

# the forklift



## APPETIZERS

<b>Loaded Chili Cheese Fries*</b>	14
<i>beef chili, diced tomato, scallions, red onion, melted cheddar cheese</i>	
<b>Hummus Plate</b> <sup>Ⓥ</sup>	15
<i>house-made red pepper hummus, veggies, lemon-grilled pita wedges</i>	
<b>Forklift Wings*</b>	16
<i>served with veggies, ranch or bleu cheese dipping sauce choice of: traditional buffalo, sweet chili, or barbecue sauce</i>	
<b>Blackened Chicken Quesadilla*</b>	16
<i>flour tortilla, melted cheddar-jack cheese, jalapeño, cilantro, house-made salsa, topped with lime sour cream</i>	

## SOUPS & SALADS

<b>Soup of the Day</b>	9/13
<b>Tomato Soup</b> <sup>GF DF</sup> <sup>Ⓥ</sup>	9/13
<b>Beef Chili*</b>	10/14
<b>Soup &amp; Salad</b>	19
<i>cup of soup and small house salad</i>	
<b>House Salad</b> <sup>Ⓥ</sup>	12
<i>mixed greens, ripe tomatoes, red onion, cucumber, carrots, choice of dressing add chicken*, steak* or salmon* 8</i>	
<b>Cobb Salad*</b>	22
<i>artisanal greens, bacon, diced chicken, gorgonzola crumbles, hard-boiled egg, tomatoes, house-made bleu cheese dressing</i>	
<b>Caesar Salad*</b>	14
<i>garlic-herb croutons, shaved parmesan cheese, chopped romaine lettuce, house-made zesty Caesar dressing add chicken*, steak*, salmon* 8</i>	

## FORKLIFT FAVORITES

*sub impossible patty, veggie patty or grilled chicken upon request*

<b>Forklift Burger*</b>	23	<b>Smokehouse Burger*</b>	24
<i>Wasatch meat's beef patty, lettuce, onion, tomato, cheese, toasted ciabatta bun</i>		<i>Wasatch meat's beef patty, smoked bacon, Beehive Cheese Co. smoked Irish cheddar cheese, chipotle BBQ sauce, toasted ciabatta bun</i>	
<i>choice of cheese: smoked Irish cheddar, provolone, smoked gouda, Swiss, pepperjack, bleu cheese</i>			
<b>Turkey Bacon Avocado Sandwich*</b>	22	<b>Pesto Grilled Cheese</b> <sup>Ⓥ</sup> <sup>Ⓝ</sup>	20
<i>sliced roasted turkey, smoked bacon, avocado, arugula, roasted garlic-honey aioli on toasted focaccia</i>		<i>smoked gouda cheese, provolone cheese, pesto, toasted sourdough bread</i>	
<b>French Dip*</b>	24	<b>Chicken Pot Pie*</b>	20
<i>roast beef, caramelized onions, sautéed mushrooms, Swiss cheese, horseradish, au jus, toasted baguette</i>		<i>creamy chicken, onions, celery, carrots, peas, homemade biscuit</i>	
<b>Beef Bahn Mi*</b>	24	<b>Black Bean Sweet Potato Bowl</b> <sup>Ⓥ</sup>	19
<i>garlic-marinated beef, pickled carrots-cucumber, radish, cilantro, jalapeño, toasted baguette, creamy sriracha vinaigrette</i>		<i>white rice, black beans, roasted sweet potato, avocado, bell peppers, cilantro, jalapeño, chipotle-lime sauce add chicken*, steak* or salmon* 8</i>	



<sup>GF</sup> Gluten-Free <sup>DF</sup> Dairy-Free <sup>Ⓥ</sup> Vegetarian <sup>Ⓝ</sup> Contains Nuts

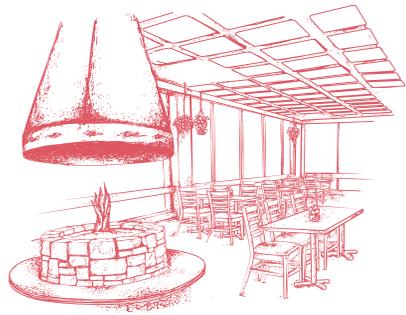
All of our food is prepared in an open environment where food allergens may be present, including but not limited to peanuts, tree nuts, eggs, soy, wheat, milk, and shellfish.

Please advise your server if you or someone in your party has a food allergy or sensitivity. Gluten-free bread is available upon request.

\* Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness.

Consult your physician or public health official for further information. A 19% gratuity will be added to parties of 8 or more. Split plate charge \$3.

## APRÈS MENU



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## DESSERTS

<b>Brownie Sundae</b> <sup>Ⓥ</sup>	13
<i>homemade brownie topped with vanilla ice cream, whipped cream, chocolate sauce</i>	
<b>Bread Pudding</b> <sup>Ⓥ</sup>	13
<i>served with vanilla ice cream and bourbon sauce</i>	

## A LA CARTE

Side of Fries	5
Chips & Salsa	6
Side of Fruit	6
Yogurt with Fruit	8

## BEVERAGES

<b>Soft Drinks</b>	5	Hot Chocolate	6
<i>Pepsi®, Diet Pepsi®, Mountain Dew®, Dr. Pepper, Starry, root beer, lemonade, raspberry lemonade, iced tea</i>		Whole, 2% or Skim Milk	5/6
<b>Fruit Juice</b>	5/6	Hot Tea or Cider	5
<i>apple, orange, cranberry, grapefruit, V8</i>		City Brew Coffee & Decaf	5
<b>Red Bull Energy Drink</b>	6	Espresso	5
<i>Energy Drink, Sugarfree, Editions</i>		Americano	6
		Cappuccino	6
		Latte	6



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