

# FORRESTAL GRILLE

## SMALL PLATES

- Spinach & Roasted Artichoke Dip**  \$14  
Blended cheeses, roasted garlic, toasted herb naan
- Tuscan Chicken Flatbread** \$14  
Pesto, roasted red peppers, caramelized onions, fresh mozzarella, balsamic reduction, alfredo, naan
- Grilled Shrimp Tacos** \$17  
Fresh pico de gallo, cabbage, cilantro-lime crema, flour tortillas
- Chicken Wings** \$16  
*Choice of sauce:* Sriracha, roasted garlic Parmesan or Buffalo, blue cheese, veggies
- French Dip Sliders** \$16  
Sliced sirloin, caramelized onions, horseradish aioli, bourbon demi-glace, King's Hawaiian® rolls
- Soft Pretzel**  \$13  
Brazilian pretzel, spicy cheese sauce and honey mustard
- Chicken Quesadilla** \$16  
Blended cheese, green chili, fresh pico de gallo, salsa, cilantro-lime crema
- Sub shrimp \$19 | Sub steak \$20

## HANDHELDS

- House Burger** \$16  
Choice of cheese, house burger sauce
- BBQ Bacon Jack Burger** \$17  
Monterey Jack cheese, bacon caramelized onions, BBQ sauce
- Mushroom Swiss Burger** \$17  
Sautéed mushrooms, Swiss cheese, roasted garlic aioli
- Southwest Veggie Burger**  \$15  
Wheat bun, pico de gallo, pepper jack cheese, cilantro-lime crema
- IMPOSSIBLE® Burger**  \$17  
IMPOSSIBLE® plant-based burger, vegan bun, lettuce, tomato, onion
- Turkey Club** \$15  
Avocado, lettuce, tomato, bacon, cheddar cheese, mayo
- Cuban** \$16  
Sliced mojo pork, ham, dill pickles Swiss cheese, mustard, pressed Cuban roll
- Grilled Caesar Steak Wrap** \$19  
Sirloin, tomatoes, Caesar greens, flour tortilla




## SALADS & SOUP

- Caesar**  \$13  
Crisp Romaine, shaved Parmesan, croutons, Caesar dressing  
add chicken +\$7 | shrimp +\$9 | salmon +\$9 | steak +\$10
- Sesame Ginger** \$19  
Chili glazed shrimp or Sriracha sirloin, mixed greens, cabbage, red peppers, carrots, green onions, cilantro, crispy wontons, sesame ginger dressing
- Chopped Chicken** \$17  
Mixed greens, red cabbage, green onions, ditalini pasta, bacon, tomatoes, blue cheese, sweet Italian dressing
- Chef Salad** \$19  
Romaine-iceberg mix, ham, roast beef, turkey, cheese, hard boiled egg, creamy Italian dressing
- Soup Du Jour** \$7  
Ask your server for today's offering

## MAINS

- Pan Seared Salmon**  \$29  
Roasted red potatoes, green beans, mushrooms, roasted red peppers, caramelized onions, herb butter
- New York Strip 12oz.**  \$32  
*Choice of topping:* Sriracha glaze, melted blue cheese or bourbon demi-glace, roasted red potatoes, green beans, mushrooms, roasted red peppers, caramelized onions
- Mediterranean Shrimp Pasta** \$28  
Jumbo shrimp, bowtie pasta, spinach, mushrooms, tomatoes, light pesto cream
- Roasted Herb Chicken**  \$28  
Roasted red potatoes, natural jus, green beans, mushrooms roasted red peppers, caramelized onions
- Seafood Pasta** \$28  
Mussels, clams, lemon butter, linguini, toasted garlic

## DESSERTS

- Mango Cheesecake**  \$10  
Housemade with ginger raspberry sauce
- Chocolate Cake**  \$10  
Chocolate cake with chocolate frosting
- Ice Cream Sundae**  \$12  
Vanilla ice cream, chocolate sauce, whipped cream, chocolate sprinkles, topped with oreo cookie



\* **NOTICE:** CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

For parties of 8 or larger, an 18% gratuity will be automatically added to bill.

