

FORUM

GOLDEN HOUR

AFTERNOON BITES

Fried Calamari \$19 <i>Chipotle and roasted garlic aioli</i>	Mushroom and Spinach Empanadas \$18 <i>Feta cheese, avocado serrano purée, crème fraîche</i>
Meadowood Farm Crudités \$17 <i>Farm raw and pickled vegetables, carrot hummus, epazote labneh</i>	Fall Farm Salad \$16 <i>Mixed chicories, autumn fruit, toasted pecans, pomegranate vinaigrette</i>
Elotes \$15 <i>Sweet corn cream, ancho-lime whipped butter, cotija cheese dust, green pepita-cilantro sauce</i>	Ahi Poke \$24 <i>Ginger, avocado, serrano peppers, tamari, furikake, chipotle-dusted taro chips</i>
Prosciutto and Apple Flatbread \$18 <i>Gorgonzola, crescenza, arugula, Estate olive oil, apple cider-maple glaze</i>	Mussels and Chorizo \$22 <i>Green chorizo, white wine, garlic, pain au levain</i>
Portobello Burger \$21 <i>Jack cheese, tomato, onion, house-made pickles, secret sauce, brioche bun, French fries</i>	Forum Burger \$23 <i>Akaushi beef, onion-bacon jam, cheddar cheese, secret sauce, brioche bun, French fries</i>

COCKTAILS

Cucumber Highball <i>Griffo vodka, The King's Ginger, Chateau aloe liqueur, lemon, grapefruit soda</i>	\$14
Negroni <i>Bombay Sapphire East gin, Punt e Mes, Campari</i>	\$14
Old Fashioned <i>Green River bourbon, Demerara, orange bitters, Old Fashioned bitters</i>	\$14
Margarita <i>Real del Valle blanco tequila, lime, agave, salt</i>	\$14

ZERO PROOF

POM Spritz <i>House-made grenadine, rose water, lemon, sparkling lemonade</i>	\$10
Harvest Cooler <i>Black grape, yuzu, orange blossom, club soda</i>	\$10

BEER

Rotating Pilsner	\$6
HenHouse Brewing Co., Stoked!, Hazy Pale Ale, Petaluma, CA 5.4% ABV	\$6
Napa Valley Brewing Co., Oat Hill, Hazy IPA, Calistoga, CA 6.8% ABV	\$6

WINES

Domaine Carneros, "Ultra Brut," Carneros 2021	\$18
Evidence Wines, "Marfarm Vineyard," Grüner Veltliner, Edna Valley 2023	\$13
La Spinetta, "Il Rosé di Casanova," Rosé of Sangiovese, Tuscany 2024	\$12
El Molino, Chardonnay, Rutherford 2020	\$18
Hourglass, Sauvignon Blanc, Napa and Sonoma County 2023	\$13
Rivers Marie, Pinot Noir, Sonoma Coast 2023	\$17
Tenuta Tascante, "Ghiaia Nera," Nerello Mascalese, Etna Rosso, Sicily 2022	\$15