

# FORAGE

public house



## cocktails

### BLACK WALNUT MANHATTAN – 12

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

### EL DIABLO – 11

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

### PASSION FRUIT CAIPIRINHA – 13

cachaça 51, passion fruit purée, fresh-squeezed lime juice, simple syrup

### FORAGE OLD FASHIONED – 13

larceny bourbon, orange bitters, peychaud's bitters, expressed orange, amarena cherry syrup

### 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

wycliff brut, aperol, seltzer, orange wheel

### EFFEN MULE – 11

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

### ESPRESSO MARTINI – 12

italian espresso, tito's vodka, kahlúa, simple syrup

### EMPRESS COLLINS – 13

empress gin, house-made limoncello, simple syrup, soda water

### PINEAPPLE BASIL SMASH – 13

santa teresa rum, pineapple juice, fresh basil, lemon juice, ginger beer, agave nectar

## wine

### RED

Giapoza Cabernet Sauvignon 12 / 42  
Napa, California

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

Staccato Red Blend 10 / 38  
Mendoza, Argentina v

Penfolds Shiraz 9 / 33  
Koonunga Hill, Australia

Cune Rioja Crianza Temperrillo 10 / 38  
Rioja, Spain v

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

Playtime Red Blend 8 / 30  
California v

### WHITE

Lagaria Pinot Grigio 10 / 38  
Venezie, Italy v

Joseph Drouhin Macon-Villages Chardonnay 11 / 40  
Napa, California

Dr. Loosen Riesling 8 / 30  
Mosel, Germany v

Buehler Chardonnay 10 / 38  
Russian River, California v

Highgate Sauvignon Blanc 10 / 38  
Marlborough, New Zealand v

Ferrari-Carano Sangiovese Rosé 10 / 38  
Sonoma County, California v

Cannonball Chardonnay 9 / 33  
Sonoma County, California

### SPARKLING

Clara C Fiori di Prosecco 11  
Veneto, Italy

Zardetto Private Cuvée Brut 9 / 33  
Veneto, Italy v

G.H. Mumm Brut 48  
Champagne, France

## beer

### CRAFT BEER

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

North Coast Scrimshaw 7.5  
pilsner 4.5%

Three Floyds Gumballhead 7  
american pale ale 5.6%

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%

### 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%

JOIN US FOR

Happy Hour!



Monday through Friday 3pm - 7pm

HALF OFF SELECT APPS  
\$2 DOMESTICS  
\$5 SELECT HOUSE WINE  
\$6 SELECT COCKTAILS

Only available at the bar.

f /foragepublichouse

ig @foragepublichouse

tw @foragepublic

foragepublichouse.com