

B. Frank & Relish™

SHARES

CROSTINI \$7

Grilled rustic Baguette brushed with olive oil topped as follows (choose one):

MUSHROOM THYME

Locally grown oyster mushrooms iron cast seared in a creamy thyme sauce

FIG R & OLIVE

Fig, Kalamata Olives, Goat Cheese & Chives

HEIRLOOM TOMATOES

Heirloom Tomatoes, Basil, Truffle Oil & Smoked Salt

GRILLED PEAR

Bleu Cheese, Grilled Pear, Honey & Rosemary

NEW! AVOCADO LOVE

Our version of Avocado Toast w/ Love and Tomatoes

NEW! CHILI N CHEESE

Our homemade wagyu, cheddar & cheese sauce

TOMATO B. BASIL or

FRANK'S WEDDING SOUP \$4 cup | \$6 bowl

B. FAMOUS WINGS \$12

8 wings, one way (so don't ask!) Grilled & tossed in a smokey Tabasco chipotle sauce

THE NAKED ARTICHOKE \$9

Seasonal artichoke Grilled to perfection with olive oil, lemon & smoked salt

650° GRILLED OYSTERS \$3 ea.

Grilled on the half shell with butter, shallots & white wine / also available raw

LEIPAJUUSTO \$8

A soft cheese melted right on the 650° Grill. Served on toasted Pain Au Levain

THE NASH BOARD \$12

Smokey kettle grilled hummus, baba ghanoush, olives, feta & naan

YELLOWTAIL YUZU \$13

Sashimi style Yellowtail with a dash of Yuzu and Salish Adlerwood Smoked Salt

SALMON & TRUFFLE \$14

Sashimi style Salmon in a soy truffle bathe

NEW! PASTRAMI EGGROLLS \$10

Our signature 8145 Pastrami, gruyere, pickles and kraut drizzled with 1000 Island

NEW! FRIED PICKLES \$8

Our smokey pickle chunks fried with tempura batter, drizzled with honey sriracha

CHARRED VEGGIES & SIDES \$5 ea.

Ancho-Glazed Carrots

Heirloom Tomatoes & Basil

Skillet French Green Beans

Brussels Sprouts

Broccoli Mashed

Fingerling Potatoes & Jalapeños

Broccoli w/ Shallots & Parmesan

Grilled Avocado

Grilled Asparagus

Mac N Cheese

THE GREENS

THE GRILLED ENDIVE \$11

Endive wedge, grilled & topped with Bleu Cheese and Toasted Pecans
Balsamic Vinaigrette Dressing

THE PEAR & PECAN \$11

650° Grilled Pear atop Field Greens, Pecans & Bleu Cheese
Balsamic Vinaigrette or Smokey Bleu Cheese Dressing

THE CLASSIC WEDGE \$11

Iceberg wedge, Bacon, Blue Cheese and Red Onions
Smokey Bleu Cheese Dressing

ADD CHICKEN OR SHRIMP \$6 ADD STEAK \$10

THE CASHEW & GREENS \$14

650° Grilled Cashews, Fig, Fiji apple, Machango, Dried Cranberry & Chicken
Champagne Fig Vinaigrette Dressing

AHI SOBA \$15

Seared Ahi over a Bed of Chilled Soba Noodles with Pickled Cucumbers and Carrots.
(Substitute Greens for Soba) - Ginger Nori Vinaigrette Dressing

NEW! HARVEST GREEK \$14

Field Greens, kalamata olives, tomatoes, cucumber, feta and grilled chicken
Greek Vinaigrette Dressing

SIDE GREENS \$6

Field greens, tomatoes, carrots and parmesan

GRUB

CHEF BURGER* \$13

Roast Chuck burger, topped with a pinch of Roquefort, Arugula, our secret sauce and grilled onions, Add Chili \$3

W.C. CHICKEN BURGER* \$12

West Coast Style Burger. Ground Breast meat. Topped with Arugula, BBQ sauce and cheddar, Add Chili \$3

8145 PASTRAMI* \$14

West Coast Style Pastrami, cut coarse Gruyère, Marble Rye, Kraut, 1000 Island

SMOKEY SOUTHERN FRIED CHICKEN* \$12

Buttermilk crispy chicken topped with a smoky chipotle pickle & ancho sauce
Tossed Dirty \$1

B. FRANK* \$8

Foot-Long Wagyu Beef Hot Dog w/ Yuzu relish, Deli Mustard & smokey pickles, Add Chili \$3

SAM & PATTI \$13

Hand chopped Salmon, avocado, cheddar & Panko fried, choice of side

NEW! STREET STEAK TACOS \$13

Marinated Wagyu Steak, avocado, jalapenos, black beans, tomatoes, onions, served with rice.

