

FOR[a]GED

EST.  2019
KITCHEN | RAW BAR

HAPPY HOUR
SUNDAY – THURSDAY
4 P.M. – 6 P.M.
FRIDAY – SATURDAY
9:30 P.M. – 10:30 P.M.

1/2 OFF ROLLS

*Excluding For[a]ged, Spicy Tuna, Spicy Salmon, Spider & Surf n' Turf

APPETIZERS

VEGAN GYOZA 6

Spicy balsamic tamari, spicy mayo

* OYSTERS Sf 2

House hot sauce, lemon, seasonal mignonette

PORK GYOZA 7

Spicy balsamic tamari, spicy mayo

EDAMAME GF Veg 4

Spicy garlic-tamari sauce

COCKTAILS

FOR[a]GED MULE 12

Wheatley vodka, salted fig honey, lime, ginger beer, cinnamon stick

LYCHEETINI 12

Wheatley vodka, lychee, seasonal fruit, lime, simple syrup

FOR[A]GED OLD FASHIONED 13

Buffalo Trace, black walnut bitters, Demerara syrup

BEER & SELTZER

SAPPORO 5

COLORADO NATIVE SEASONAL 5

COORS LIGHT BOTTLE 5

HIGH NOON SELTZER 5

BEARDED DRAGON 8

Colorado Native Seasonal & Fireball Whiskey shot

WINE & SAKE

OZEKI NIGORI 15

375mL

OZEKI KARANTABA 15

300mL

SAKE BOMB 8

BENVOLIO PINOT GRIGIO 8

Italy

ANGELINE CHARDONNAY 8

California

TINTO NEGRO MALBEC 8

Mendoza, Argentina

GF = Gluten Free
Veg = Vegetarian
V = Vegan
Sf = Shellfish Allergy

* This item is served raw or undercooked, or contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

SPECIALS

SUNDAY
1/2 Priced
Bottles of Sake

MONDAY
1/2 Priced
Bottles of Wine

TUESDAY
1/2 Priced Margarita
& Shots of Tequila

WEDNESDAY
Old Fashioned \$10
Whiskey Pours \$6

THURSDAY
Bartender's
Weekly Special

*Excluding Rare and Endangered