## COCKTAILS

<b>Crowned Jewel Mule</b>	\$14
Ketel One vodka, ginger beer, cranberry juice, blood orange bitters, fresh lime juice	
<b>Margarita</b>	\$15
Corazón Blanco tequila, Cointreau, fresh lime juice, housemade simple syrup	
<b>Espresso Martini</b>	\$15
Tito's Handmade vodka, coffee liqueur, espresso, housemade simple syrup, optional creamer	
<b>Jackuiri</b>	\$15
Jack Daniel's Tennessee whiskey, Aperol, housemade simple syrup, fresh lime juice	
<b>Perfect Rose Manhattan</b>	\$15
Four Roses bourbon, M&R sweet vermouth, Angostura bitters	
<b>Meza-Politan</b>	\$15
Dos Hombres mezcal, Cointreau, fresh lime juice, cranberry juice	
<b>Sidecar</b>	\$16
Remy Martin 1738 Accord Royale, Cointreau, fresh lemon juice, housemade simple syrup	
<b>Italian Citronade</b>	\$14
Absolut Citron vodka, Disaronno, housemade lemon sour, Fever-Tree club soda	

## BEERS & BEYOND

### DRAFT

<b>Voodoo Ranger IPA</b>	\$9
<b>Sam Adams Seasonal</b>	\$9
<b>Modelo Especial</b>	\$9
<b>Kona Wave</b>	\$9
<b>Michelob Ultra</b>	\$8
<b>Stella Artois</b>	\$9

### BOTTLED

<b>Bud Light</b>	\$6
<b>Corona</b>	\$8
<b>Dogfish 60 Minutes IPA</b>	\$8
<b>Stella Artois</b>	\$8
<b>Blue Moon</b>	\$6
<b>Miller Lite</b>	\$6
<b>Yuengling</b>	\$6
<b>Goose Island IPA</b>	\$8
<b>Heineken Light</b>	\$8
<b>Budweiser</b>	\$6

### BEYOND BEER














<b>Heineken 0.0</b>	\$6
<b>Angry Orchard Hard Cider</b>	\$6
<b>White Claw Hard Seltzer</b>	\$7

## ZERO PROOF

<b>Garden &amp; Ginger</b> <i>(non-alcoholic)</i>	\$8
Seedlip Garden 108, Fever-Tree ginger ale, rosemary	
<b>Light &amp; Breezy</b> <i>(non-alcoholic)</i>	\$8
Seedlip Grove 42, Fever-Tree ginger beer, lime	
<b>Mango Orange Mojito 0.0</b> <i>(non-alcoholic)</i>	\$8
Mango juice, orange juice, lime juice, sugar, Fever-Tree club soda, mint	

## WINES

### WHITES

<b>S.A. Prum Essence Riesling</b>    	6oz.   9oz.   Bottle	\$15   \$22   \$58
Mosel, Germany		
<b>Yalumba Organic Viognier</b>   		\$18   \$26   \$70
South Australia		
<b>Santa Margherita D.O.C Pinot Grigio</b> 		\$21   \$30   \$82
Valdadige, Italy		
<b>Terra d'Oro Pinot Grigio</b>		\$8   \$11   \$30
Santa Barbara County, California		
<b>Emmolo Sauvignon Blanc</b>  		\$19   \$28   \$74
Napa/Solano, California		
<b>Kim Crawford Sauvignon Blanc</b> 		\$9   \$13   \$34
Marlborough, New Zealand		
<b>30 Degrees Chardonnay</b>   		\$12   \$17   \$46
Monterey, California		
<b>Sea Sun by Wagner Chardonnay</b> 		\$15   \$22   \$58
California		

### BUBBLES & ROSÉS

<b>LaMarca Prosecco</b> 		\$14   \$20   \$54
Prosecco, Italy		
<b>Piper Sonoma Brut NV</b> 		\$18   \$26   \$70
Sonoma County, California		
<b>Gris Blanc Rosé</b>		\$12   \$17   \$46
Pays d'Oc, France		

### REDS

<b>Meiomi Pinot Noir</b>		\$19   \$28   \$74
California		
<b>Murphy-Goode Red Blend</b>		\$11   \$16   \$42
California		
<b>Banfi Cantine Toscana IGT Red Blend</b> 		\$12   \$17   \$46
Tuscany, Italy		
<b>Decoy by Duckhorn Merlot</b>  		\$18   \$26   \$70
California		
<b>30 Degrees Cabernet Sauvignon</b>   		\$12   \$17   \$46
Paso Robles, California		
<b>Starmont Cabernet Sauvignon</b>  		\$19   \$28   \$74
North Coast, California		
<b>Luke Cabernet Sauvignon</b>   		\$18   \$26   \$70
Wahluke Slope, Washington		