*GRUB: Served with House Fries

PLATES

LAMB AND SHRIMP K.BOB \$14

Minced Shrimp & Lamb, Garlic, Lemon & Thyme seasoned Served with Naan & Roasted Tomato

SEARED HANGER STEAK \$20

8 oz. seared at 650° served with skillet seared french green beans

DRUNKEN HAMMERED CHICKEN \$14

Grilled at 650° served with bacon wrapped heirloom tomatoes, and broccoli mashed

WAGYU FILET 4 oz. \$23 | 6oz. \$36 | 8oz. \$46

Seared Chicago-Style over our 650° mesquite wood grill, choice of two sides

SHRIMP SIMPLY \$15

Citrus-Marinated with Yuzu and a kick of Serrano, and French Green Beans served with Grilled Pain Au Levain

SEARED SCOTTISH SALMON \$23

Naked with a Dash of Smoked Salt and Lemon. Served with Salmon Skin Chip, Broccoli Mash and a choice of side below

NEW! AHI STEAK \$23

An 8 oz Ahi Steak pan seared and crusted with Nori furikake, cracked pepper, drizzled with soy truffle, served with broccoli mash

NEW! VEGGIE PLATE \$14 (choose 3 sides)

FANCY FRIES

House \$6

Specialty \$9

Hand-crafted &
Cut-fresh daily.

CLASSIC SMOKED SALT (h)

CHEDDAR & BACON (h)

WHITE TRUFFLE & PARMESAN (h)

CHILI & CHEDDAR (s)

BUFFALO BLEU (h)

PASTRAMI REUBEN (s)

NEW! NACHO AVERAGE FRY (s)

NEW! AVOCADO ROLL (s)

NEW! SWEET POTATOE FRY(S) (s)

THE GOOD STUFF & KIDS STUFF

DOG BITES \$6

Wagyu Beef served with Yuzu Relish for dipping

GRILLED CHEESE W/ FRIES \$6 (k)

Three Cheese, Bacon & Tomato, Add Tomato B. Basil soup \$3

THE PICKLE PLATE \$6

Smokey Serrano Dill, Jalapeño, Sriacha or Sake (choose 3)

MAC N' CHEESE \$6 (k)

White Truffle & Panko crusted

NUT & BEER THYME \$4

Roasted naked almonds, cashews & hazelnuts in thyme

SCRATCH CHICKEN TENDERS \$6

Panko Crusted Chicken Breast Tenders served with Fries. (tossed dirty \$1)

NEW! MCB \$8 (k)

Meat Cheese and Bun Jr Burger with small side fries

(k) = kids version available

* 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.

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HAND-CRAFTED COCKTAILS

SIX GRAPES \$10

Hangar 1 Rose Vodka, House Signature Sweet & Sour, White Grapes, Champagne Simple Syrup, La Croix Sparkling Water

TUSCAN PEAR COCKTAIL \$10

Absolut Pear, Lemoncello, Ginger Liqueur, Splash of OJ, and Sweet & Sour

BFR COOLER \$10

Gin, St Germain Elderflower, House Signature Sweet & Sour, Freshly Muddled Cucumber

YUZU MARGARITA \$10

Cointreau, Yuzu Juice, Jose Cuervo Silver

RYE TAI \$10

Bulleit Rye Bourbon, House Signature Orgeat Syrup, Pineapple juice, Freshly Squeezed Lemon Juice,

CHAMPAGNE ROSÉ \$10

Hangar 1 Rose Vodka, Champagne Simple Syrup, Freshly Squeezed Lemon Juice, Sparkling Apple Soda, Scrappy's Lavender Bitters

FIERY PINEAPPLE MARGARITA \$10

Don Julio Silver, Freshly Muddled Pineapple, Freshly Muddled Jalapeno & Serrano Peppers, House Made Sweet & Sour, Pineapple Juice, 100 % Blue Agave Nectar

MEZCAL MARGARITA \$10

Mezcal VAGO, Freshly Squeezed Lime juice, REAL Pineapple Infused Syrup

HIS & HERS OLD FASHIONED \$10

TX Whiskey or Hennessy VSOP, Orange Infused Syrup, Hella Bitters, Expressed Oils from a Lemon & Orange

B. MARY & RELISH \$10

Hangar 1 Buddha's Hand Vodka, Fire Roasted Tomatillos, Fire Roasted Yellow Grape Cherry Tomatoes, Garlic, Freshly Squeezed Lime Juice, Serrano Chiles, Smoked Salt, Green Hot Sauce, Colgin Worcestershire, Celery Seeds, Cooked Shrimp

WINES TAPPED OFF THE VINE

BUBBLY 45°

4oz.

