

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 15
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 16
hickory sauce, bacon & onion compote, smoked cheddar, shredded lettuce
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 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

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 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, candied bacon, blue
cheese crumble, sliced red onion, ,
grilled corn, granny smith apple, 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

\$16

WHISKEY COCKTAILS

NEW FASHIONED OLD FASHIONED \$16

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 \$16

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 18/65

PINOT NOIR raeburn 14/50

CABERNET brassfield 14/50

CABERNET austin hope 18/65

MALBEC aruma 14/50

RED BLEND cline red blend 14/50

ZINFANDEL opolo summit creek 14/50

WHITE

CHARDONNAY cambria 14/50

CHARDONNAY cru 14/50

SAUVIGNON BLANC honig 14/50

PINOT GRIGIO tenuta luisa 14/50

ROSE whispering angel 14/50

PROSECCO SPLIT candoni 13

RED BOTTLE

THE PRISONER the prisoner 2013
napa valley 70

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