



**{ 230 FOREST AVENUE }**  
*Restaurant & Bar*

**STARTERS**



- BURRATA CAPRESE.....17  
heirloom tomatoes/three herb pesto  
balsamic pearls
- FRIED BRUSSELS SPROUTS.....14  
pressed lemon/braised bacon  
sweet thai chili sauce
- SPANISH OCTOPUS.....19  
salad niçoise/tomato water
- PICKLED BEETS.....15  
citrus/hazelnut granola/goat cheese  
meyer lemon vinaigrette
- MADEIRA SHRIMP.....19  
dark garlic sauce
- TRUFFLE FRIES.....13  
parmesan/aioli
- SCAMPI P.E.I. MUSSELS.....23  
lemon/capers/cherry tomatoes **(add fries +3)**
- GARLIC HUMMUS.....16  
cauliflower/pickled raisins/pine nuts  
flatbread
- CALAMARI FRITTL.....17  
semolina/cherry tomatoes/shishito peppers

**THE RAW  
 BAR**

OYSTERS ON THE HALF SHELL  
 vodka pomegranate granita  
 11

SPICY TUNA TARTARE  
 papaya/avocado/ponzu/wonton crisps  
 19

PEPPERED N.Y. CARPACCIO  
 wild mushrooms/pickled shallot/aioli  
 17

**SOUPS & SALADS**

MAUI ONION SOUP.....12  
 provençale croutons/gruyère cheese

GAZPACHO.....12  
 cucumber/avocado

FISHERMAN'S CHOWDER 15  
 halibut/stewed vegetables/saffron new potatoes/citrus  
 \*limited availability

MIXED ORGANIC GREENS.....12  
 green apple/tomato/gorgonzola/pine nuts  
 balsamic vinaigrette

CANDIED SALMON SALAD.....23  
 mango vegetable slaw/candied walnuts  
 dried cranberries/goat cheese

CAESAR.....12  
 polenta croutons/shaved parmesan

AHI NIÇOISE.....24  
**{rare}** arugula/haricot vert/potato/egg  
 tomato/capers/kalamata olives  
 mustard vinaigrette

BABY KALE.....15  
 strawberries/citrus/toasted almonds  
 pickled shallots/goat cheese  
 meyer lemon vinaigrette

CHOPPED SEAFOOD.....24  
 shrimp/lump crab/bacon/tomato/egg  
 gorgonzola/avocado/crispy onions  
 chiptole ranch dressing

WEDGE.....16  
 heirloom tomatoes/bacon lardons/red onion  
 buttermilk blue cheese dressing

**PASTAS**

MUSHROOM GNOCCHI  
 chicken/wild mushrooms  
 bacon/gorgonzola cream  
 23

LIMONCELLO LINGUINE  
 sweet peas/ricotta  
 herb pesto/pistachios  
 24

SEAFOOD ARRABBIATA  
 shrimp/scallops/mussels  
 calamari/spicy tomato sauce  
 29

**ENTRÉES**



SCOTTISH SALMON.....30  
 jardinière vegetables/thai black rice  
 red curry coconut lime broth

DAY BOAT SCALLOPS.....33  
 sweet corn risotto/tomato/braised bacon/opal basil

CHILEAN SEABASS.....42  
 beluga lentils/citrus/green apple  
 mandarin orange butter

WILD MUSHROOM QUINOA.....22  
 roasted garlic/olive oil/fried parsley/herb jus

CIOPPINO.....44  
 lobster/mussels/fish/shrimp/scallops/calamari  
 saffron vegetable tomato broth

BURGER.....21  
 duck confit/shallot jam/brie/aioli/arugula  
 shoestring fries

LAMB CHOPS.....34  
 cauliflower cous-cous/almond mint pesto  
 pomegranate molasses

1855 N.Y. STRIP STEAK.....38  
 leek velouté/charred broccolini/maître d'hôtel butter

DOUBLE CUT PORK CHOP.....34  
 soft polenta/spinach/pine nuts/pickled raisins

FILET MIGNON.....44  
 fingerling potatoes/shishito peppers  
 blue cheese fondue



**Chef/Owner:** Marc Cohen  
**General Manager:** Lucy Delgadillo

Gift certificates available at [www.230forestavenue.com](http://www.230forestavenue.com)

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please let your server know about any allergies.





