



Rock the Goat!

The Drunken Goat has teamed up with Lemon Rock Sommelier Services to bring a handcrafted, locally-inspired dining experience to you.

The culinary team at Drunken Goat prepare a dynamic and delicious menu designed specifically for Lemon Rock to bring to your table. Lemon Rock provides the wine, prepares each course family-style, and puts the finishing touches on each dish right in your kitchen. From popping the first bottle of bubbly to servicing your entire dining experience, Lemon Rock has you covered from start to finish.

Depending on your desired dining experience, **Rock the Goat** features three distinct menus of choice: **Rockin' Goat Party** is a cocktail-style dining experience; the **Après Soirée** is a casual afternoon delight; and **Champagne & Oysters** is designed as a stand-alone indulgence or decadent Add-On.

Whether you want to relax at home with your family, entertain a small gathering, or celebrate life in the Rockies with a few dozen of your closest friends, let us **Rock the Goat** for you.

Starting Prices

(Includes Drunken Goat's Menu, Select Wines, All Taxes and Services)

Rockin' Goat Party: \$145/person for Parties of 8 or More

Après-Soirée: \$100/person for Parties of 8 or More

Champagne & Oysters: \$85/person for Parties of 8 or More

Contact jason@lemonrockwines.com to book your next event!

Rock the Goat Wine Selection

(Pick 1 bottle for every 2 guests in your party)

Moutard Brut "Grand Cuvée" Champagne

Moutard Brut "Rosé de Cuvaison" Champagne

Shovel Blanc Rosé, Willamette Valley, OR 2021

Bichot, Chardonnay, Burgundy, FR 2021

Carlton Hill Estate, Pinot Noir, Willamette Valley, OR 2017

Force Majeure Estate "Parabellum-Coulée" Syrah-Blend, Red Mountain, WA 2019

Krutz, Cabernet Sauvignon, Napa Valley, CA 2019



Rock the Goat Menus

Rockin' Goat Party

Charcuterie & Cheese Board

chef's select meats and cheeses

Green Goddess Hummus

warm naan, crudités, tahini vinaigrette, watermelon radish

Burrata Salad

cherry tomatoes, spinach and basil pesto, balsamic glaze, ciabatta

Pimiento Cheese Dip

southern-style with house pickles, watermelon radish, crudités, chips

Mediterranean Bruschetta

Artichokes, whipped goat cheese, red onion, parsley, lemon oil, balsamic drizzle

Tuna Poke

Marinated tuna, yuzu aioli, avocado, lavash

\$145/person | Groups of 8 or More

(Available 5:30 to 8:00)

Après Soirée

Charcuterie and Cheese / Parm & Goat Bruschetta / Pimiento Cheese Dip

\$100/person | Groups of 8 or More

(Available 2:30 to 4:30)

Champagne & Oysters

Seasonal Oysters w/ Drunken Mignonette & Grower Champagne

\$85/person | Groups of 8 or More

(Available 2:30 to 4:30)