

Forge Drink Menu

Bar Menu:

Hot drinks all available in 12 oz sizes unless otherwise specified

Iced drinks all available in 16 oz sizes unless otherwise specified

- Espresso: demitasse plus side of seltzer in cortado glass
- Latte
- Cappuccino
- Cortado
- Mocha
- Cardamom vanilla bean and coconut milk latte
- Chai white chocolate mocha
- Chai tea latte: Chai cascarilla and Mark's chai
- Hot chocolate with 2 housemade marshmallows
- Espresso Egg Cream with housemade chocolate or vanilla

Iced Non-Coffee beverages:

- Horchata with espresso
- Housemade: Seasonal Drinking Vinegar
- Mint Limeade
- Raspberry Lime Rickey
- Iced Tea
- Cider

Monin Syrups:

- Vanilla
- SF Vanilla
- Hazelnut
- Raspberry

Pre-Pack Case:

- Housemade Granola and yogurt with compote (K)
- Fresh Squeezed OJ
- Life Force Juices
- Spring Rolls: vegan and chicken (K)
- Chopped Salad (FOH)
- Pre-made sandwich:
- Buckwheat noodle salad
- Other bottled beverages

Forge Food Menu-Draft

Fresh Rolls

1. Roasted tofu, greens, cucumber, pickled carrot, herbs (mint, thai basil, cilantro), rice noodles, peanut dipping sauce.

2. Lemongrass chicken, greens, cucumber, pickled carrot, herbs (mint, thai basil, cilantro), rice noodles, peanut dipping sauce.

**Include fruits, different tofu/meat whenever.

Salads

1. Notch 8: chopped in season vegetables, feta, choice of protein (chicken salad, pork, tofu), pea shoots, grains, miso dressing pre pack

2. Cobble Hill- Baby kale, garlic hummus, roasted onions, roasted sweet potato, carrots, radish, grains, miso dressing

3. Buckwheat Noodle Salad- Buckwheat noodle, sesame oil, kale, scallions, broccoli rabe, tofu, black and white sesame garnish, roasted sweet potatoes *pre pack (soy balsamic)

4. Greens, pesto, balsamic glazed black mission figs, roasted beets, blue cheese, green apple, candied nut garnish, soy balsamic.

Veg Sandwiches (all w greens unless otherwise noted)

1. **Atlas:** Burrata, Kale-Broccolini pesto, roasted onions, tomato, sliced balsamic glazed figs on baguette.

2. **Humboldt:** Roasted garlic hummus, roasted beets and onions, feta crumble, on whole wheat sourdough.

3. **Steel River:** Roasted tofu, pickled carrots, radish, avocado, pea shoots, soy balsamic dressing on toasted seed and oat.

Meat Sandwiches (all w greens unless otherwise noted)

1. **Cuban:** Roasted pork, country ham, gruyere, house pickles, mustard on ciabatta. No Greens.

2. **Firehouse 1:** Pork or tofu, kimchi, cilantro, pickled carrot, avocado, miso dressing on baguette.

3. **626:** Roasted chicken salad, tomato, roasted onion, pea shoots, greens, on whole wheat sourdough.

4. **Porter:** Country ham, roasted sweet potato, blue cheese spread, roasted onions, pea shoots, greens, toasted seed and oat.

Breakfast

1. Grits served with butter or several toppings

a. Maple butter, house compote, candied nuts

b. Smalec, cheddar

2. Egg & Cheese

3. Hearth: Egg and cheese- Maple butter, swiss, ham.

4. Anvil: Egg with kimchi, blue cheese spread, and greens.

5. Yogurt parfait with house made granola and compote