



407 SW A St., Bentonville, AR 72712

Phone: 1-479-254-3699

www.TheForgeBentonville.com

FORGE FARE

Reuben Rolls

Corned beef, Swiss cheese, sauerkraut & cabbage,
w/ a side of Russian dressing \$8.00

Fries

Cut in house \$6.00

Jammers

Shredded potatoes, corned beef & Monterey Jack cheese,
w/ a side of Russian dressing \$8.00

Guinness BBQ Wings

Fried and tossed in Guinness BBQ sauce \$10.00

Goat Crostini

Goat cheese, celery, sunflower pesto, avocado & arugula \$8.00

Black & Tan Poutine

Fries topped w/ Guinness Gravy, shredded beef, Harp beer
& cheese sauce \$12.00

Irish Soda Bread

Baked daily in The Forge kitchen (2 slices) \$2.00

SOUP & SALAD

Caesar Salad*

Romaine lettuce, classic Caesar dressing, croutons
& Parmesan Reggiano cheese \$9.00 Add Chicken \$3.00

House Salad

Mixed greens, cucumber, tomato, red onion,
croutons & cheese \$9.00 Add Chicken \$3.00

Roasted Beet Salad

Roasted beets, goat cheese, candied walnuts
& fresh greens w/ citrus vinaigrette \$12.00 Add Chicken \$3.00

Mandarin Orange Chicken Salad

Romaine lettuce, mandarin oranges, poached chicken,
avocado, tomato & cashews w/ a creamy dressing \$13.00

Soup & Salad

Cup of soup w/ a Caesar or House side salad \$9.00

Soup of the day

Cup \$4.50 Bowl \$6.50

Forge House Made Dressings:

Ranch, Italian, Russian, Blue Cheese or Citrus Vinaigrette

SANDWICHES

All sandwiches served w/ fries.

Substitute a side salad or cup of soup \$3.00

Reuben

Corned beef, Swiss cheese & sauerkraut
w/ Russian dressing on marbled rye \$9.00

BLT

Bacon, lettuce, tomato, avocado & mayo on sourdough \$9.00

Chicken Salad

Shredded chicken, celery, wine infused cranberries
& red onions on pecan cranberry bread \$9.00

Avocado/Sunflower Pesto

Goat cheese, celery in lemon vinaigrette, sunflower
pesto, avocado & arugula on wheat bread \$9.00

Grilled Tomato & Blue

Roasted tomato, avocado, blue cheese, arugula on
grilled sourdough \$9.00

Half & Half

Cup of soup or House or Caesar side salad,
w/ half a sandwich \$9.00

BURGERS

Burgers are 1/3 lb grilled to order, served w/ fries.

Substitute a side salad or cup of soup \$3.00

Classic Burger*

Lettuce, tomato & red onion w/ cheddar, Swiss or blue cheese \$9.00

Beef & Blue

Pulled beef, blue cheese, caramelized red onion, horseradish & mayo \$10.00

Chipotle Burger*

Sharp cheddar, chipotle mayo, dill pickle & red onion \$9.00

Veggie Burger

Grains, walnuts, sunflower seeds, cheddar cheese, lettuce, avocado & red onion \$10.00

*Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food born-illness. Please inform your server if anyone in your party has a food allergy.

IRISH FARE

Entrees served w/ a side salad or cup of soup, and freshly-baked Irish soda bread.

Shepherd's Pie

Guinness braised ground beef w/ herbs, spices & vegetables topped w/ roasted garlic mash \$15.00

Beef & Stout

Guinness Braised roast beef, onions, mushrooms, herbs & puff pastry w/ roasted garlic mash \$16.00

Corned Beef & Cabbage

Corned beef brisket, cabbage, potatoes, carrots & onions \$16.00

Fish n' Chips

Guinness beer battered cod, fries & slaw \$14.00

Bangers & Mash

Irish bangers & onion gravy w/ roasted garlic mash \$13.00

KIDS MENU

Choice of **Grilled Cheese, Chicken Tenders** or **Fried Fish**
Served w/ fries \$6.00

DESSERTS

White Chocolate Bread Pudding
w/ bourbon caramel sauce \$6.50

Triple Chocolate Guinness Cake \$6.50

Seasonal Dessert \$6.50

French Press Airship Coffee \$3.50



407 SW A St., Bentonville, AR 72712

Phone: 1-479-254-3699

www.TheForgeBentonville.com

Contact us for catering information or private events.

