

FORAGE

happy hour



*Monday through Friday 2pm - 6pm
Only available at the bar*

STARTERS & SHAREABLES

FORAGE POUTINE

*fresh cut fries, demi, corned beef, cheese curds,
shaved shallots - 8*

CRISPY VEGAN CAULIFLOWER

lime chile, ginger, scallions - 8

VEGAN MAC & CHEESE

pasta in a cashew cream sauce - 8

TEMPURA CHEESE CURDS

with spicy ranch - 8



QUESO FUNDIDO

*queso, chorizo, roasted red peppers, cilantro,
tortilla chips, pretzels - 8*

PARMESAN TRUFFLE FRIES

idaho potatoes, parmesan, truffle oil - 5

TACOS

 **pick any 2 tacos for \$8** 

GRILLED ADOBO CHICKEN THIGH

*pico de gallo, white cheddar, chili-lime creme,
cilantro*

VEGAN CAULIFLOWER

*lightly battered and fried florets, sweet chili
gastrique, house slaw, cilantro – vg, v*

MARINATED SHRIMP

house slaw, pico de gallo, chili-lime creme, cilantro

HOUSE WINE

FORAGE *Pinot Grigio* - 6

FORAGE *Rosé* - 6

FORAGE *Cabernet Sauvignon* - 6

BEER

ROTATING SEASONAL

ask for details - 4

ZOMBIE DUST

3 Floyds Brewing

draft, american pale ale 8.2% - 5

FORAGE LAGER

Sibling Revelry Brewing

draft, american lager 5.2% - 4

DORTMUNDER GOLD

Great Lakes Brewing Company

bottle, lager 5.8% - 4

BUD LIGHT

bottle, lager 4.2% - 3

MILLER LITE

bottle, lager 4.2% - 3

COCKTAILS

HIBISCUS MARGARITA

100% agave lunazul silver tequila, freshly squeezed lime & lemon, triple sec, hibiscus-infused syrup - 8

EFFEN MULE

cucumber vodka, freshly squeezed lime, goslings ginger beer, mint - 8

EL DIABLO

100% agave lunazul silver tequila, jalapeno-infused simple syrup, grapefruit juice, lime juice, ginger beer - 8

BLOOD or WHITE SANGRIA

blackberry brandy, burgundy wine reduction, three olives cherry vodka, citrus liqueur - 8

