

Forthright

SXSW 2017 DINNER MENU

APPETIZERS

CRISPY BRUSSELS SPROUTS w/ bourbon caramel sauce, pears, and basil	8
TRUFFLE PARMESAN POMMES FRITES	6
ROASTED BONE MARROW grilled sourdough	10
SPINACH ARUGULA FENNEL AND ORANGE w/ citrus vinaigrette, toasted walnuts	6

ENTRÉES

SEARED AIRLINE CHICKEN asparagus and Parmesan buttered fettuccine	16
GRILLED RAINBOW TROUT lemon beurre blanc & fennel salad	17
WILD MUSHROOM TRUFFLE RISOTTO w/ shaved Parmesan	14
ORGANIC VEGETABLE LASAGNA butternut squash, spinach, ricotta, Mozzarella	15
BONE IN PORK CHOP thyme beurre blanc, chef's red potatoes, bacon braised green beans	18
STEAK FRITES w/ bone marrow butter and black pepper aioli	21

SWEETS

CHOCOLATE MOUSSE w/ house-made brown butter ice cream	6
BREAD PUDDING w/ coffee crème anglaise	6
MATCHA RASPBERRY CHIA PUDDING	6

BEVERAGES

Black or Peach Iced Tea	2.5
Topo Chico	2.5
Maine Root <i>Mexicane Cola / Root Beer / Ginger Beer</i>	2.5

COFFEE AND TEA

Espresso	2.75
Americano	3.0
French Press Coffee	3.5
Cold Brew	3.5
Cold Brew Iced Cubes with Cashew Milk	5
Hot Tea	2.75



FARMS RANCHES AND LOCAL VENDORS WE SOURCE FROM: *A Better Way Beef, Beeler's Pure Pork, Butters and Wood, Constanzo Farms, Coyote Creek Farm, Growthus Farms, J & B Farms, Joe Garza Farms, Johnson's Backyard Garden, Martinez Farms, Mill-King Creamery, Texas Farm Patch, Texas French Bread, Zenner Farms.*

ALLERGY DISCLAIMER: *We endeavor to provide gluten free and dairy free options for our customers. However, we cannot guarantee that cross-contamination does not occur in our from-scratch kitchen. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.*

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WINTER

SPARKLING

CANELLA Prosecco (Italy)	8/30
MERCAT Brut Cava (Spain)	10/39
CHARLES BOVE Vouvray (France)	42
LA VIDA AL CAMP Cava (Spain)	41

ROSÉ

PIGMENTUM Malbec (France)	8/29
HUBER HUGO Zweigelt + Pinot, sparkling	12/42

WHITE WINE

MOULIN DE GASSAC Grenache Blanc (France)	8/29
TRANQUILO White Cuvee (Texas)	8/30
HAY MAKER Sauvignon Blanc (New Zealand)	9/37
WAITSBURG Chenin Blanc (Washington)	48
TATOMER VANDENBERG Riesling (California)	54

RED WINE

LES HERETIQUES Syrah Blend (France)	7/29
LE COEUR DE LA REINE Gamay (France)	9/39
CHILENSIS RESERVA Cabernet Sauvignon (Chile)	8/32
CEDRUS Malbec (France)	8/36
DONKEY AND GOAT 'GALLIVANTER' Pinot Noir, Syrah, Granache Gris (California)	59
WIND GAP Syrah (California)	68
CHANIN 'DUVARITA' Pinot Noir (California)	76

COCKTAILS

FRENCH 75 Aviation Gin, lemon, simple syrup, Cava	9
OLD FASHIONED TX Whiskey, muddled cherry, demerara syrup, bitters	10
MARGARITA Milagro Silver Tequila, muddled cucumbers, Cointreau, fresh lime juice, agave	9
DUBLIN ICED COFFEE Tullamore DEW Irish Whiskey, Guinness, cold brew, simple syrup, cream	9
RED MOON OVER MANHATTAN TX Whiskey, maraschino cherries, simple syrup, red wine, bitters, soda	10
CRANBERRY GINGER MARGARITA Milagro Silver Tequila, Cointreau, vanilla, ginger simple syrup, cranberry juice	9
WHISKEY GINGER TX Whiskey, ginger simple syrup, lime, fresh ginger, soda	9

BEER ON TAP

LIVE OAK Primus	6
FRIENDS AND ALLIES 'NOISY CRICKET' IPA	5
ABW 'PEARL SNAP' Pilsner	5
ABW Seasonal	5
AUSTIN EASTCIDERS 'ORIGINAL'	5

PACKAGED BEER

LIVE OAK HEFEWEIZEN 12 oz can	4.5
ESTRELLA Mexican Lager	4
ABW 'FIRE EAGLE' IPA 12 oz can	4
ABW 'PEACEMAKER' EXTRA PALE ALE 12 oz can	4
ABW 'BLACK THUNDER' Schwarzbier 12 oz can	4
AUSTIN INDEPENDENCE Amber	5
LONE STAR 16 oz can	3
GUINNESS Extra Stout 16 oz can	6

