

**STARTERS**

- BURRATA CAPRESE.....16  
 heirloom tomatoes/three herb pesto  
 balsamic pearls
- FRIED BRUSSELS SPROUTS.....14  
 pressed lemon/braised bacon  
 sweet thai chili sauce
- SPANISH OCTOPUS.....18  
 salad niçoise/tomato water
- PICKLED BEETS.....15  
 citrus/hazelnut granola/goat cheese  
 meyer lemon vinaigrette
- MADEIRA SHRIMP.....18  
 dark garlic sauce
- TRUFFLE FRIES.....12  
 parmesan/aioli
- SCAMPI P.E.I. MUSSELS.....21  
 lemon/capers/cherry tomatoes **(add fries +3)**
- GARLIC HUMMUS.....16  
 cauliflower/pickled raisins/pine nuts  
 flatbread
- CALAMARI FRITTI.....17  
 semolina/cherry tomatoes/shishito peppers

**THE RAW  
 BAR**

OYSTERS ON THE HALF SHELL  
 vodka pomegranate granita  
 10

SPICY TUNA TARTARE  
 papaya/avocado/ponzu/wonton crisps  
 18

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

**SOUPS & SALADS**

- MAUI ONION SOUP.....12  
 provençale croutons/gruyère cheese
- MIXED ORGANIC GREENS.....11  
 green apple/tomato/gorgonzola/pine nuts  
 balsamic vinaigrette
- CAESAR.....12  
 polenta croutons/shaved parmesan
- BABY KALE.....14  
 strawberries/citrus/toasted almonds  
 pickled shallots/goat cheese  
 meyer lemon vinaigrette
- WEDGE.....15  
 heirloom tomatoes/bacon lardons/red onion  
 buttermilk blue cheese dressing

- GAZPACHO.....12  
 cucumber/avocado
- CANDIED SALMON SALAD.....22  
 mango vegetable slaw/candied walnuts  
 dried cranberries/goat cheese
- AHI NIÇOISE.....23  
**{rare}** arugula/haricot vert/potato/egg  
 tomato/capers/kalamata olives  
 mustard vinaigrette
- CHOPPED SEAFOOD.....23  
 shrimp/lump crab/bacon/tomato/egg  
 gorgonzola/avocado/crispy onions  
 chiptole ranch dressing

**PASTAS**

- |   |   |   |
|---|---|---|
| <p>MUSHROOM GNOCCHI<br/>         chicken/wild mushrooms<br/>         bacon/gorgonzola cream<br/>         23</p> | <p>LIMONCELLO LINGUINE<br/>         sweet peas/ricotta<br/>         herb pesto/pistachios<br/>         21</p> | <p>SEAFOOD ARRABBIATA<br/>         shrimp/scallops/mussels<br/>         calamari/spicy tomato sauce<br/>         28</p> |
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**ENTRÉES**

- SCOTTISH SALMON.....29  
 jardinière vegetables/thai black rice  
 red curry coconut lime broth
- DAY BOAT SCALLOPS.....32  
 sweet corn risotto/tomato/braised bacon/opal basil
- CHILEAN SEABASS.....42  
 beluga lentils/citrus/green apple  
 mandarin orange butter
- WILD MUSHROOM QUINOA.....21  
 roasted garlic/olive oil/fried parsley/herb jus
- CIOPPINO.....42  
 lobster/mussels/fish/shrimp/scallops/calamari  
 saffron vegetable tomato broth
- BURGER.....21  
 duck confit/shallot jam/brie/aioli/arugula  
 shoestring fries
- LAMB CHOPS.....32  
 cauliflower cous-cous/almond mint pesto  
 pomegranate molasses
- 1855 N.Y. STRIP STEAK.....34  
 leek velouté/charred broccolini/maître d'hôtel butter
- DOUBLE CUT PORK CHOP.....33  
 soft polenta/spinach/pine nuts/pickled raisins
- FILET MIGNON.....42  
 fingerling potatoes/shishito peppers  
 blue cheese fondue

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.



## BEER

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.....7	red seal pale ale 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

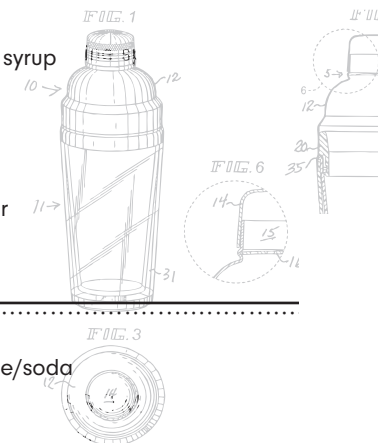
ORGANIC WHITE PEACH COLLINS  
hanson of sonoma organic vodka  
white peach purée/collins mix/pêche de vigne

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

BLOOD ORANGE PALOMA  
sauza/grapefruit/soda  
blood orange syrup

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

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



## KETEL ONE BOTANICAL MULES

15

ketel one vodka/house made ginger beer/mint/lime/soda  
**{choose one botanial combination}**

- grapefruit-rose
- cucumber-mint
- peach-orange blossom

## 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