Specialty Cocktails

Irish Maid 11

Jameson Black Barrel, muddled cucumber, lemon, simple syrup, elderflower liqueur, topped with club soda

Trinity River 9

Texas Silver Star honey whiskey, elderflower liqueur, lemon, Berentzen, topped with Blue Moon

The Aviator 9

Gin, lemon, lavender simple syrup, with a flaming Chartreuse rinse

Anvilfire 10

Rum, mint, fresh mango puree, habanero simple syrup, lime

Jack's Gold 9

Jack Fire, lemon, honey, spiced simple syrup, topped with Strongbow hard apple cider

The Frank 9

Jameson, honey, topped with Harp lager

The Liffey 10

Bourbon, lemon, mint, simple syrup, blackberry syrup, topped with Blue Moon

Sangria 10

Bourbon, Dark Horse Cabernet, lemon, simple syrup

Old Fashioned 9

Rye whiskey, Demerara sugar, Angostura, orange peel, maraschino

Liquor

Irish Whiskey

Bushmill's 6
Jameson 6
Jameson Black Barrel 7
Greenore 7
Tullamore Dew 6

Whiskey-Bourbon

Texas Silver Star 6
Texas Silver Star Honey 6
Four Roses 5
Jack Daniel's 6
Crown Royal 6
Knob Creek 7
Woodford Reserve 8

Whiskey-Rye

Knob Creek 7
Woodford Reserve 8
Hochstadter's Slow & Low 6
Old Overholt 5

Tequila

Pepe Lopez 5
Exotico Reposado 5
Don Julio Blanco 8
Don Julio Reposado 8

Gin

New Amsterdam 5
Bombay Sapphire 6
Hendricks 8

Liquor (Continued)

Rum

Rainforest 5
Sailor Jerry 5
Bacardi Superior 6

Vodka

Texas Silverstar 5
Tito's 6
Ketel One 7

On Tap

Coors Light 4
The Forge Tap (rotating) 6
North Coast Scrimshaw 6
Ballast Point Sculpin IPA 6
Strongbow Hard Cider 5
SBC Paul's Pale Ale 6
Snakebite (Strongbow/Guinness) 6
Blacksmith (Smithwick's/Guinness) 6

SBC Greene Ghost IPA 6
Ozark Belgian Golden 5
Blue Moon 5
Harp Lager 5
Smithwick's Ale (16/20 oz) 6/8
Guinness (16/20 oz) 6/8
Forge House Shandy 6
Black & Tan (Harp/Guinness) 6

Bottles

Michelob Ultra 4.5
Miller Lite 4
PBR 2.5

Bud Light 4
Stiegl Grapefruit Radler 5
New Belgium Glütiny Pale Ale 5

Wine (Glass/Bottle)

White

Lago Vinho Verde 5/20
Crisp, light, fresh
Apaltagua Chardonnay 6/25
Fruity, light, smooth, unoaked
Seaglass Pinot Grigio 7/30
Delicate, fruity, crisp
Calcu Sauvignon Blanc 8/35
Delicate, light, dry

Red

Canyon Oaks Cabernet 5/20
Fresh red berries, medium body
Apaltagua Cabernet 8/35
Delicate, velvety, full bodied
Tercos Malbec 7/30
Fruity, depth, soft tannins
Apaltagua Pinot Noir 7/30
Subtle spicy oak, smooth tannins

Sparkling

Cook's Brut Champagne 8/35
Medium dry, toasty
Hi! Sparkling Moscato 7/30
Fresh, sweet
La Marca Prosecco 8/35
Bright fruit, delicate tingle, crisp finish

Rosé

Calcu Rosé 7/30
Clean, crisp, well balanced, dry
Josh Cellars Rosé 8/35
Crisp, light bodied, semi dry
Lago Rosè 5/20
Soft, lightly sweet