

STARTERS

Signature fork & knife wings | \$16
1.5 pounds of wings and thighs, one way (so don't ask!), grilled and tossed in smokey Tabasco chipotle sauce (g)

Signature pastrami eggrolls | \$14
In-house 8145 pastrami, Gruyère, pickles and kraut, served with Thousand Island dressing (available daily until sold out)

Signature fried pickles | \$12
Spears of tempura-fried, smokey pickle chunks with honey sriracha

naked artichoke | \$13
Grilled with olive oil, lemon and smoked salt (seasonal) (g)

leipajuusto | \$10
Melted cheese served on toasted pain au levain

nosh board | \$13
Smokey, kettle-grilled hummus, kalamata olives, feta, carrots, cucumbers and naan

furikake ahi | \$16
Seared and drizzled with soy truffle

salmon & truffle | \$16
Sashimi-style salmon in a soy truffle bath (blackened upon request)

tempura medley | \$14
Lightly fried oyster mushrooms and broccolini, served with jalapeño ranch

spinach & lump crab dip | \$16
Pecorino and parmesan cheese blend

yellowtail yuzu | \$16
Sashimi-style yellowtail with yuzu and smoked salt (Friday - Sunday only)

CROSTINI

mushroom thyme | \$10

fig, olive & goat cheese | \$10

heirloom tomato & basil | \$10

grilled pear, bleu & honey | \$10

avocado & tomato | \$10

crostini board | \$24

FLATBREADS

tomato & basil | \$14
Fontina, grape tomatoes and basil

mediterranean | \$16
Fontina, goat cheese, kalamata olives and grape tomatoes (add chicken or shrimp for \$5)

cheddar, bacon & chicken | \$16
Drizzled with ranch

black & bleu | \$17
Tri-tip, fontina and bleu cheese drizzled with balsamic glaze

pear & fig | \$16
Bosc pears, figs, fontina and bleu cheese drizzled with Texas honey

Greens

Signature cashew & greens | \$12 / \$16.50
Grilled cashews, figs, Fuji apples, manchego, dried cranberries and chicken with champagne fig vinaigrette dressing (on flatbread for \$3.50 extra)

Signature pear & pecan | \$11 / \$14
Grilled pears, pecans, bleu cheese and field greens with balsamic vinaigrette OR smokey bleu cheese dressing (on flatbread for \$3.50 extra | add chicken for \$6) (g)

chef cobb | \$12 / \$16.50
Chopped iceberg, chicken, avocado, grape tomatoes, garbanzo beans, grilled broccolini and cheddar with jalapeño ranch dressing (on flatbread for \$3.50 extra)

classic wedge | \$11 / \$14
Iceberg, bacon, bleu cheese and red onions with smokey bleu cheese dressing (g)

harvest greek | \$12 / \$16.50
Field greens, kalamata olives, tomatoes, cucumbers, feta and chicken with Greek vinaigrette dressing (on flatbread for \$3.50 extra | sub blackened salmon for \$10)

grilled broccolini caesar | \$11 / \$16.50
Grilled broccolini, croutons and parmesan with creamy Caesar dressing

ahi & mango | \$18
Seared ahi over a bed of mixed greens, avocado, mango, carrots and pickled cucumbers with ginger nori vinaigrette dressing (on flatbread for \$3.50 extra)

Grub

Served with choice of house fries unless otherwise noted

Signature in-house 8145 pastrami | \$17.50
West Coast-style pastrami, Gruyère, kraut and Thousand Island dressing on marble rye (available daily until sold out)

Signature street tacos | \$16
Served with house-roasted salsa and black beans OR rice (choose one):
tri-tip steak with avocado, jalapeños, black beans and onions
blackened salmon with avocado, jalapeños, black beans and citrus slaw
panko-fried shrimp with avocado, jalapeños, citrus slaw and marmalade veggie with broccoli, mushrooms, onions and black beans

the chef burger (or the american - inquire) | \$16.50
Akaushi beef roast chuck with bleu cheese, arugula, grilled onions and secret sauce (add chili for \$3 | add bacon for \$2) (g)

west coast chicken burger | \$15.50
Ground breast meat with arugula, barbecue sauce and cheddar (add chili for \$3) (g)

the dirty nashville fried chicken sandwich | \$15
Tossed dirty with smokey pickles and ancho slaw

the frank | \$12.50
¼-pound akaushi beef hot dog with mustard and smokey pickles (add chili for \$3)

blackened fish sandwich | \$16.50
Salmon, tomatoes, citrus slaw and truffle aioli

Plates

Signature hanger steak (8 oz.) | \$25
Seared medallions brushed with mushroom-thyme pan sauce, served with French green beans (recommended medium-rare)

Signature faroe island salmon | market
Seared naked with a dash of smoked salt and lemon, served with a salmon-skin chip, broccoli mashed and choice of side (add mushroom thyme for \$6) (g)

