

# 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

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

FRENCH BISTRO BURGER 16  
if you like french onion soup...  
worcestershire caramelized onions,  
crispy shallots, melted gruyere cheese

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, aioli

FRENCH DIP 16  
roast beef, melted havarti, caramelized-  
worcestershire onions,  
au jus & creamy horseradish

CRISPY CHICKEN SANDWICH 16  
pickle brined crispy chicken breast, spicy honey mustard slaw, dill pickle

HOT CHICKEN SANDWICH 16  
HOT or EXTRA HOT - pickle brined crispy 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 farm-  
stead, 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

EDAMAME HUMMUS 12  
tahini, garlic, fresno pepper, grilled  
pita bread

## SALAD

KALE CAESAR 14  
baby kale & shaved brussels sprouts,  
grana padana, pretzel croutons

CRISPY 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 vin-  
aigrette

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

BANANA CREAM JAR 9  
french vanilla pudding,  
wafer, fresh sliced bananas,  
topped with chantilly cream

TAVERN S'MORES 8  
graham cracker, peanut butter,  
raspberry jam, hershey kiss,  
marshmallow

PLEASE ORDER AT THE BAR

# FORMAN'S

Whiskey Tavern

## NEW FASHIONED OLD FASHIONED \$17

**THE FORMAN'S OLD FASHIONED**  
bourbon, avertina, 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 bour-  
bon, rosemary syrup, better bitters vanilla

**MOUNTAIN MAN** old overholt rye,  
bigallet china, angostura bitters, laphroaig  
sprit

**SMOKY IRISHMAN** teeling irish whis-  
key, angostura bitters, sugar, maple smoke

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

**THE CANADIAN** soloist wheated bour-  
bon, avertina, maple syrup, chocolate & walnut  
bitters, fig garnish

## GRAND RESERVE OLD FASHIONED

\$50 Woodford Reserve Master's Collection  
2025: Sweet Oak Bourbon, Grand Marnier Cuvée  
du Centenaire, maple syrup, Angostura 200  
year anniversary limited edition bitters.

\*no refunds or substitutes.

## WINE

### RED

**PINOT NOIR** marchelle 19/65

**PINOT NOIR** outlier 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

**SKIN CONTACT: BLANC GRIS** -

union sacre 15/52

### RED BOTTLE

**THE PRISONER** the prisoner 2013

napa valley 70

## \$17 WHISKEY COCKTAILS

**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

## 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 bit-  
ters, 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

**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

@FORMANSTAVERN# FORMANSTAVERN