

FORUM

GOLDEN HOUR

AFTERNOON BITES

Warm Olives and Nuts \$12
Castelvetro and Niçoise olives, mixed nuts

Dungeness Crab Cakes \$17
Calabrian chili aioli, chicory salad, lemon

Andouille Flatbread \$15
Wild mushrooms, Mornay sauce, scented Estate herb oil

Calamari \$18
Chipotle and roasted garlic aioli

Queso Fundido \$16
*Fire roasted poblano peppers, wild 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

Ginger Highball \$14
Wheatley vodka, King's Ginger Liqueur, hibiscus, lemon

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

Negroni \$14
Loch and Union gin, Campari, Dolin sweet vermouth, orange

Chunky Monkey \$14
Peanut butter-washed Toki whiskey, Cynar, Tempus Fugit banana, chocolate bitters

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

ZERO PROOF

Poinsettia Spritz \$10
Cranberry shrub, lime, 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

Massican, Sauvignon Blanc, Napa Valley 2023 \$15

Hunter Glenn, Chardonnay, Sonoma Coast 2021 \$16

Museion, Rosé of Pinot Noir, Napa Valley 2022 \$12

The Hilt, Estate Pinot Noir, Sta. Rita Hills 2022 \$16

Brendel, Cooper's Reed Cabernet Sauvignon, Napa Valley 2019 \$17

Alain Graillot, Crozes-Hermitage, Rhone 2020 \$22