

F O R K L I B A T I O N S

Specialty Cocktails

North Shore Martini

Vodka, Campari  
Fresh-pressed Lime  
Mandarine Napoleon  
Northshore Bitters  
12.

Geneva Sour

White Rum  
Fresh-pressed Lemon  
Amaretto & Chambord  
House Orange Bitters  
12.

Sunnyside

Gin, Fresh-pressed Orange  
Carpano Antica  
Aperol Citrus Amaro  
Sunnyside Bitters  
12.

Fireside Manhattan

Bourbon  
Dark Amaro  
Aperol Citrus Amaro  
Fireside Bitters  
12.

Fork Old Fashioned

Sazerac Rye Whiskey  
Fork Old-Fashioned Elixir  
Old Fashioned Barrel Bitters  
Tillen Farms Bada Bing Cherry  
12.

Silver Beach

Silver Tequila  
Fresh-pressed lime & grapefruit  
Carpano Antica  
Silver Beach Bitters  
12.

Sudden Valley

Bourbon  
Fresh-pressed orange  
Ramazzotti Amaro  
Maraschino Liqueur  
Sudden Valley Bitters  
12.

Blue Canyon\*

Magellan Blue Iris Gin  
Fresh-pressed Lemon  
Lillet  
Elderflower & Egg white  
Blue Iris Bitters  
12.

White Negroni

Fresh-pressed grapefruit  
Gin & Campari  
Del Professore Dry Vermouth  
Grapefruit Bitters  
12.

Basil Lavender Drop

Fresh Basil & fresh-pressed orange  
Vodka, House Curaçao & tonic syrup  
Lavender Bitters  
12.

Sage Melon Drop

Vodka, House made melon Liqueur  
Fresh pressed lemon, fresh sage  
House made Curaçao  
Orange Bitters  
12.

Flatliner Martini

House made Irish Cream  
House made coffee liqueur  
Iced Espresso  
Flatliner Bitters  
12.

Abstainers

Pure Cane Sodas \$4.

Mexican Pepsi  
Mexican Squirt  
Nesbitt's Orange  
Dad's Root Beer  
Bundaberg Ginger Beer

Juices

Fresh pressed \$4  
Orange, Grapefruit or Lemonade  
Not fresh pressed  
Cranberry, Pineapple or Apple \$2.50  
Mocktail \$6