DESSERT

S'MORES POT DE CRÈME 10
hazelnut graham cracker, torched meringue
keep the jar **3+**

CITRUS & MAPLE POACHED PEAR 9
vegan mousse, maple crisps (vegan & gluten free)

PUMPKIN PIE 9
pepitas mousse, whipped cream, candied pepitas, graham cracker crust

SALTED CHOCOLATE CHUNK COOKIE CHEESECAKE 9
whipped cream, blueberry coulis

COOKIES & MILK two 5 | four 10
warm house-made salted chocolate chunk cookies and milk

AFFOGATO 6
vanilla bean ice cream, shot of espresso

VANILLA BEAN ICE CREAM 4
add house-made vanilla bean ice cream to any dessert

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness. Our food may contain or come into contact with common allergens. Garlic and onion allergies cannot be safely accommodated due to cross-contact. Prior to ordering, please inform us if anyone in your party has any allergies or dietary needs. All chicken on the menu is Halal certified.

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.

FIRE x FORGE

DRINKS

FORGE-CHATA 13
rum, coconut, rumchata, fire syrup, coffee liqueur

PUMPKIN PIE MARTINI 14
rum, pumpkin, baileys, fire syrup, ginger liqueur, nutmeg

AFFOGATO-TINI 15
espresso martini served over house-made vanilla bean ice cream

RUM

RON ZACAPA #23 16
DIPLOMÁTICO RESERVA EXCLUSIVA RUM 13

WHISKEY/WHISKY

COLONELS CUT 100 PROOF 16
ANGEL'S ENVY 16
THE MACALLAN 12 SHERRY OAK 18

CORDIALS/COGNAC/AMARO/PORT

GRAND MARNIER 12
MONTENEGRO 12
AVERNA 12
COCKBURN TAWNY 10 12

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