BELLAFINA ITALIAN \$4

(Prosecco) Flavor of Yellow Apple, Peach and White Flowers

ROSÉ 45°

2oz. | 5oz. | 8oz. | BTL

STEMMARI SILICAN ITALY \$2 | \$6 | \$9 | \$24

(Rosé) Nero d' Avola Light with hints of ruby red and wild strawberries

FAMILLE PERRIN COTES DE RHONE, FRANCE \$3 | \$7 | \$11 | \$28

(Rosé) Floral aniseed, fresh flowers, cherries and caramel

BONNY DOON CA \$3 | \$9 | \$15 | \$34

(Rosé) Vin Gris de Cigare, Rosehips, citrus rind and a subtle clean finish.

ROSÉ TUESDAY 1/2 OFF ROSÉ WINES AND ROSÉ COCKTAILS

WHITES 45°

2oz. | 5oz. | 8oz. | BTL

PICPOUL BONNY DOON, CA \$3 | \$9 | \$15 | \$34

(Picpoul Blanc) Hints of peaches, wildflowers and fragrance of beeswax.

HAYES CENTRAL COAST, CA \$3 | \$8 | \$13 | \$32

(Sauvignon Blanc) Crisp citrus notes and aromas of grapefruit and lemon.

THE HESS COLLECTION NAPA VALLEY \$3 | \$7 | \$11 | \$28

(Chardonnay) Light and intriguing nose with hints of pear and fresh apple

HARKEN CALIFORNIA \$3 | \$8 | \$13 | \$32

(Chardonnay) Rich and Oaky, with hints of toasty notes and a buttery finish

REDS 55°

2oz. | 5oz. | 8oz. | BTL

INK WORKS RED BLEND CENTRAL COAST, CA \$3 | \$8 | \$13 | \$32

(Syrah, Cab, Merlot, Tempranillo) Hints of blackberry, chocolate, cherry and French Oak

QUERCETO TUSCANY, ITALY \$3 | \$8 | \$12 | \$32

(Merlot, Sangiovese and Cab) Savory rosemary, notes of blackberry and toasted oak

SANTA JULIA MENDOZA, ARGENTINA \$3 | \$8 | \$12 | \$32

(Malbec Reserva) Medium bodied balanced with fruit and a spicy finish

ROW ELEVEN THREE APPELLATIONS \$4 | \$9 | \$14 | \$36

(Pinot Noir) Filled with opulent flavors of red cherries and french oak

KEN WRIGHT SHEA, OREGON \$8 | \$21 | \$33 | \$75

(Pinot Noir) Floral spiced focused, blue and red fruits with delicate anise

STEMMARI ITALY \$2 | \$6 | \$9 | \$24

(Nero D'Avola) Pleasant reflections of violet, notes of wild strawberries and pomegranite

CRUSHER NAPA, CA \$3 | \$8 | \$12 | \$32

(Petite Sirah) Fresh blackberries, toasted walnuts, and a toffee like edge

OBERON NAPA, CA \$5 | \$12 | \$19 | \$42

(Cab) Rich and smooth, spiced notes, ripe blackberry

BROADSIDE PASO ROBLES, CA \$3 | \$9 | \$14 | \$32

(Cab) Fresh boysenberry, peppercorn and sweet tobacco notes

FREAKSHOW LODI, CA \$4 | \$10 | \$16 | \$32

(Cab) French oak, accompanied by toasted hazelnuts and blackberry cobbler

ROUND POND "KITH & KIN" NAPA, CA \$7 | \$18 | \$28 | \$69

(Cab) Red fruit driven with subtle hints of bacon spice and cherry cola

FEATURED WINE INQUIRE WITH SERVER

We always want to have a special treat for you. This is it!

BEER ON TAP

805

4.7% ABV Dark golden orange, thick and creamy malty \$8

PANTHER ISLAND ALLERGIES

5.7% ABV Golden, Wheat, local honey from Rogers Texas \$8

HOPPENHEIMER, MANHATTAN PROJECT

7.4% ABV Perfectly balanced West Coast American IPA with pine, subtle caramel and delicious citrus. \$8

TWO HEARTED IPA

7.0% ABV Hazey Amber, Pine and grapefruit \$8

CELIS WHITE

5.0% ABV Clouy Gold, sweet bready malt \$8

HITACHINO NEST WHITE BELGIUM ALE

5.5% ABV Goldish Orange, flavored with coriander, wheat malt \$8

SEASONAL

TBD

BOTTLES

MILLER LI TE \$4

BUD LIGHT \$4

BUDWEISER \$4

COORS LIGHT \$4

MICHELOB ULTRA \$4

CORONA \$6

SAKE ON TAP

BUSHIDO SAKE

Asian pear and watermelon rind with a hint of white flower \$10 (5 oz.)

SUNSET SAKE BOMB

Hitachino & Sake \$10

DESSERT

A GREAT PLACE TO START!

FRIED SMORES \$7

GRILLED PEACH \$7

(Seasonal)