

LUNCH

11:00 am to 3:00 pm

SHAREABLE STARTERS

- SPINACH & CHEESE PUPUSAS 10.95**
griddled masa cake, spinach, cheese, pickled slaw, salsa roja
- WILD MUSHROOM EMPANADAS 10.95**
wild mushrooms, caramelized onions, plant-based garlic herb spread, truffle mayo dip
- FB BRUSSELS SPROUTS 13.95**
crispy fried brussels sprouts, tamari soy caramel, crushed marcona almonds
- TOSTONES NACHOS 11.95**
fried plantains, roasted pork, pico de gallo, queso fresco, mayo ketchup, pickled onions, micro cilantro
- BAO BUNS 12.95**
pork belly bao buns, pickled slaw, bulgogi sauce

SOUPS, SALADS & BOWLS

salad / bowl additions: chicken breast **+6** | beef / impossible burger **+10** | salmon lox / grilled salmon **+10** | wild rice veg burger **+6** | 6oz steak **+14**

- KNIFE SKILLS SOUP 5.95 cup**
when learning knife skills, our trainees produce a lot of chopped vegetables -- so we turn them into a delicious soup
- UP N DOWN ONION SOUP 7.95 cup**
caramelized onions, hearty veg broth, up n down rock & bourbon, cheddar cheese, cheesy croutons
- FXF SANCOCHO 12.95**
chicken stew, root vegetables, served with rice avocado, lime
- TIJUANA CAESAR SALAD 14.95**
baby gem romaine, parmesan frico, cheesy masa croutons, roasted tomato, original tijuana caesar dressing | **add** white anchovies **+2**
- FXF CHOPPED SALAD 15.95**
mixed greens, tomatoes, cucumbers, red onions, broccoli, kohlrabi, brussels sprouts, kale, radicchio, carrots, cranberries, blue cheese, bacon, chopped egg, cranberry mustard vinaigrette
- FXF ASPARAGUS SALAD 15.95**
mixed greens, arugula, charred asparagus, mandarin orange, goat cheese, shaved radish, pepitas, lemon vinaigrette
- CURRY CHICKEN SALAD BOWL 16.95**
our famous curry chicken salad, greens, red wine vinaigrette, dried cranberries, marcona almonds

SANDWICHES

served with house chips and pickle. **upgrade** to fire fries, knife skills soup, or side salad for additional **2.95**.

- FXF SMASH BURGER* 16.95**
two 3.5oz certified angus beef patties, american cheese, lettuce, tomato, onions, pickles, special sauce, potato brioche bun
add bacon **+2** | sunny side egg **+1**
- BUTTERMILK FRIED CHICKEN SANDWICH 16.95**
apple slaw, pickles, comeback sauce, potato brioche bun
- THE AMERICAN STANDARD 12.95**
roast turkey breast, bacon, lettuce, tomato, lemon herb aioli, griddled sourdough
- FXF IMPOSSIBLE BURGER* 18.95**
fire grilled 8oz impossible burger, american cheese, lettuce, tomato, pickles, onion, mayo ketchup, potato brioche bun
- FXF GRILLED CHEESE 12.95**
cheddar & american cheese, sliced apples, arugula, choice of bacon or tempeh bacon, ginger mango sauce, sprouted wheatberry bread
- FXF STEAK SANDWICH 18.95**
Fx signature seasoning rubbed 6oz prime ranch steak, fig jam, arugula, blue cheese, balsamic reduction, pickled onions, served open-faced on griddled housemade sesame sourdough
- WILD RICE & GARBANZO VEGGIE BURGER 13.95**
arugula, pickled onions, tomato, spicy mayo, potato brioche bun
- FXF TAMPA CUBANO 15.95**
smoked ham, pork pernil, genoa salami, swiss cheese, pickles, dijonnaise, pressed cuban bread
- CURRY CHICKPEA SANDWICH 13.95**
chickpea curry salad, arugula, cranberry walnut bread | **sub** with curry chicken salad **+2**

Ask about our daily selection of housemade pastries, muffins & baked goods.

We add an 18% Benefits & Equity charge to all orders, which allows us to pay our staff a living wage and provide access to benefits.

Tipping is never expected, always appreciated.

