

**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

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

SOUPS

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

GAZPACHO.....12
 cucumber/avocado

SALADS

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

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

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
 21

SEAFOOD ARRABBIATA
 shrimp/scallops/mussels
 calamari/spicy tomato sauce
 28

SANDWICHES

(served with shoestring fries)

CHILI LIME CHICKEN.....15
 havarti/bacon/guacamole/aioli

HOUSE BURGER.....16
 white cheddar/caramelized onions
 secret sauce

B.L.A.T.....15
 smashed avocado/braised bacon/aioli
 heirloom tomatoes/arugula

SALMON SANDWICH.....18
 ponzu/arugula/aioli/pickled shallots

THE PRIME RIB DIP.....21
 prime rib/gruyère/caramelized onions/au jus
{horseradish cream on request}

ENTRÉES

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

WILD MUSHROOM QUINOA.....21
 roasted garlic/olive oil/fried parsley/herb jus

SALMON.....23
 jardinière vegetables/thai black rice
 red curry coconut lime broth

LAMB CHOPS.....24
 cauliflower cous-cous/almond mint pesto
 pomegranate molasses

1855 N.Y. STRIP STEAK.....34
 leek velouté/charred broccolini
 maître d'hôtel butter

Gift Cards Available - Visit Us at 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
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
kôloa 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

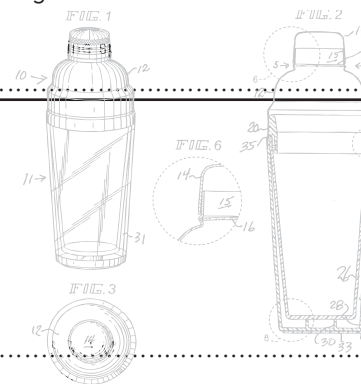
KETEL ONE BOTANICAL MULES

15

ketel one vodka/house made ginger beer
mint/lime/soda

{choose one botanial combination}

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



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
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