

FORUM

GOLDEN HOUR

AFTERNOON BITES

Fried Artichokes \$17
String beans, charred jalapeño Greek yogurt dip, lemon

Halibut Ceviche \$21
Fresno chili, serrano pepper, chipotle adobo mango, jicama, avocado purée, lime, cilantro, plantain chips

Burrata and Roasted Beets \$16
Hoja santa—basil pistou, toasted almonds, local honey

Calamari \$18
Chipotle and roasted garlic aioli

Steamed Mussels \$20
Chorizo, white wine, garlic, pain au levain

Queso Fundido \$16
Fire-roasted poblano peppers, mushrooms, leeks, Oaxaca cheese, Calabrian chili aioli, house-made chips and crostini

BAR SNACKS

House-made Potato Chips \$7

Truffle Fries \$9
Parmesan cheese

COCKTAILS

Momenpop Spritz \$12
Prosecco, blood orange, soda water

Moscow Mule \$14
Griffo vodka, lime, ginger

Boulevardier \$14
Sazerac rye whiskey, Heirloom Alchermes, Antica Formula vermouth, orange

Bee's Knees \$14
Gabriel Boudier saffron gin, Barr Hill gin, lemon, honey syrup

Old Fashioned \$14
Bardstown bourbon, orange oleo saccharum, bitter trio

Margarita \$14
Blanco tequila, lime, agave, salt

ZERO PROOF

POM Spritz \$10
House-made grenadine, rose water, orange blossom, sparkling lemonade

Blood Orange Cooler \$10
Blood orange cordial, orange blossom, Fever Tree club soda

BEER

Rotating Pilsner \$6

HenHouse Brewing Co., IPA, Petaluma, CA 5.4% ABV \$6

Mad Fritz Seasonal, St. Helena, CA \$8

WINES

Schramsberg, "Brut Rosé," North Coast 2020 \$18

Robert Sinskey, "Abraxas," Riesling, Pinot Blanc, Carneros 2018 \$14

Hunter Glenn, Chardonnay, Sonoma Coast 2021 \$16

Fluent, Rosé of Cabernet Sauvignon, California 2022 \$14

Château Boswell, "Rita's Crown Vineyard," Pinot Noir, Sta. Rita Hills 2022 \$19

Burgess, "Contadina," Cabernet Sauvignon, Napa Valley 2017 \$20