Signature akaushi filet (4, 6 or 8 oz.) | market
Served with choice of two sides (add mushroom thyme and sautéed shrimp for \$10) (g)

drunken hammered chicken | \$18
Grilled at 650° and garnished with heirloom tomatoes, served with broccoli mashed

shrimp simply | \$20
Citrus-marinated with yuzu and serrano, served with French green beans and grilled pain au levain (g)

ahi steak (8 oz.) | \$27
Pan-seared and crusted with nori furikake and cracked pepper and drizzled with soy truffle, served with broccoli mashed (recommended medium-rare) (g)

veggie plate | \$18.50
Broccoli mashed with brussel sprouts, heirloom tomatoes and grilled broccolini (g)

SOUPS

tomato basil | \$7 / \$10

homemade chili | \$8 / \$12

SIDES

grilled veggies, etc. | \$10 each
Carrots with Ancho Glaze
Heirloom Tomatoes with Basil
French Green Beans
Brussels Sprouts with Ancho Glaze
Broccoli Mashed
Fingerling Potatoes with Jalapeños
Broccoli with Shallots and Parmesan
Grilled Avocado
Grilled Broccolini
Three-Cheese and White Truffle Mac
Side Green Salad

FANCY FRIES

house | \$6
Classic Smoked Salt
White Truffle and Parmesan
Buffalo Bleu

specialty | \$10
Cheddar Bacon
Chili and Cheddar
Pastrami Reuben
Nacho Average Fry
Avocado Roll
Sweet Potato

KIDS OF ANY AGE

dog bites | \$10
Akaushi beef corn dogs, served with honey mustard and classic fries

grilled cheese | \$10
Three cheeses, bacon and tomatoes, served with classic fries (add tomato basil soup for \$3)

mac 'n cheese | \$10
Three-cheese and white truffle mac (add bacon for \$2)

scratch chicken tenders | \$10
Panko-crusted chicken breast, served with classic fries (tossed dirty for \$1 extra)

mcb jr. burger | \$12
Meat, cheese and bun, served with classic fries

shrimp basket | \$10
Fried butterfly shrimp, served with classic fries

DESSERTS

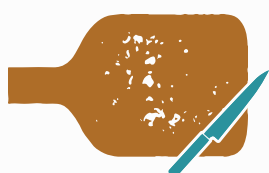
s'more beignet | \$9
Graham cracker pocket of melted marshmallow with chocolate sauce

grilled peaches | \$9
Glazed and served with peach crème (seasonal)

chef's feature (inquire)

(g) Gluten-friendly option 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. All rights reserved. Copyright © 2022 Fork & Fire



Charcuterie Board

three cheeses selected daily, fruit, nuts, local honey, fig jam and prosciutto
small, medium or large | \$20 / \$30 / \$40
(small serves 2 to 3, medium serves 3 to 5, large serves 5 to 7)

fork&FIRE®

Handcrafted Cocktails

Signature f&F cooler | \$14

St-Germain Elderflower, house signature sweet and sour, fresh-muddled cucumber and choice of vodka or gin

Signature fiery pineapple margarita | \$14

el Jimador tequila, muddled jalapeño, house signature sweet and sour, pineapple juice and 100% blue agave nectar (add top-shelf Maestro Dobel for \$3)

Signature yuzu margarita | \$14

Yuzu juice and el Jimador tequila with smoked salt (add top-shelf Maestro Dobel for \$4)

smokey mezcal margarita | \$15

Mezcal, egg whites, fresh-squeezed lime juice infused with simple syrup, finished in a smoked glass

bougie rosé | \$14

Hangar 1 Rosé Vodka infused with lemon, framboise and cranberry

tuscan pear | \$14

Absolut Pears, limoncello, ginger liqueur, a splash of orange juice and house signature sweet and sour

rye tai | \$14

Bulleit Rye Bourbon, house signature orgeat syrup, pineapple juice and fresh-squeezed lemon juice

smoked old-fashioned | \$16

Classic old-fashioned with TX Whiskey, orange-infused syrup, expressed oils from an orange, finished in a smoked glass

bloody mary | \$14

Tito's Vodka, fresh-squeezed lime juice, habanero tomato blend and smoked salt

BEER ON TAP

Dallas manhattan project hoppenheimer West Coast IPA (7.4%) _____ \$10

Garland lakewood temptress Imperial milk stout (9.1%) _____ \$14

Fredericksburg altstadt altbier Amber (4.0%) _____ \$10

Dallas manhattan project fallout Hefeweizen (5.3%) _____ \$10

805 Blonde ale (4.7%) _____ \$9

two hearted ale Amber IPA (7.0%) _____ \$10

hitachino nest white Belgian white ale (5.5%) _____ \$14

dragon's milk White stout (6.0%) _____ \$12

hitachino nest red rice Rice ale (7.0%) _____ \$15

yuengling flight Lager (4.0%) _____ \$9

seasonal rotators from rhar & sons, peticolas and more (inquire)