- STELLA ARTOIS.....7  
belgium
- STIEGL GRAPEFRUIT RADLER.....8  
germany
- BUD LIGHT.....6  
st. louis, mo
- OSKAR BLUES BREWERY.....7  
mama's little yella pilsner  
boulder, co
- MODELO ESPECIAL.....7  
hecho en mexico
- SAMUEL SMITH'S.....9  
organic lager  
united kingdom
- BIRRA MORETTI.....7  
italy
- ALLGASH.....9  
belgian white ale  
portland, me
- FRANZISKANER.....8  
hefe-weissbier  
germany
- NORTH COAST BREWING CO.....8  
baja laguna mexican-style dark lager  
fort bragg, ca
- BEAR REPUBLIC.....7  
"racer 5" ipa  
healdsburg, ca
- MISSION BREWERY.....7  
amber ale  
san diego, ca
- OLD RASPUTIN.....9  
"russian imperial stout"  
fort bragg, ca



## HANDCRAFTED COCKTAILS

14

MISSION FIG MARGARITA  
silver tequila/fresh fig purée/pressed lime

THE "NEW" OLD-FASHIONED  
four roses kentucky bourbon  
cherry-orange ice block/bitters/soda

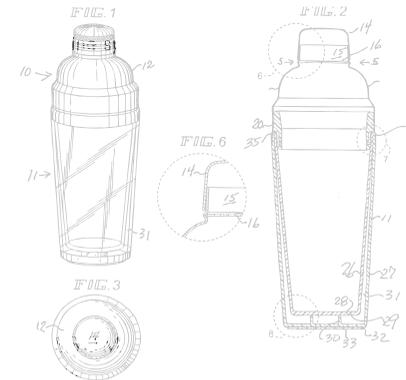
RUBY RICKEY  
deep eddy ruby red vodka/fresh grapefruit  
st. germain elderflower liqueur  
soda water/lemon

ORGANIC WHITE PEACH COLLINS  
hanson of sonoma organic vodka  
white peach purée/collins mix/pêche de vigne

G & T  
nolet's silver gin/fresh citrus/lo-fi gentian amaro

BLOOD ORANGE PALOMA  
sauza/grapefruit/soda  
blood orange syrup

B.L.T. BLOODY MARY  
house mix/braised bacon/romaine spear  
heirloom cherry tomato



## KAUA'I TAI 16



kōloa hawaiian white rum/cherry-vanilla syrup  
elemakule tiki bitters/tropical juice  
stiggin's fancy plantation pineapple rum

## MARTINI'S

15

GOLDEN TURMERIC SOUR  
elijah craig small batch kentucky bourbon  
house made turmeric syrup/orange/lemon

MANGO MARTINI  
house infused mango vodka/tajin rim

STRAWBERRY-BALSAMIC DAQUIRI  
cruzan st. croix white rum/fresh lime  
strawberry purée/balsamic pearls

YUZU LUXE CORDIAL  
"tin city" gluten free vodka/fresh lemon  
house made yuzu syrup

OAXACAN WILDFLOWER  
machetazo artisanal mescal/lo-fi aperitivo  
stiegl grapefruit radler/agave/citrus

AMALFI COAST  
limoncello/prosecco/fresh lemon/sugar

CUCUMBER COOLER  
pearl cucumber vodka/lime  
st. germain elderflower liqueur

BARREL AGED BOULEVARDIER  
60-day cask aged kentucky bourbon  
aperol/sweet vermouth/orange bitters

