

FORMAN'S

SHARED

Whiskey Tavern

ROSEMARY NUT MIX 6

GRILLED ARTICHOKE 16

lemon & remoulade

BACON BRUSSELS SPROUTS 12

CHOICE OF brown sugar, bacon vinaigrette, parmesan OR balsamic reduction, sea salt

SPINACH DIP 12

artichoke, cheese, toasted baguette

STEAMED EDAMAME 9

CHOICE OF sea salt, chili lime or garlic parmesan

EDAMAME HUMMUS 12

tahini, garlic, fresno pepper, grilled pita bread

LOUISIANA WINGS 14

spicy & tangy, celery, ranch

CHORIZO SLIDERS 14

sweet & spicy chorizo, avocado emulsion, pickled peppers, (3 sliders)

SMOKED SALMON PLATE 15

pickled red onion, chili flakes, dill cream cheese, buckwheat toast

CEVICHE 16

sashimi grade ahi tuna, corn, cilantro, cucumber, shallots, fresno chili, honey lime

TAVERN NACHOS 14

nacho cheese, poblanos, corn, cilantro, crema, pickled peppers, pickled onions, fresh lime squeeze

BURGERS & SANDWICHES

SUBSTITUTE BEYOND MEAT PATTY ON ANY BURGER

PATTY MELT 16

grilled sour dough, beef patty, white-cheddar, caramelized onions, 1000 dressing

BACON BLUE CHEESE BURGER 16

blue cheese, bacon red onion jam, arugula

TAVERN BURGER 16

jack cheese, avocado, arugula, pickled red onion, honey mustard

BACKYARD BURGER 16

american cheese, tomato, shredded lettuce, 1000 island

HICKORY BURGER 2.0 16

hickory sauce, smoked cheddar, shredded lettuce, pickles

JALAPEÑO BURGER 16

chipotle sauce, jalapeño, poblano, pepper jack, onion ring

GRILLED CHEESE 14

cheddar, jack, swiss, butternut squash, sage brown butter, three cheese bread

TURKEY CLUB 16

roasted turkey, bacon, avocado, tomato

FRENCH DIP 16

roast beef, melted provolone, au jus & creamy horseradish

CRISPY CHICKEN SANDWICH 16

pickle brined fried chicken breast, spicy honey mustard slaw, dill pickle

HOT CHICKEN SANDWICH 16

HOT or EXTRA HOT - pickle brined fried chicken breast, louisiana hot sauce, dill pickle slaw

VEGGIE MELT 15

smoked mozzarella, marinated artichoke, roasted pepper, roasted tomato, pickled red onion, arugula, goat cheese

HOT PRETZEL 7

hot pretzel w/ honey mustard butter

CHEESE BOARD 19

chevre goat cheese, fiscalini farmstead, ewinique gouda, brillat savarin, nuts, fruits, and jam

FISH TACOS(2) 10

cajun spiced grilled cod, pickled red onion, slaw, diced mango, cilantro crema, flour torilla

SALAD

KALE CAESAR 14

baby kale & shaved brussels sprouts, grana padana, pretzel croutons

FRIED CHICKEN SALAD 16

butter lettuce, grilled corn, avocado, grapes, pickled red onion, steakhouse ranch

ROASTED BEETS&BURRATA 16

arugula, fig balsamic glaze, oranges

AHI TUNA SALAD 19

butter lettuce, seared ahi tuna, cara-cara orange, avocado, watermelon radish, edamame, fried wonton, miso vinaigrette

GRILLED STEAK SALAD 19

romaine & iceberg, prime flat iron, onion rings, blistered cherry tomato, avocado, parmesan crumble, white balsamic

TAVERN SALAD 16

butter lettuce, shaved manchego, red onion, grilled corn, apple, candied pecans, tossed in champagne vinaigrette

FRIES

BEEF TALLOW FRIES

*vegetarian available upon request

SEASONED FRIES 9

SPICY FRIES 9

GARLIC PARMESAN 10

SWEET TOOTH

CHOCOLATE CREAM JAR 9

chocolate cream, graham cracker crumble, topped with chantilly cream

PLEASE ORDER AT THE BAR

FORMAN'S

Whiskey Tavern

\$17

WHISKEY COCKTAILS

NEW FASHIONED OLD FASHIONED \$17

THE FORMAN'S OLD FASHIONED bourbon, averna, dom benedictine, spiced cherry bitters.

