
CLASSICS

COCKTAILS

DEALER'S CHOICE

A SURPRISE COCKTAIL CREATION

OL' FASHIONED

BUFFALO TRACE BOURBON, DEMERARA, ANGOSTURA BITTERS

MANHATTAN

OLD FORESTER RYE, CARPANO ANTICA, ANGOSTURA BITTERS

SANGRIA

SKYY CITRUS VODKA, HOUSE RED WINE, CRANBERRY, ORANGE

FANCY NANCY

CHAMOMILE INFUSED WHEATLEY VODKA, ELDERFLOWER LIQUEUR,
LILLET BLANC, LEMON, YUZU

DAIQUIRI

PLANTATION 3 STAR RUM, LIME, SIMPLE

ESPRESSO MARTINI

OYO HONEY VANILLA VODKA, BORGHETTI ESPRESSO LIQUEUR,
ESPRESSO SYRUP

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BOTTLES

STELLA ARTOIS

CORONA EXTRA

MILLER LITE

BUD LIGHT

MIC ULTRA

THANK YOU FOR JOINING US ,
@GOODALE STATION

GOODALE STATION



1930's
COLUMBUS, OHIO
TRACK 8 - COLUMBUS UNION STATION
PHOTO FROM: THE DONALD A. KAISER COLLECTION

LATE NIGHT

FRIDAY & SATURDAY
10PM - 11PM

THE SNACK BAR

CHICKEN WINGS

FERMENTED YUZU CHILI SAUCE, KOHLRABI-APPLE-FENNEL SLAW, MISO RANCH

TOASTED ITALIAN FOCACCIA

SALUMI, FRESH MOZZARELLA, OLIVE TAPENADE, GIARDINIERA, GARLIC, PARMESAN

BLACK CAP GARLIC SHRIMP

ROCK SHRIMP, BLACK CAP HOT SAUCE, CHARRED FOCACCIA
NF

PATA BRAVAS

FINGERLING POTATOES, HOUSEMADE CHICKEN CHORIZO, TOMATO SHERRY REDUCTION, SMOKED PAPRIKA AOLI

MAC N' CHEESE

AGED WHITE CHEDDAR & GRUYERE CHEESE, CAVATAPPI PASTA, CRISPY PANCETTA, THYME-FOCACCIA BREADCRUMBS

MUSSELS*

WHITE WINE COCONUT BROTH, KIMCHI BUTTER, MINT, CILANTRO, LIME, GRILLED FOCACCIA

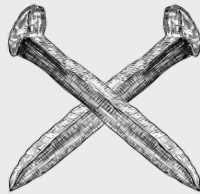
KOREAN GARLIC BUNS

(THREE) CHALLAH BUNS, CREAM CHEESE FILLING, PARMESAN, KIMCHI GARLIC BUTTER

ADD CRAB* - 10 V, NF

SMASH BURGER

TWO GRASS FED PATTIES, AMERICAN CHEESE, GRILLED JALAPENO, PINEAPPLE BACON JAM, ONION STRAWS, PICKLE AIOLI, CHALLAH BUN



**Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies.*

While we will do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy & wheat).

We do offer gluten-free friendly items; however, our kitchen is not completely gluten free.

CREW CREATIONS



BAE BREEZE

★ **BROWN-FORMAN'S 614 COMPETITION WINNER 2026**

CUCUMBER GIN MARE, SUZE, ANCHO REYES CHILE, LEMON



MOSHISOLOMA

SHISO LEAF COLD INFUSION, ESPOLON BLANCO, HONEY SYRUP, GRAPEFRUIT, SODA



GRASS IS GREENER

LEMONGRASS & MINT KETEL ONE VODKA, GIFFARD RHUBARB, ST. ELDER LIQUEUR, COCONUT SYRUP, LIME



SHE'S BLUSHING*

ORANGE DRUMSHANBO, BARR HILL, APEROL, BLOOD ORANGE, HONEY, CRANBERRY



LIME LIGHT

PLANTERAY 3 STAR RUM, YELLOW CHARTREUSE, VANILLA BEAN SYRUP, ABSINTHE RINSE



BOATS TO BUILD

SIPSMITH GIN, ECHO ELUSIVE, SUZE, CINNAMON SYRUP, LEMON, PINEAPPLE



SPIRIT DITCH

ANGEL'S ENVY BOURBON, SEE THE ELEPHANT AMARO, CAMPARI, PINK PEPPERCORN SYRUP, LEMON



OOOH MAMI

MUSHROOM WATERSHED VODKA, DOLIN DRY VERMOUTH, BASIL SYRUP, LEMON, SODA



LIGHT TOUCH

ITALICUS, APEROL, PINEAPPLE, LEMON, PROSECCO



TIP OF THE TONGUE

SZECHUAN MACCHU PISCO, STRAWBERRY SYRUP, RADLER



SQUIDWARD'S TIKI ISLAND

PLANTERAY CUT & DRY, PLANTERAY OFTD, COCONUT/MANGO SYRUP, PINEAPPLE, ORANGE, LEMON, ANGOSTURA BITTERS

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