

# FORT GREEN

OAKLAND ■ CALIFORNIA

## FOOD

Harissa peanuts \$4

Pickled mushrooms with caraway & paprika \$4

Brined + pickled cucumber & okra \$5

Fried + smoked potato flat bread with cheese & garlic \$9

Crispy potatoes with Liptauer cheese sauce \$7

Iceberg wedge with buttermilk dressing \$9

Chicken wings with citrus, honey, & green chili \$9

Black bean chili con carne \$9

Peanut butter cookie with banana ice cream sandwich \$6

Brownie batter cookie with chocolate ice cream sandwich \$6



## COCKTAILS

Boulevardier \$10

Rittenhouse Rye, Campari/Gran Classico, sweet vermouth

Middle Harbor \$11

Neisson Agricole Blanc, St George pear brandy,

Small Hands gum syrup, lime, absinthe

Summer's Over \$9

Blended whisky, sherry, honey, lemon, apple cider, bitters

Luau at the Fort \$9

Coconut spiced rum, orange liqueur, falernum, lemon, pineapple

Irish Mule \$9

Tullamore Dew Irish whisky, ginger beer, lime

Dealer's Choice \$10

Ask us to make you a classic cocktail or we'll make something to your specifications



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## DRAFT BEER

Coors Light 4.2% \$4  
*The Silver Bullet*

Fort Point KSA Kolsch 4.6% \$6  
*A crisp German style lagered ale*

Allagash White 5.1% \$6  
*A Belgian style wheat, spiced with coriander and orange*

Fieldwork "Daypack" Pale Ale 5.5% \$6  
*A light English style pale ale*

Lagunitas IPA 6.2% \$6  
*The classic local IPA*

Fort Point Westfalia 5.6% \$6  
*A malty Nuremburg style red ale*

New Belgium 1554 5.6% \$6  
*A rich black lager with flavors of coffee and chocolate*

Ace "Joker" Apple Cider 6.9% \$6  
*Dry and crisp*

## CANS/BOTTLES

Victoria Mexican Lager 4% \$4

Bud Light 4.2% \$3

## WINE

2012 Mont Marçal Brut Cava \$10

House red \$8

House white \$8

