



CAFE BREAKFAST

7:30 am to 11:00 am

BREAKFAST SANDWICH 6.95

BYO - served with two eggs your way, cheese and choice of bread.

bread: sourdough, multigrain, cranberry walnut, brioche, (croissant, biscuit, GF bread +1)

cheese: american, swiss, cheddar

add a protein: bacon, turkey sausage, tempeh bacon +2

add avocado +2

FXF WAFFLE 8.95 single | 12.95 duo

blue corn masa waffle, served with real maple syrup & butter

with fresh fruit, yogurt & granola 10.95 single | 14.95 duo

HUEVOS RANCHEROS 13.95

two eggs your way, tostones, chipotle black bean spread, pico de gallo, avocado crema, queso fresco, ranchero sauce

RUBY'S MORNING WAKE-UP 9.95

two egg sandwich, brown sugar candied bacon, cheddar, chili honey cream cheese, cranberry walnut bread | **add hashbrown** +2

CROQUE MADAME 10.95

smoked ham, swiss cheese, two eggs your way, parmesan crust, sourdough, mornay sauce

GOLDEN STATE

SUNRISE BURRITO 10.95

tofu scramble, tempeh bacon, fire fries, garlic herb plant-based cheese, pico de gallo, spicy vegan mayo

add avocado +2

BUENOS DIAS TACOS 9.95

two flour tortillas, bacon or tempeh bacon, scrambled eggs, queso fresco, pico de gallo, sour cream, avocado, salsa verde

SYDNEY'S OMELET 10.95

three egg omelet, touch of cream, garlic herb spread, chives, FxF potato chips

STEAK & EGGS 18.95

FxF signature seasoning, prime ranch steak, two eggs your way, hashbrowns, sourdough toast

BAGEL & LOX 14.95

griddled bagel, cream cheese, house-cured salmon lox, tomato, onion, served open face

CHICKEN & WAFFLES 16.95

fried crispy chicken thigh, blue masa waffle, whipped butter, maple syrup, chili-crisp

AVOCADO TOAST 10.95

crushed avocado, pico de gallo, queso fresco, pickled onions, everything bagel seasoning on grilled sesame bread

add a fried egg +1 | **add smoked salmon** +6

BAGELS 1.95 ea

with plain cream cheese – 3.95

with butter & jam – 2.95

with plant-based garlic & spread – 4.95

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.



firebyforge.com

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.



Fire by Forge is a
Forge City Works social
enterprise.

Van Hurd
Executive Chef

Justin Morales
General Manager

Feedback? Email us at
info@firebyforge.com



firebyforge.com

FIRE
XFORGE

COFFEE

DRIP SM 2.85 | LG 3.25

DECAF SM 2.85 | LG 3.25

ICED SM 3.15 | LG 4.15

CAFÉ AU LAIT SM 3.35 | LG 3.75

BLACKEYE SM 3.15 | LG 4.15

NITRO COLD BREW
12 OZ 4.45 | 20 OZ 5.25

POUR OVER SM 5.95 | LG 6.50

ESPRESSO

DOUBLE SHOT ESPRESSO 3.00

AMERICANO 3.25

NITRO AMERICANO 4.00

ESPRESSO & SODA 4.00

OTHER CAFÉ DRINKS

CHAI LATTE SM 4.95 | LG 5.95

GREEN TEA LATTE
SM 4.95 | LG 5.95

MEXICAN HOT CHOCOLATE
SM 3.50 | LG 4.50

HOT TEA 2.50
Harney & Sons

LAVENDER LEMONADE 3.95

ESPRESSO & MILK

CORTADO 3.95

MACCHIATO 3.50

CAPPUCCINO 4.25

LATTE (HOT / ICED)
SM 4.95 | LG 5.95

DIRTY CHAI (HOT / ICED)
SM 5.95 | LG 6.95

MOCHA (HOT / ICED)
SM 5.95 | LG 6.95

EXTRAS

HOUSEMADE FLAVORS +.75

vanilla, caramel, brown sugar, fire (cinnamon & vanilla), vanilla bourbon, toasted marshmallow, honey & maple

ALTERNATIVE MILKS +.50
oat, almond or coconut