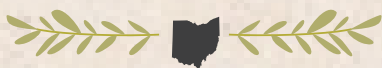


FORAGE

happy hour



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

STARTERS & SHAREABLES

BEER BATTERED ONIONS RINGS

house made zesty sauce - 8

LOADED MUSHROOM FRIES

truffle oil, parmesan, sautéed mushrooms, pickled jalapeños & parsley - vg - 5

VEGAN MAC & CHEESE

cavatappi pasta, cashew cream sauce, panko, chives - v - 8



THREE CHEESEBURGER SLIDERS

cheddar cheese & pickle aioli - 10

CRISPY VEGAN CAULIFLOWER

sweet chili-ginger, lime, scallions - vg, v - 8

TACOS

 pick any 2 tacos for \$8 

BRAISED ADOBO CHICKEN THIGH

Kidron, Ohio

pico de gallo, white cheddar, chili-lime crème, cilantro

VEGAN CAULIFLOWER

Lakewood, Ohio

lightly battered & fried florets, sweet chili gastrique, house slaw, cilantro - vg, v

OLD BAY MARINATED SHRIMP

New Haven, Connecticut

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

HOUSE WINE

FORAGE *Pinot Grigio* - 6

FORAGE *Rosé* - 6

FORAGE *Cabernet Sauvignon* - 6

BEER

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

COORS LIGHT

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

choice of:

Blood Orange: red wine reduction, blackberry brandy, orange liqueur, cherry vodka, blood orange juice

White: peach schnapps, pineapple juice, pinot grigio, lemon-lime soda - 8



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