

Fire by Forge is a social enterprise of Forge City Works

We add a 19% 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.

Proudly sourcing from local farmers, artisans, and makers

Feedback? Email us at info@firebyforge.com

firebyforge.com



SHAREABLES & STARTERS

FB BRUSSELS SPROUTS 16

tamari soy caramel, marcona almonds

KARRIGAN'S BISCUITS 7

seasonal compound butter, local honey

FXF SMOKED CHICKEN WINGS

14 six | 24 dozen

applewood smoked & crisp-fried wings, tossed & sauced, tri-color baby carrots, FxF dip

choose your style: FxF dry rub | classic buffalo | ají verde | mole bbq

SOUPS & SALADS

PUMPKIN-SWEET CORN BISQUE 8

guajillo, coconut milk, toasted pepitas, chili crisp

SANCOCHO 15

chicken stew, root veg, plantains, rice, avocado, lime

MARKET SALAD 15

romaine, iceberg, tomato, red peppers, radish, white onion, blue cheese crumble, mustard vinaigrette

STREET CORN SALAD 17

romaine, iceberg, roasted corn & black bean salsa, pickled onion, jalapeño, queso fresco, tortilla chips, lime-cumin vinaigrette, tajín

OUR FAMOUS CURRY SALAD 17

mixed greens, red wine vinaigrette, cranberries, marcona almonds | **choice of** traditional chicken curry salad or plant-based chickpea curry salad | **make it a sandwich:** arugula, sourdough

HARVEST COBB SALAD 17

romaine, iceberg, dried cranberries, farro, roasted butternut, apple, chopped egg, mustard vinaigrette

PITTSBURGH SALAD 17

greens, tomato, red pepper, onion, blue cheese, bacon, fire fries, FxF ranch

salad additions: grilled chicken **+6** | salmon **+9** | sirloin steak **+10** | grilled shrimp **+9** | plant-based "crab" cakes **+6**

MAIN PLATES

BRAISED BEEF SHOULDER 30

chipotle gravy, smoked sweet potato grits, roasted carrots, mushrooms & tomatoes

MILANESA DE POLLO 26

breaded chicken cutlet, roasted tomato-pumpkin sauce, queso stracciatella, crispy sage, seasonal vegetables

CHIFA MAHI MAHI 29

banana-leaf steamed mahi mahi, ginger scallion sauce, chuka dashi, chili crisp, charred broccolini, roasted tomatoes, crispy purple peruvian potatoes

SMOKED STICKY RIBS 27

smoked pork baby back ribs, chipotle-agave glaze, ají verde, pickled onions, radish, fire fries, lime cilantro broccoli slaw

DOWNTOWN MAC & CHEESE 19

cavatappi pasta, 4-cheese sauce, toasted crumb topping | **add** fried buffalo chicken, grilled chicken & bacon, bbq mushrooms **+5**

AGAVE CHIPOTLE HUMMUS 14

roasted corn & black bean salsa, ají verde, crudités, tortilla chips, smoked paprika

MUSHROOM EMPANADAS 15

caramelized onions, plant-based garlic herb spread, truffle mayo dip

SHRIMP OREGANATA 18

iron skillet seared shrimp, mexican oregano, garlic, orange butter, sourdough toast

BURGERS & HANDHELDS

burgers & sandwiches served with house chips & pickle **upgrade** to lime cilantro broccoli slaw **+2**, fries **+2**, fire fries **+3**, soup **+3**, or side market salad **+3**

ALL-AMERICAN SMASH BURGER* 19

two angus patties, cheddar cheese, shredded lettuce, tomato, onion, pickles, special sauce | **add** sautéed mushrooms | sunny side egg | bacon | avocado **+3 ea**

MAHI MAHI TACO PLATE 18 two | 22 three

ají verde, grilled pineapple salsa, cilantro, onion, served with rice & beans | **sub** bbq mushrooms

GARDEN WRAP 15

agave chipotle hummus, roasted corn & black bean salsa, ají verde, pickled vegetables, cilantro, spinach-herb wrap | **add** grilled chicken **+6**

HOLY MOLE CHICKEN TORTA 17

grilled chicken, mole bbq, cheddar cheese, pickles, crispy onions, griddled roll

NOLA SHRIMP PO'BOY 18

crispy fried shrimp, FxF sweet & spicy sauce, shredded lettuce, pickled onions, tomato, pickles, hoagie

SEATTLE DOG 14 single | 19 double

all beef Kobe hot dog, cream cheese, mustard, sriracha, pickled jalapeños, pickled onions, griddled bun

OPEN-FACED STEAK SANDWICH 21

sliced sirloin, fig jam, blue cheese, arugula, pickled onion, grilled sourdough

SANFRAN MUSHROOM BÁNH MÌ 15

bbq mushrooms, pickled vegetables, white onions, cilantro, sriracha mayo, griddled roll

BRONZED SALMON 29

FxF rub, warm farro salad, butternut squash purée, roasted red pepper sauce

PLANT-BASED "CRAB" CAKES 26

nori, chickpea, artichoke cakes, preserved lemon & furikake aioli, seasonal vegetables

ROASTED VEGETABLE RAVIOLI 26

roasted tomato sauce, confit yellow tomatoes, plant-based garlic herb cheese

SIDES

FIRE FRIES 7

SEASONAL VEGETABLES 6

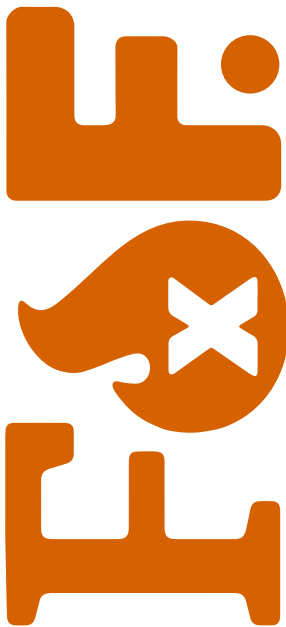
WARM FARRO SALAD 6

RICE & BEANS 5

BROCCOLI SLAW 5

SIDE MARKET SALAD 8

*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, or shellfish. 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.



