

FORAGE

public house



cocktails

BLACK WALNUT MANHATTAN – 12

w.l. weller special reserve, carpano rustic sweet vermouth, black walnut bitters, orange peel

EL DIABLO – 11

100% agave lunazul silver tequila, crème de cassis, freshly squeezed lime, grapefruit, ginger beer

FORAGED HUCKLEBERRY CAIPIRINHA – 13

cachaça 51, muddled huckleberries, fresh-squeezed lime juice, cane sugar

DECONSTRUCTED OLD FASHIONED – 13

maker's mark, whiskey barrel aged bitters, amarena cherries, orange

BLOOD SANGRIA – 10

blackberry brandy, burgundy wine reduction, three olives cherry vodka, citrus liqueur

Happy Hour Cocktails: only available at the bar

LOCAL SPRITZ – 11

zardetto private cuvée, aperol, seltzer, orange wheel

EFFEN MULE – 11

effen cucumber vodka, fresh lime juice, gosling's ginger beer, mint

HIBISCUS BRAMBLE – 12

new amsterdam, lemon juice, hibiscus, huckleberry syrup, lemon twist

ESPRESSO MARTINI – 12

italian espresso, tito's vodka, kahlúa

FPH MAI TAI – 11

brugal añejo, fresh lime juice, orgeat syrup, pineapple juice, meyer's dark rum

wine

RED

DeLoach – Heritage Reserve Pinot Noir 8 / 30
Sonoma County, California

Big Smooth - Old Vine Zinfandel 10 / 38
Lodi, California

Playtime Red Blend 8 / 30
California

Killka Malbec 10 / 38
Mendoza, Argentina

Buehler Zinfandel 15 / 55
Napa, California

Vigilance Cabernet Sauvignon 9 / 33
Red Hills Lake County, California

Cloudline Pinot Noir 12 / 46
Willamette Valley, Oregon

Fortress Cabernet Sauvignon 14 / 52
Sonoma County, California

Decoy by Duckhorn Red Blend 14 / 52
Napa, California

Staccato Red Blend 10 / 38
Mendoza, Argentina

WHITE

Angeline Sauvignon Blanc 8 / 30
Russian River Valley, California

Buehler Chardonnay 10 / 38
Napa, California

Conundrum White Blend 10 / 38
California

Harken Chardonnay 9 / 33
Salinas Valley, California

Highgate Sauvignon Blanc 10 / 38
Marlborough, New Zealand

Tiamo Pinot Grigio 9 / 33
Veneto, Italy

Max Ferd Richter Estate Riesling 12 / 46
Mosel, Germany

Famille Perrin Réserve White Blend 8 / 30
Côtes du Rhône, France

Domaine des Tourelles Rosé 9 / 33
Bekaa Valley, Lebanon

SPARKLING

Clara C' Fiori di Prosecco 11
Veneto, Italy

Zardetto Private Cuvée Brut 9 / 29
Veneto, Italy

Argyle Vintage Brut 55
Willamette Valley, Oregon

beer

CRAFT BEER

Fat Head's Bumble Berry 6
honey blueberry ale 5.3%

3 Floyds Gumballhead 7
american pale wheat ale 5.6%

New Holland Dragon's Milk 12
bourbon barrel-aged stout 11%

Platform Speed Merchant 6
american pale wheat ale 5.6%

North Coast Scrimshaw 7.5
pilsner 4.5%

HOPPY BEER

BrewDog Elvis Juice 6
grapefruit infused IPA 6.5%

Fat Head's Head Hunter 6
citrus & pineapple india pale ale 7.5%

Jackie O's Mystic Mama 6
citrus india pale ale 7%

Founders All Day IPA 5
session india pale ale 4.7%

R. Shea The Three Legends 8
new england IPA 6.25%

Flying Dog Raging Bitch 7
belgian IPA 8.3%

Heavy Seas Double Cannon 8
double IPA 9.5%

DOMESTIC BEER

Bud Light 4
lager 4.2%

Budweiser 4
lager 5%

Miller Lite 4
lager 4.2%

Yuengling 4
lager 4.5%

IMPORTED BEER

Corona 5
lager 4.6%

cider

Original Sin Black Widow 6
blackberries & new york apples 6%

seltzer

White Claw 5
hard seltzer 5%

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