ALSO AVAILABLE: "THE NOT SO SWEET" version

THE HUNTSMAN forman's reserve bourbon, banana tea syrup, toasted pecan bitters.

THE SEQUOIA forman's reserve bourbon, rosemary syrup, vanilla bean infused angostura bitters

MOUNTAIN MAN old overholt rye, bigallet china, angostura bitters, laphroaig spritz

SMOKY IRISHMAN sexton irish whiskey angostura bitters, sugar, maple smoke

EL BANDITO rayu mezcal, ancho reyes verde, agave, better bitters orange & szechuan

THE CANADIAN soloist wheated bourbon, averna, maple syrup, chocolate & walnut bitters, fig garnish

YE OLDE RUSTIC forman's reserve bourbon, strawberries, ginger, honey, lemon, rhubarb, bitters, soda

BIG BUCK HUNTER forman's reserve bourbon, lime, sugar, orange, mint, vanilla, ginger ale

WOLF LODGE iwai tradition japanese whiskey, lemon, honey, allagash curieux

DARK FOREST monkey shoulder scotch, charcoal infused creme de violette, lemon, rose infused honey, egg white

TAVERN COCKTAILS

\$17

EL SUEÑO vida mezcal, campari, lemon, simple, muddled grape, egg white

PINEAPPLE SPICY MARGARITA jalapeño infused pueblo viejo tequila, rayu mezcal, pineapple, agave, lime, chili con limon.

LAVENDER SKY 2.0 st. george gin, bigallet thyme liqueur, lemon, egg white, butterfly pea flower syrup, hibiscus bitters, sage

BIG SKY MULE cutwater vodka, st. germain, lavender syrup, lemon, fever tree ginger beer, blueberries & mint

DESERT ROSE codigo rosa tequila, lime, hibiscus syrup, better bitters hibiscus & habanero bitters, hibiscus & himalayan salt rim, spritz of rose water

ESPRESSO MARTINI your choice of wheatley vodka, pueblo viejo tequila, or teeling irish whiskey with kahlua, mario's hard espresso, cold brew, heavy cream

ELDER TREE wheatley vodka, lemon, hibiscus, mint, cucumber, fever tree elder flower tonic

AMERICAN PRAIRIE organic prairie gin, italicus liqueur, rosemary simple, lemon, lime, egg white, thyme

PUTTIN' ON THE SPRITZ aperol, ramazotti rose liqueur, better bitters orange, sparkling wine

DRAFTS

PLEASE SEE THE BIG BOARDS OR ASK YOUR BARTENDER

BOTTLED SOFT DRINKS

Mexican Coca Cola \$6

Blood Orange Pellegrino \$6

Fever Tree Ginger Beer \$9

Fever Tree Elderflower Tonic \$9

WINE

RED

PINOT NOIR bouchaine 19/65

PINOT NOIR raeburn 15/50

CABERNET brassfield 15/50

CABERNET austin hope 19/65

MALBEC aruma 15/50

RED BLEND cline red blend 15/50

ZINFANDEL opolo summit creek 15/50

WHITE

CHARDONNAY cambria 15/50

CHARDONNAY cru 15/50

SAUVIGNON BLANC honig 15/50

PINOT GRIGIO tenuta luisa 15/50

ROSE whispering angel 15/50

PROSECCO SPLIT candoni 14

RED BOTTLE

THE PRISONER the prisoner 2013
napa valley 70

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