SAKÉ ON TAP

bushido saké (5 oz.) | \$12

Asian pear and watermelon rind with a hint of white flower

sunset saké bomb | \$14

Hitachino and saké

TEQUILA FLIGHT

patrón, don julio, casamigos or herradura | \$32 / \$32 / \$44 / \$44

BEER BY THE BOTTLE

miller lite, bud light, coors light | \$4

modelo especial | \$6



Tequila-tini



our twist on a margarita with hand-squeezed orange, lime and a splash of agave | \$14 / \$16 / \$18

(add a float for \$4 / \$5 / \$6)

Wine on Tap = IDEAL SERVING TEMPERATURE

BUBBLY = 45°

house sparkling wine Flavors of yellow apple, peach and white flowers (available as mimosa) _____ 4 oz. \$8

ROSÉ = 45°

stemmari | italy Light nero d'Avola with strong notes of wild strawberry _____ 5 oz. | 8 oz. | bottle \$10 | \$15 | \$41

acrobat | oregon (rosé of pinot noir) Red fruit flavors of cherry, pomegranate and strawberry balanced with orange blossom, key lime and potpourri _____ \$10 | \$15 | \$41

WHITE = 45°

mcperson | texas (picpoul blanc) Classic Rhône Valley varietals, notes of lemon, orange blossom, peach and passion fruit with a crisp finish _____ 5 oz. | 8 oz. | bottle \$10 | \$15 | \$41

hayes | central coast, california (sauvignon blanc) Crisp citrus notes with aromas of grapefruit and lemon _____ \$10 | \$15 | \$41

round pond | napa valley (sauvignon blanc) Aromas of fragrant jasmine and subtle lemongrass with flavors of lemon zest and honeydew _____ \$15 | \$23 | \$59

freakshow | lodi, california (chardonnay) Buttery with crisp aromas of mango, stone fruit, nectarine, apple and a hint of vanilla oak _____ \$12 | \$18 | \$47

wente | riva ranch, monterey (chardonnay) Bold oak complemented by tropical fruit, such as pineapple and white nectarine, and sweet baking spices _____ \$13 | \$20 | \$55

william hill | central coast (chardonnay) Aromas of green apple and apricot with a creamy, silky finish _____ \$11 | \$17 | \$45

sonoma-cutrer | sonoma coast, california (chardonnay) Notes of nectarine, stone fruit, white peach, melon and oak spice with a hint of vanilla _____ \$14 | \$22 | \$57

stemmari | italy (pinot grigio) Aromas of white peach and nectarine with floral and citrus notes _____ \$10 | \$16 | \$42

j. wilkes | paso robles, california (viognier) Flavors of apple and nectarine with a floral finish _____ \$11 | \$17 | \$45

trefethen | napa valley (dry riesling) Notes of lemon, lime and spring flowers _____ \$12 | \$18 | \$47

RED = 55°

querceto | tuscany, italy (merlot, sangiovese and cabernet) Savory rosemary with notes of blackberry and toasted oak _____ 5 oz. | 8 oz. | bottle \$10 | \$15 | \$41

santa julia | mendoza, argentina (malbec reserva) Medium-bodied, balanced with fruit and a spicy finish _____ \$10 | \$15 | \$41

elouan | oregon (pinot noir) Deep aromas of plum, red cherry and black currant jam with hints of toasty vanilla and spice _____ \$14 | \$22 | \$57

stemmari | italy (nero d'avola) Notes of wild strawberry and pomegranate _____ \$10 | \$15 | \$41

crusher | napa valley (petite sirah) Fresh blackberry and toasted walnut with a toffee-like edge _____ \$10 | \$15 | \$41

oberon | napa valley (cabernet) Rich and smooth with notes of ripe blackberry and spices _____ \$14 | \$22 | \$57

broadside | paso robles, california (cabernet) Notes of fresh boysenberry, peppercorn and sweet tobacco _____ \$11 | \$17 | \$45

freakshow | lodi, california (cabernet) Aromas of French oak accompanied by toasted hazelnut and blackberry cobbler _____ \$12 | \$18 | \$47

krupp brothers | napa valley (syrah) Red fruit-driven with subtle hints of bacon spice and cherry cola _____ \$19 | \$29 | \$83

louis martini | napa valley (cabernet) Full-bodied with black currant and hints of cedar and spice _____ \$12 | \$18 | \$47

hayes | central coast, california (merlot) Notes of raspberry, cedar, cherry and a hint of mocha _____ \$9 | \$14 | \$39

clos lachance | santa clara valley, california (meritage) Aromas of cola, blackberry, dried herbs and cocoa _____ \$11 | \$17 | \$45