise, Burgundy, FR

## RED

**WEINGUT SCHMITT** (1 litre) *Chilled* (14 | 60)  
Merlot, Sankt Laurent, Rheinhessen, GR

**JOE CHANDELLIER** 'Le Ribieral' (15 | 55)  
Grenache/Carignan, Cevennes, FR

**ROBERTO HENRIQUEZ**, 'Tierre De Pumas' (60)  
100% Pais, CHE

**VALARIE FORGUES** *Chilled* (55)  
Gamay, Touraine, FR

**02Y** 'Vinum Bibo' *Chilled* (80)  
Gamay, Jura, FR

**DOMAINE CHEVROT** (90)  
Pinot Noir, Beaune, FR

## SIGNATURE COCKTAILS

### LYCHEE DACQUIRI 15

Overproof Jamaican rum, lychee puree, grapefruit liqueur, fresh lime juice

### MARTINI FOR YOUR HEALTH 15

Celery infused vodka, Brennevin Aquavit, olives, celery bitters

### HOT FUZZ 15

Hibiscus infused Borosso mezcal, pineapple, lime, aquafaba

### BAHAMA OLD FASHIONED 15

Elijah Craig, Giffard banana liqueur, angostura bitters

### BRIGHT EYES 15

Cucumber juice, lime, serrano infused tequila, passionfruit liquor

### GOOD THANKS NEGRONI 15

Plymouth sloe gin, London dry gin, Carpano Antica, Campari

### GT ESPRESSO MARTINI 15

House espresso, vodka, Mr Black Liquor

### \$10 DAILY HAPPY HOUR

4:30pm-6:30pm

burger • wines • cocktails

### WINE WEDNESDAY

1/2 price BTLS of wine

## BEER

**NARRAGANSETT** (12oz) Rhode Island **6**

**KIRIN JAPANESE LAGER** (12oz) Japan **7**

**TALEA**, IPA (16oz) Brooklyn **10**

**HUDSON NORTH CIDER CO.**, (12oz) New York **8**

## NO ALC. BEVS

### St AGRESTIS PHONY NEGRONI 13

Brooklyn Amaro producers 7oz bottled negroni

### HIBISCUS FIZZ 10

yuzu, pineapple, hibiscus syrup, angostura bitters

### ATHLETIC BREWING 7.5

'Upside Dawn' Golden Ale, CA USA

### GINGER MINT SODA 7