



## Forest Room 5 Provisions



Cocktails - \$12

### Huckleberry Lynx

44 North Huckleberry Vodka, House Sage Bitters, Ginger Beer,  
Lime, Fresh Sage, Blackberry, Rocks

### Bear Heaven

Eight & Sand Whisky, St. Germain, Thyme, Peach Bitters, Lemon, Rocks

### Mind Your Own Hibiscus

Hibiscus-Infused Tequila, Grapefruit Soda, Lime, Gossip, Rocks

### Sun Also Rises Sangria

White Wine, Citrus, Secrets, Archetypal Exploration of the Lost Generation

### Skipping Stone

Cap Rock Gin, Rosemary, Lemon, Honey, Cider Float, The Sounds of spring

### Midnight In The Orchard Of Good & Evil

Trader Vic's Dark Rum, Rosemary, Turmeric, Pink Peppercorn, Pickling Spices,  
Apple Cider, True Southern Gothic Horror, Served Hot

### Kiss From A Rose

Tulsi Rose Tea, Honey, Old Forester Bourbon,  
Power, Pleasure, Pain, Fresh Ginger, Hot

### Draft Beer \$7

Dry Dock Apricot Blonde (CO) 5.1%

Deschutes Fresh Squeezed IPA (OR) 6.4%

Eddyline Crank Yanker IPA (CO) 7.0%

Abita Amber Lager (CO) 4.7%

SteamWorks Kolsch (CO) 4.9%

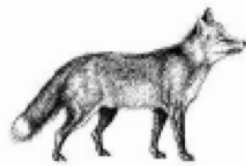
Boulevard Unfiltered Wheat (MO) 4.4%

Elevation Pilsner (CO) 5.0%

Soul Craft Helles Lager (CO) 4.5%

High Hops Pinkalicious Sour (CO) 5.0%

C Squared Ella Juicy Tropical Hopped Cider (CO) 6.0% \$8



### Bottles

Deschutes Black Butte Porter (OR) 5.5%. \$6  
Unibroue La Fin Du Monde (Canada) 9.0% \$7  
Hacker-Pschoor Weisse (Germany) 5.3 \$6  
Sam Smith Chocolate Stout (UK) 5.0% \$5  
Estrella Daura Marzen Gluten Free (Spain) 5.4% \$5  
Pirrate Ale (Belgian) 10.5%

### Cans

Labatt Blue Light (Canada) 5.0% \$5  
Imperial Lager (Costa Rica) 4.5% \$5  
Wibby Vienna Lager (CO) 5.5% \$6  
Firestone Luponic Distortion IPA (CA) 5.9% \$6  
Firestone FlyJack- 96 calories (CA) 4.0% \$6  
Bell's Two Hearted Ale (MI) 7.0% \$6  
Port Mongo Double IPA 16oz (CA) 8% \$7  
Eddyline River Runner Pale Ale 16oz (CO) 6% \$6  
Benediktiner Helles LagerBier- 1 Pint (Germany) 5.4% \$7  
Fruh Kolsh- 1 Pint (Germany) 4.8% \$7  
Einstok Icelandic Toasted Porter 6.0% \$6  
New Planet Blonde (GFO) (CO) 4.8% \$6  
June Shine Midnight Painkiller Hard Kombucha (GFO) (CA) 6.0% \$6  
Ska Blood Orange Hard Seltzer (GFO) (CO) 5.0% \$6  
Upslope Snow Melt Peach Lemonade Hard Seltzer w Electrolytes (CO) 5.0% \$6  
C Squared Alma Big Juicy Apple Cider (CO) 4.5% \$7

### Red Wine

Sebastopol Oaks Cabernet Sauvignon (2017) 13.9% (CA) \$8  
Sophie Bertin Pinot Noir (2018) (France) 13.5% \$10  
Luna Malbec Reserve (2018) (Argentina) 14.3% \$11  
Parducci True Grit Cabernet Sauvignon 13.5% (2017) (CA) \$12  
La Chertosa Zinfadel (2017) 14.7% (Italy) \$46

### White Wine, Rose, Sparkling

FVINE Vinho Verde 11.0% (2017) (Portugal) \$8  
Dr. L Dry Riesling 12.0% (2018) (Germany) \$10  
Ponga Sauvignon Blanc 12.5% (2019) (New Zealand) \$10  
Famille Perrin Cote du Rhone Rosé 13.0% (2018) (France) \$10  
Novellum Un-Oaked Chardonnay 13.0% (2017) (France) \$10  
La Vielle Ferme Champagne 12.0% (France) \$11



## Forest Five Food



House Smoked Wings — Buffalo BBQ, Mango Habanero, with Ranch \$12 GF

\*Steak Sandwich — Skirt Steak, Hoagie roll, Spicy Mayo, Provolone, Roasted Red peppers, Arugula, Grilled Onions w choice of Fries or Arugula salad \$17 GFB +1

Chicken Sandwich — Caramelized Onions, Mushrooms, Provolone  
with side of Fries or Arugula salad \$14 GFB +1

\*Fajitas — Steak, Chicken or Mushroom - with Rice, Beans, Guac, Pico,  
Serrano peppers, Sour cream, Green salsa \$20/18/16 GFO

Arugula Salad — with Balsamic Vinaigrette, Apple Wood Smoked Goat cheese,  
Cherry Tomatoes, Walnuts, Roasted Red pepper \$13 GF

Bacon and Cheese Skillet Fries — with Chipotle Aioli for dipping \$9 GFO

Mac & Cheese — A Classic – \$8 – Add Bacon or Green Chilies for \$2

Guajillo Pepper Hummus — Served with Veggies and Grilled Pita \$9 GFO

Beet Salad — Arugula, Shallots, Heirloom Cherry Tomatoes,  
Toasted Chili Pepitas, Crispy Cotija \$13 GF

\*Bison Burger — Heirloom Cherry Tomatoes, Arugula, Chipotle Aioli, Fries \$13 GFB +1

Veggie Burger— Chickpea, Rice, Mushroom, Onion, Red Bell Pepper Patty with  
Tomato and Arugula with side of Fries or Arugula Salad \$12 GFB +1

Elote — Grilled Sweet Corn Slathered with Kewpie Mayonnaise and Dusted with  
Chili Powder and Cotija Cheese \$5 GFO

Campfire Bison 3 Bean Chili — Shredded Cheddar and Grilled Pita \$10 GFO

### Sweet Afters

Campfire S'mores \$7

Crepe with Whipped Cream and choice of \$9

3: strawberries, raspberries, blueberries, nutella, chocolate, caramel, pine nuts, walnuts



These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.