

# FORKE

restaurant

## COCKTAILS

### **Pineau Des Charentes | \$21**

A beloved aperitif from our owner's hometown in the Charentes region; lightly sweet, smooth, and gently fruity. A heartfelt taste of home to begin your meal.

### **French 75 | \$18**

Ketel One, peach schnapps, elderflower, lemon, club soda

### **Peach Forke | \$18**

Ketel One, peach schnapps, elderflower, lemon, club soda

### **Parisian Jewel | \$22**

Gardener French Riviera Gin, Elderflower, Martini Vermouth

### **Old Money Manhattan | \$22**

Rye Whiskey, Martini Vermouth, Bitters

### **Forke It | \$22**

Rye Whiskey, Cognac, Martini Vermouth

### **Forke Lift | \$18**

A classic Mule, Vodka, elderflower, lime juice, ginger beer

# FORKE

restaurant

## That's the Spirit !

### BOURBON & WHISKEY

**Nick's Old Fashioned | \$18**

Bourbon, sugar, Angostura bitters, orange twist

**Manhattan | \$18**

Rye or bourbon, sweet vermouth, aromatic bitters

**Whiskey Sour | \$18**

Bourbon, fresh lemon, simple syrup

**Boulevardier | \$22**

Bourbon, Campari, sweet vermouth

**Sazerac | \$19**

Rye whiskey, bitters, absinthe rinse

**Bulleit Bourbon | \$16**

Bold, high-rye American bourbon

**Woodford Reserve | \$19**

Rich and balanced Kentucky straight bourbon

**Jameson Irish Whiskey | \$14**

Smooth Irish whiskey with light spice

**Bulleit Rye | \$16**

Crisp, clean, and smooth

### GIN

**Negroni | \$18**

Gin, Campari, sweet vermouth

**Hendrick's Gin | \$14**

Floral gin with cucumber and rose

### VODKA

**Vodka Martini | \$18**

Tito's Dry vermouth, olive or lemon twist

**Tito's Handmade Vodka | \$14**

Clean, corn-based American vodka

**Grey Goose Vodka | \$16**

Soft and elegant French vodka

### RUM

**Daiquiri | \$17**

Rum, fresh lime, simple syrup

### TEQUILA

**Classic Margarita | \$16**

Tequila, orange liqueur, fresh lime

**Casamigos Blanco Tequila | \$16**

Crisp agave with citrus finish

**Don Julio Reposado | \$18**

Oak-aged tequila with vanilla notes

**Clase Azul Reposado | \$42**

100% Blue Agave tequila, exceptionally smooth

### COGNAC & BRANDY

**Sidecar | \$18**

Cognac, orange liqueur, lemon

**Hennessy VS | \$21**

Bold cognac with toasted oak character

### SCOTCH WHISKY

**Glenfiddich 12 | \$19**

Single malt scotch with pear and oak

**Macallan 12 | \$29**

Honey, vanilla, gentle spice

**Macallan 18 Double Cask | \$48**

Dried fruit, toffee, elegant oak

**Macallan 18 Sherry Oak | \$78**

Dark fruit, chocolate, European oak

### CLASSIC & APERITIF COCKTAILS

**Chrysanthemum | \$24**

Dry vermouth, Bénédictine, absinthe rinse

**Corpse Reviver No. 2 | \$24**

Gin, orange liqueur, fresh lemon, Lillet Blanc, absinthe  
rinse

**Death in the Afternoon | \$26**

Absinthe, Sparkling

### APERITIF / LIGHT COCKTAILS

**Pineau Des Charentes**

lightly sweet, smooth, and gently fruity

**Aperol Spritz | \$17**

Aperol, Sparkling wine, soda

Drinking wine, beer, and other alcoholic beverages during pregnancy can cause birth defects.

# FORKE

restaurant

## That's the Spirit !

### VODKA

Tito's handmade vodka | \$12  
Ketel One | \$14  
Ketel One Cucumber | \$15  
Grey Goose | \$16

### TEQUILA

Casamigos Blanco | \$16  
Don Julio Reposado | \$18  
Clase Azul Reposado | \$42

### COGNAC & BRANDY

E&J Brandy | \$14  
Hennessy VS | \$21  
Courvoisier VSOP | \$17  
Hardy Cognac Legend | \$24

### SCOTCH & BOURBON

Bulleit Bourbon | \$16  
Famous Grouse | \$12  
Angel's Envy | \$15  
Woodford Reserve | \$19  
Glenfiddish 12 | \$19  
Macallan 12 | \$29  
Macallan 18 Double Cask | \$48  
Macallan 18 Sherry Oak | \$78

### WHISKEY

Bulleit Rye 10 | \$16  
Glenlivet 12 | \$16  
Jameson Irish Whiskey | \$14

### RUM

Myers's Rum | \$16  
Makers Mark | \$15  
Appleton Rum Est Sign 80 | \$15  
Diplomatico Mantuano | \$14

### GIN

Hendrick's Gin | \$14  
Gordon's | \$14  
Bacardi Superior | \$15  
The Gardener Gin | \$21

### CHAMPAGNE & SPARKLING

J Roget Brut Sparkling Glass | \$9  
J Roget Brut Sparkling Bottle | \$18  
Veuve Clicquot | By the bottle \$195

# WINE LIST

## WHITE WINES:

**Drylands, Sauvignon Blanc**  
Marlborough, New Zealand – 2024

Glass | Bottle  
\$ 16.00 | \$ 62.00

**Sancerre Yves Martin**  
Loire, France – 2023

n/a | \$ 116.00

**Walter Hansel, Estate, Chardonnay**  
Russian River, 2023

\$ 19.00 | \$ 66.00

**Non-Alcoholic, White**  
Verjus Blanc Rutherford, California

\$ 9.00 | \$ 29.00

## RED WINES

**Lyric by Etude, Pinot Noir**  
Santa Barbara, California – 2023

\$ 18.00 | \$ 68.00

**Row 11, Russian River Valley**  
Sonoma County, California – 2021

\$ 23.00 | \$ 84.00

**Walter Hansel, Russian River Valley**  
Santa Rosa, California – 2021

\$ 34.00 | \$ 119.00

**Ferrari-Carano**  
Sonoma County, California – 2022

\$ 22.00 | \$ 78.00

**Justin, Cabernet Sauvignon**  
Paso Robles, California – 2022

\$ 26.00 | \$ 84.00

**St Julien Lalande Borie**  
Bordeaux, France – 2017

\$ 32.00 | \$ 125.00

## SPARKLING & CHAMPAGNE:

Glass | Bottle

**Tenute Leucosia – Odissea Italian** \$ 14.00 | \$ 62.00  
Spumante 80% Chardonnay 20% Pinot Noir

**Veuve Clicquot, Brut** n/a | \$ 195.00  
Reims, France

# FORKE

restaurant

## BEERS - Bottled

Modelo | \$7

Coors Light | \$7

Corona | \$7

## NON-ALCOHOLIC BEVERAGES

Evian Spring Water 750ML | \$10

Evian Sparkling Water 750ML | \$10

Tonic Soda | \$4

Pepsi | \$4

Diet Pepsi | \$4

Ginger Ale | \$4

Orange Juice | \$7

Grapefruit Juice | \$7

Pineapple Juice | \$7

Cranberry Juice | \$6

Apple Juice | \$6

Lemonade | \$7

Glass | Bottle

Verjus Nonalcoholic White      \$9 | \$29