



# } 230 FOREST AVENUE }

## Restaurant & Bar }

### 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

### 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 FRITTI.....17  
semolina/cherry tomatoes/shishito peppers

### SOUPS

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

Gift Cards Available - Visit Us 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.

### SALADS

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

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

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

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

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

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

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

### SALAD ADDITIONS

ponzu chicken +5 | buttermilk calamari +8 | lemon grilled shrimp +8  
grilled salmon +12 | seared ahi +14



### 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

### SANDWICHES

(served with shoestring fries)

CHILI LIME CHICKEN.....16  
havarti/bacon/guacamole/aioli

HOUSE BURGER.....17  
white cheddar/caramelized onions  
secret sauce

B.L.A.T.....16  
smashed avocado/braised bacon/aioli  
heirloom tomatoes/arugula

SALMON SANDWICH.....19  
ponzu/arugula/aioli/pickled shallots

THE PRIME RIB DIP.....22  
prime rib/gruyère/caramelized onions/au jus  
{horseradish cream on request}

### ENTRÉES

CRISPY FISH TACOS (3).....16  
salted lime cabbage/remoulade

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

SALMON.....24  
jardinière vegetables/thai black rice  
red curry coconut lime broth

LAMB CHOPS.....26  
cauliflower cous-cous/almond mint pesto  
pomegranate molasses

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



Chef/Owner: Marc Cohen

General Manager: Lucy Delgadillo



- 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
- ALLAGASH.....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

## MARTINIS

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  
machtetazo 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

