

FORAGE

public house



brunch libations

AGAVE TEQUILA SUNRISE — 10

milagro tequila, freshly squeezed orange juice, pomegranate molasses, pomegranate reduction

FORAGE MIMOSA — 10

charles armand blanc de blanc brut, orange juice

BLOOD ORANGE MIMOSA — 10

charles armand blanc de blanc brut, blood orange puree

FRENCH 75 — 11

charles armand blanc de blanc brut, lemon juice, four peel gin, simple syrup, amarena cherry

BELLINI — 11

charles armand blanc de blanc brut, peach puree

BLOODY MARY — 10

VIRGIN MARY — 5

celery, olives, lime

add maple syrup cured ohio pork belly + 2

add roth buttermilk blue + 3

add lec feta + 3

add chef's funky pickles + 1

beer

CRAFT BEER

Bells Amber 5

Fat Head's Bumbleberry 5

Founders Dirty Bastard 4.5

Great Lakes Dortmunder 4.5

Kentucky Bourbon Barrel Ale 5

Ommegang Three Philosophers 5

HOPPY BEER

Fat Head's Head Hunter 5

Great Lakes Burning River 4.5

Jackie O's Mystic Mama 5

Sierra Nevada Pale Ale 4.5

Stone IPA 4.5

DOMESTIC BEER

Bud Light 4

Budweiser 4

Coors Light 4

Miller Lite 4

Yeungling 4

Yeungling Light 4

O'Doul's Amber na* 3.5

IMPORTED BEER

Amstel Light 5

Dos Equis Amber 4.5

Guinness 5.5

Heineken 5

Corona 4.5

GINGER BEER

Goya Jamaican Style na* 5

Goslings na* 5

cocktails

FOUR PEEL FIZZ — 13

watershed four peel gin, simple syrup, egg white, fresh squeezed lemon juice

TEMPLETON'S HIGHBALL — 10

templeton's rye whiskey, spicy ginger beer, lemon bitters, freshly squeezed lemon

REYKA BUCK — 11

reyka small batch vodka, freshly squeezed lime, simple syrup, fresh mint, spicy ginger beer

BLACK MISSION FIG MANHATTAN — 12

fig infused bourbon, carpano rustic sweet vermouth, black walnut bitters, orange peel

BOURBON DAISY — 12

buffalo trace, southern comfort, freshly squeezed lime, pomegranate ginger reduction, simple syrup, crystallized candied ginger

CORPSE REVIVER — 12

four peel gin, lillet blanc, freshly squeezed lemon, absinthe, cointreau, lemon peel

NEW BROWN DERBY — 13

basil hayden's, carpano rustic sweet, macerated ruby red grapefruit, clover honey, rhubarb bitters

EL DIABLO — 11

100% agave milagro silver tequila, crème de cassis, freshly squeezed lime, spicy ginger beer

BLOOD SANGRIA — 10

mr. boston's black berry brandy, burgundy wine reduction, three olives cherry vodka, citrus liqueur, blood orange puree

BARREL AGED OLD FASHIONED — 13

basil hayden's, carpano rustic sw buffalo trace, whiskey barrel aged bitters, macerated sugar cube, amarena cherries & orange

wine

RED

Aia Vecchia - Lagone *Red Blend* Tuscany, Italy 9 / 36

Bodegas y Vinedos Luminis - Allamand Valle de Uco *Malbec* Mendoza, Argentina 10 / 40

Vigilance *Cabernet Sauvignon* Red Hills Lake County, California 8 / 32

Josh Cellars *Cabernet Sauvignon* Carneros, California 10 / 40

Manifesto *Zinfandel* Carmel, California 9 / 36

Simple Life *Pinot Noir* Sonoma, California 9 / 36

Bonny Doon - Pousseur *Syrah* Central Coast, California 7 / 28

WHITE

Evans & Tate *Chardonnay* Margaret River, Australia 9 / 36

La Charmel *Rose* Côtes de Provence, France 8 / 32

Cline Cellars - Cashmere *White Blend* Central Valley, California 8 / 32

Chateau Sichel Sirius *Bordeaux Blanc* Bordeaux, France 9 / 36

Zenato *Pinot Grigio* Veneto, Italy 10 / 40

Dr. Heyden *Riesling* Mosel, Germany 8 / 32

Sean Minor - Four Bears *Sauvignon Blanc* Sonoma, California 9 / 36

SPARKLING

La Marca *Prosecco* California 9

Charles Armand Blanc de Blanc *Brut* France 7 / 26

Raventós i Blanc *Rose Brut* Spain 65

Raventós i Blanc *Brut* Spain 50

mead


MEAD


B. Nektar - NecroMangoCon 13

Crafted Artisan Meadery - Pollination 8

Redstone Meadery - Nectar of the Hops 8

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