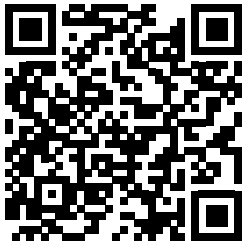
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Scan QR Code for our Allergy & Special Dietary needs menus



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LIBATIONS

- FXF OLD FASHIONED 13**
up n down rock and bourbon | **up n smoke +1**
- SPICED OLD FASHIONED 13**
nutmeg, ginger clove, cinnamon | **up n smoke +1**
- NIGHTRIDER MARTINI 13**
up n down rock and bourbon, espresso, cinnamon, vanilla syrup, coffee liqueur, lemon twist
- ROSIE PALOMA 13**
tequila, grapefruit, grapefruit sparkling, pomegranate rose foam
- WHEATON UP 13**
vodka, olive juice, sriracha bacon blue cheese stuffed olives, dry vermouth | **hot n dirty +1**

SEASONAL SANGRIA glass **11** | 750 ml **35**

NO ABV

- BAKED APPLE 12**
apple, lemon, brown sugar, nutmeg, clove, smoke
- POMEGRANATE MULE 12**
pomegranate, cinnamon, vanilla, lime, ginger beer
- ZERO PROOF, ALL FIRE 12**
zero proof gin, sage, lemon, hot honey
- COZY BLANKET 12**
zero proof tequila, fire syrup, lime, ginger beer

BEVERAGES

- SPECIALTY STEEPED COFFEE* 4**
choose from: eyes wide open (regular), off the rails (dark), more than enough (decaf)
- HOT TEA 4**
flavors: english breakfast, oolong, moroccan mint, china green jade, lemon chamomile
- HOSMER MOUNTAIN SODAS 4 ea**
12 oz bottles — **flavors:** cola red, diet cola red, ginger ale, lemon lime, creme soda, seasonal flavor
- LAVENDER LEMONADE 5**
housemade lemonade infused with lavender
- FRESHLY BREWED ICED TEA 4**
- JUICE 4 ea**
flavors: cranberry, apple, pineapple, and orange

*our specialty coffee menu is available until 3 pm. please ask your server.

FXF PROMOTIONS

- HALF-PRICE WINGS 7 six | 12 dozen**
only available on Tuesdays, 4:30 to close
choose your style: FxF dry rub | classic buffalo
ají verde | mole bbq
- ALL-NIGHT HAPPY HOUR**
only available on Wednesdays, 4:30 to close
- BUCK-A-SHUCK OYSTERS 1 ea**
only available on Thursdays, 4:30 pm until we run out
available only at the tavern/bar or on the patio, weather permitting.

SEASONAL SELECTIONS

- VELVET PRELUDE 13**
applejack brandy, irish cream, pumpkin spice
fruitful, grated nutmeg
- FUEGO DE POMAR 13**
cachaça, hot honey, apple cider, lemon
- OAK & DREAMS 13**
aged gin, rhubarb fruitful, mint, lemon,
pomegranate, grated nutmeg
- ORCHARD WHISPER 14**
fernet, spiced pear liqueur, lemon, maple syrup
- THE PERFECT 'PEAR-ING' 13**
pisco alamo, pear nectar, lemon, simple, merlot
float, cinnamon powder, cardamom bitters

SWEET LIBATIONS

- GRASSHOPPER 12**
cinnamon & vanilla infused averta, crème de cacao,
crème de menthe, cream, white chocolate
- CARAJILLO 13**
rum, licor 43, espresso, orange

RED WINE

- EOS MERLOT**
California 6 oz **9** | 9 oz **14**
- BONANZA CABERNET SAUVIGNON**
California 6 oz **10** | 9 oz **15**
- BANSHEE CABERNET SAUVIGNON**
Sonoma County 6 oz **14** | 9 oz **20**
- PIATTELLI RESERVE MALBEC**
Mendoza 6 oz **10** | 9 oz **14**
- FIRESTEED PINOT NOIR**
Oregon 6 oz **12** | 9 oz **17**
- FROG PRINCE RED BLEND**
Napa Valley 6 oz **13** | 9 oz **19**

WHITE WINE

- ARGENTO MINIMALISTA PINOT GRIGIO**
Mendoza 6 oz **9** | 9 oz **13**
- FIRESTONE SAUVIGNON BLANC**
Santa Ynez Valley 6 oz **9** | 9 oz **13**
- JOEL GOTT CHARDONNAY**
California 6 oz **10** | 9 oz **15**
- MER SOLEIL CHARDONNAY**
Monterey County 6 oz **14** | 9 oz **20**
- CHARLES AND CHARLES ROSÉ**
Columbia Valley 6 oz **9** | 9 oz **13**
- KUNG FU GIRL RIESLING**
Columbia Valley 6 oz **10** | 9 oz **15**