

SEATTLE RESTAURANT WE K

THREE COURSE EXPERIENCE | \$35 PER PERSON

TASTINGS PICK ONE

Classic Caesar Salad (Vegetarian)

Traditional style caesar salad with chopped romaine tossed in house-made caesar dressing and topped with house-made garlic croutons and parmesan

Pulled Chicken Quesadilla

A crispy, flakey flour tortilla stuffed with savory slow braised chicken thigh and melted jack and cheddar cheeses. Lime crema and house-made roasted salsa on the side

Crispy Brussels Sprouts (GF)

Crispy fried brussels sprouts tossed in a chili maple glaze with bacon, jalapeños, and parmesan cheese

MAINS PICK ONE

Forum Cheeseburger

A half pound of Royal Ranch ground beef topped with american cheese and served on a brioche bun with shredded lettuce, tomato, onion, house-made pickles and topped with our signature Forum aioli

Black Bean “Burger” (Vegan)

A spicy, southwestern vegan burger made with a savory blend of black beans, brown rice, corn, diced tomatoes, and green and red peppers served on a vegan brioche bun with our secret recipe vegan chipotle aioli, and lettuce and pico de gallo.

BBQ Chicken Sando

Slow braised BBQ pulled chicken on a brioche bun with house-made pickles and crispy fried shaved onions and jalapeños for crunch

Proper Chicken and Waffles

Our secret recipe sweet 'n' spiced waffles paired with two large chicken tenders, topped with our chili honey butter, powdered sugar, chopped scallions. House-made jalapeño maple glaze served on the side

DESSERTS PICK ONE

Guinness Chocolate Cake (Vegetarian)

Chocolate and Guinness. House-made with Guinness irish stout and a cream cheese frosting separating layers of a rich and moist chocolate cake. Worth saving room for!

Brown Butter Cake (Vegetarian)

Brown butter cake topped with cream cheese frosting, toasted almonds, basil chiffonade with apricot purée and candied orange zest

ALL MEALS COME WITH A CHOICE OF PUREZZA WATER

Sparkling | Still

ADD ON WINE BY THE GLASS

Santa Cristina Pinot Grigio, Italy - \$9

Crisp and refreshing, with bright citrus, delicate floral notes, and a clean, elegant finish.

Phantom Red Blend, CA - \$10

Rich and full-bodied, with ripe blackberry and dark cherry flavors, subtle spice, and a smooth, lingering finish.

FORUM
SOCIAL HOUSE

*The consuming of raw or undercooked eggs, meat, poultry, seafood or shellfish may contribute foodborne illness, especially if you have a medical condition

(GF) GLUTEN FREE