

## FORGE FARE

### Reuben Rolls

Corned beef, Swiss cheese, sauerkraut, cabbage, side of Russian dressing 8

### Fries or House Potato Chips

Cut in house 6

### Jammers

Shredded potatoes, corned beef, Monterey Jack cheese, side of Russian dressing 8

### Fried Pickles

Ranch or chipotle mayo for dipping 7

### Black & Tan Poutine

Fries topped w/Guinness gravy, shredded beef, Harp beer cheese sauce 12

### Irish Soda Bread

Baked daily in The Forge kitchen 2 slices 2

### Oven Baked Pretzel

Harp beer cheese sauce for dipping 6

### Loaded Potato Chips

Cheddar, Bacon, Sour Cream, Green Onions 10

## SOUP & SALAD

Add chicken to any salad 3

### Caesar Salad\*

Romaine, classic Caesar dressing, croutons, Parmesan Reggiano cheese 9

### House Salad

Mixed greens, cucumber, tomato, red onion, croutons, cheese 9

### Roasted Beet Salad

Roasted beets, goat cheese, candied walnuts, fresh greens with citrus vinaigrette 13

### Apple Pecan Spinach Salad

Baby spinach, apples, pecans, blue cheese, dried cranberries, bacon, red onion, maple-cider vinaigrette 13

### Soup of the Day

Your choice of a cup or a bowl. Ask your server for the daily selection. (Priced daily)

House Made Dressings: Ranch, Italian, Russian, Blue Cheese, Citrus Vinaigrette, Spicy Honey Mustard

## CREATE YOUR OWN

(price varies upon selection)

### Choose two of the following:

½ BLT, Reuben, Roasted Beet or CBLT sandwich, ½ of any salad above, or a cup of soup of the day

## KIDS MENU 6

Grilled Cheese w/fries

Chicken Tender w/fries

Fried Fish Tender w/fries

\*Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne-illness. Please inform your server if anyone in your party has a food allergy.

## SANDWICHES

All sandwiches served with fries or chips. Substitute House or Caesar side salad **3**

### **BLT**

Bacon, lettuce, tomato, mayo on sourdough **9**

### **Reuben**

Corned beef, Swiss cheese, sauerkraut, Russian dressing on marbled rye **9**

### **Roasted Beet Grilled Cheese**

Roasted beets, goat cheese, arugula, grilled on wheat bread **10**

### **CBLT**

Corned beef brisket, lettuce, tomato, mayo, mustard on sourdough **12**

### **TR's Dubliner**

Pulled beef, corned beef, caramelized onion, swiss cheese, pickle, mustard on wheat bread **13**

### **Classic Chicken**

Battered and fried chicken breast tenders, lettuce, tomato, swiss, mayo, spicy honey mustard on bun **11**

## BURGERS

1/3 lb grilled to order. Served with fries or chips. Substitute House or Caesar side salad **3**

### **Classic Burger\***

Lettuce, tomato, red onion, cheddar, Swiss or blue cheese **9**

### **St. Paddy Melt\***

Swiss, cheddar, caramelized onion, mayo, rye bread **11**

### **Portobello Mushroom**

Portobello cap, arugula, tomato, caramelized onion, Swiss, cheddar or blue cheese **11**

### **Chipotle Burger\***

Sharp cheddar, chipotle mayo, dill pickle, red onion **9**

### **Veggie Burger**

Grains, walnuts, sunflower seeds, cheddar cheese, lettuce, sweet pepper relish **10**

## IRISH FARE

Entrees served with choice of House or Caesar side salad and Irish soda bread

### **Shepherd's Pie**

Ground beef seasoned with herbs, spices, vegetables topped w/ roasted garlic mash **15**

### **Beef & Stout**

Guinness Braised roast beef, onions, mushrooms, herbs, puff pastry, roasted garlic mash **16**

### **Corned Beef and Cabbage**

Corned beef brisket, cabbage, potatoes, carrots, onions **16**

### **Fish 'n Chips**

Guinness beer battered cod, fries, slaw **14**

### **Bangers and Mash**

Irish bangers, onion gravy, roasted garlic mash **13**

## DESSERT

**White Chocolate Bread Pudding with bourbon caramel sauce 6.5**

**Triple Chocolate Guinness Cake 6.5**

**Buttermilk Pecan Pie 5.5**

**French Press Airship Coffee 4**

**Irish Coffee 9** (Traditional Irish Coffee takes time. Please allow 7-8 minutes)

## Specialty Cocktails

Apple Jack 8

Jack Fire, apple cider, Allspice Dram

Negroni 8

Gin, Campari, Sweet Vermouth

Pumpkin Pie Martini 10

Vodka, Bailey's, pumpkin simple syrup, Grind, topped with heavy cream float and cinnamon dusting

House of Pomegranates 10

Vodka, cranberry juice, PAMA liqueur, Grand Marnier, topped with champagne and a sugar rim

Spiced Rum Sangria 9

Cabernet, apple cider, cranberry juice, spiced rum, Framboise, simple syrup, oranges, apples

Woodsman 10

Rye, Fernet Branca, Allspice Dram, honey

Cranberry Kiss 9

Rum, Amaretto, cranberry juice, fresh orange juice

Sucker Punch 8

Gin, cranberry juice, honey, lemon, apple cider

Irish Coffee 9

Tullamore Dew, demerara, Airship Coffee, cream float  
(Traditional Irish Coffee takes time, please allow 7-8 minutes.)

## On Tap

Coors Light 4

The Forge Tap (rotating)

New Province Belgian Amber 6

Ozark IPA 6

Strongbow Hard Cider 5

Spaten Oktoberfest 6

Snakebite (Strongbow/Guinness) 6

Blacksmith (Smithwick's/Guinness) 6

SBC Green Ghost IPA 6

Bike Rack Brewing Golden 6

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

Bud Light 4

PBR 2.5

## By the 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

### 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

### 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

### Rosé

Calcu Rosé 7/30

Clean, crisp, well balanced, dry

Josh Cellars Rosé 8/35

Crisp, light bodied, semi dry

Lago Rosé 5/20

Soft, lightly sweet