Van Hurd
Executive Chef

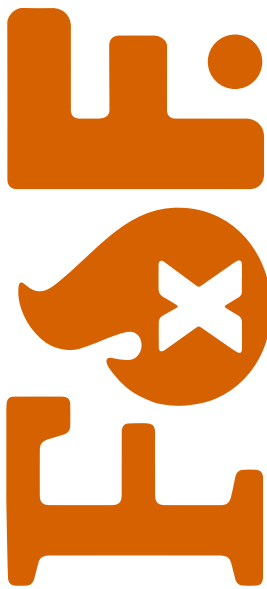
Justin Morales
General Manager

Feedback? Email us at info@firebyforge.com

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**FIRE
XFORGE**

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, sesame, tree nuts, peanuts, fish, shellfish or wheat. Prior to ordering, please let us know if anyone in your party has an allergy or special dietary need. All chicken on menu is Halal certified.



LIBATIONS

FXF OLD FASHIONED 11.95
up n down rock and bourbon | **up n smoke +1**

SPICED OLD FASHIONED 11.95
nutmeg, ginger clove, cinnamon | **up n smoke +1**

SUNRISE PISCO SOUR 12.95
pisco, passionfruit, lime, butterfly pea flower, lavender tea

DRAGONFRUIT COWBOY 12.95
mezcal, dragonfruit, lime, orange, agave

STRAWBERRY RHUBARB MULE 11.95
vodka, strawberry, rhubarb, chamomile, sage, ginger beer

SOUTHIE SOUR 11.95
irish whiskey, montenegro, apricot, lemon, lime, sencha green tea

PINK NEGRONI 12.95
gin, pink peppercorn infused aperol, pink port

WHEATON UP 12.95
vodka, olive juice, sriracha bacon blue cheese stuffed olives, dry vermouth | **hot n dirty +1**

SEASONAL SANGRIA
glass **9.95** | 750 ml **34.95**

SWEET LIBATIONS

GRASSHOPPER 10.95
cinnamon and vanilla infused averna, crème de cacao, creme de menthe, cream, white chocolate

BROAD ST. BANANA STAND 12.95
cognac, banana liqueur, licor 43, black walnut bitters

RED WINE

EOS MERLOT
California 6 oz **8.95** | 9 oz **13.95**

BONANZA CABERNET SAUVIGNON
California 6 oz **9.95** | 9 oz **14.95**

BANSHEE CABERNET SAUVIGNON
Sanoma County 6 oz **13.95** | 9 oz **19.95**

PIATTELLI RESERVE MALBEC
Mendoza 6 oz **9.95** | 9 oz **13.95**

TERRA D'ORO ZINFANDEL
Amador County 6 oz **13.95** | 9 oz **19.95**

FIRESTEED PINOT NOIR
Oregon 6 oz **11.95** | 9 oz **16.95**

FROG PRINCE RED BLEND
Napa Valley 6 oz **12.95** | 9 oz **18.95**

NIGHTRIDER MARTINI 12.95
up n down rock and bourbon, espresso, cinnamon, vanilla syrup, coffee liqueur, lemon twist

GHOSTRIDER 12.95
spiced nightrider espresso martini, licor 43, orange twist

TOMA! RITA 11.95
tequila, lime, agave, avocado, cilantro, tomatillo, jalapeño

HARVEY'S DAIQUIRI 11.95
rum, carrot, mango, lime, turmeric

BASIL VERDE 12.95
gin, lemon, basil, black pepper, sparkling cucumber

ROSIE PALOMA 11.95
tequila, grapefruit, grapefruit sparkling, pomegranate-rose foam

FERNET & BLACK CHERRY COLA 9.95
fernet, luxardo maraschino, coke, cherry saffron bitters

FXF LOW ABV

DRUNKEN COMPASS 9.95
sherry coffee martini

PAN AM SPRITZ 10.95
aperitif liqueur, sparkling wine, soda, lemon

NO ABV

PINEAPPLE YERBA CUKE MOJITO 9.95

POMEGRANATE MULE 8.95

SOBRIO CANTARITO 8.95

WHITE WINE

ARGENTO MINIMALISTA PINOT GRIGIO
Mendoza 6 oz **8.95** | 9 oz **12.95**

FIRESTONE SAUVIGNON BLANC
Santa Ynez Valley 6 oz **8.95** | 9 oz **12.95**

GIRARD SAUVIGNON BLANC
Napa Valley 6 oz **12.95** | 9 oz **18.95**

JOEL GOTT CHARDONNAY
California 6 oz **9.95** | 9 oz **14.95**

MER SOLEIL CHARDONNAY
Monterey County 6 oz **13.95** | 9 oz **19.95**

CHARLES AND CHARLES ROSE
Columbia Valley 6 oz **8.95** | 9 oz **12.95**

KUNG FU GIRL RIESLING
Columbia Valley 6 oz **9.95** | 9 oz **14.95**

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Scan QR Code for our Allergy & Special Dietary needs menus



firebyforge.com

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