



VINE + FORGE

RESTAURANT & LOUNGE

Breakfast 7:00am to 11:00am

From The Vine

Avocado Toast | \$18

Two eggs your way, two slices of rye toast your way, fresh avocado, oven dried tomato vinaigrette, red onion and micro greens. **V**

Oatmeal and Fresh Fruit | \$10

Steel cut oats, butter, milk, brown sugar, and fresh cut fruit. **GF, V**

From The Forge

Buttermilk Pancakes | \$18

Three buttermilk pancakes, two strips of bacon or two sausage patties, butter + maple syrup.

French Toast | \$18

Challah bread, two strips of bacon or two sausage patties, powdered sugar, butter + maple syrup.

Corned Beef Hash | \$20

Housemade Overnight Corned Beef, Roasted Potatoes, Peppers, Onions, Topped with Two Over Easy Eggs, Rye Toast **GF**

Combo Breakfast Platter | \$18

Two eggs your way, breakfast potatoes, two strips of bacon or two sausage patties, toast, butter + jelly.

Omelets

Western Omelet | \$20

Three eggs, green bell pepper, onion, ham, Monterey jack, cheddar cheese. Two strips of bacon or two sausage patties, breakfast potatoes, toast, butter + jelly.

Ham + Cheese Omelet | \$20

Three eggs, ham + white cheddar cheese. Two strips of bacon or two sausage patties, breakfast potatoes, toast, butter + jelly.

Southern Omelet | \$20

Three eggs, jalapenos, onion, spinach, salsa, ghost pepper cheese. Two strips of bacon or two sausage patties, breakfast potatoes, toast, butter + jelly.

Build your own Omelet | \$20

Three eggs. Two strips of bacon or two sausage patties, breakfast potatoes, toast, butter + jelly.

- Bacon, sausage, ham.
- Green bell peppers, onions, mushroom, tomato, jalapeno, spinach, salsa.
- American, cheddar/jack, gouda, mozzarella, pepper-jack, provolone, swiss, white cheddar.

Handhelds

Breakfast Sandwich | \$16

Two eggs scrambled, ciabatta bun, two strips of bacon, spinach, white cheddar cheese, chipotle aioli, + breakfast potatoes **V**

Breakfast Tacos | \$16

Scrambled eggs, bacon pieces or sausage crumbles, pico de gallo, lime wedges, and crema **V**

A la Carte

Breakfast Potatoes | \$6

Bacon | \$6

Two strips of bacon.

Turkey Bacon | \$6

Sausage Patties | \$6 Two

Vegetarian Sausage | \$6

Ham | \$6

Applewood smoked.

Egg Your Way | \$5

One egg cooked your way.

Toast | \$4

Rye, white, 9 grain, English muffin.
Butter + Jelly.

Fruit Cup | \$5

Seasonal fruit + berries.

Greek Yogurt + Granola | \$7

Seasonal berries.

Toasted Bagel | \$5 Pick one

Plain, blueberry, everything.
Cream cheese or butter.

Beverages

Apple Juice | \$5

Cranberry Juice | \$5

Grapefruit Juice | \$5

Orange Juice | \$5

Tomato Juice | \$5

Espresso | \$3.75

Latte | \$4.50

Coffee | \$3

Coffee Pot | \$8

Cappuccino | \$4.25

Hot Tea | \$4

Milk | \$4

Soda | \$4

Bar Beverages

Bloody Mary | \$12

Mimosa | \$12

20% Gratuity will automatically be added for any parties over 6

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



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Soups + Salads

Chef Lenny's Daily Soup | \$7

Cobb | \$16

Spring Mix Lettuce, Hard Boiled Eggs, Cucumbers, Tomato, Bacon, Red Onion & House Ranch Dressing

Caesar | \$16

Romaine, Parmesan, Croutons & Caesar dressing

House Salad | \$17

Romaine & Spring Mix, Goat Cheese, Dried Cranberries, Pecans, Red Onion & Balsamic Dressing

Salad Additions:

Grilled Chicken \$10

Grilled Shrimp, Salmon, or Steak \$12

Shareables + Small Plates

Soft Pretzel Sticks 4pc. | \$14

Warm Queso Blanco with Pico de Gallo, Bistro Sauce & Mustard for dipping **V**

Tequeños 3pc. | \$12 6pc. | \$17

Pastry Crust Wrapped Queso Blanco & Cilantro-Lime Crema **V**

Hoisin Beef Satay 3 pc | \$20

Marinated Beef, Herbs, & Peanut Sauce

Crab Tostada 2 pc | \$22

Cilantro Crème Marinated Blue Crab, Pickled Red Onions, Avocado, Chili's **GF**

Signature Wings 8pc. | \$19

Pick flavor: Buffalo, Sweet Chili, or BBQ
Celery, Bleu Cheese Dressing & Fries **GF**

Loaded Crispy Potato Skins 4pc. | \$16

Bacon, Cheddar Cheese, & Herb Sour Cream
GF, V

Flatbreads

Mushroom Flatbread | \$18

Wild Mushroom, Pesto Sauce, & Mozzarella

Tuscan Flatbread | \$18

Chicken, Alfredo, Bacon, Mozzarella & Basil

Spicy Pepperoni Flatbread | \$18

Pepperoni, Red sauce, Mozzarella, & Red Pepper Flakes

Build Your Own Flatbread | \$19

Choose Sauce: Tuscan Sauce, Red Sauce, or Pesto Sauce
Choose Toppings (Limit 3): Pepperoni, Sausage, Chicken, Bacon, Mushroom, Spinach, Pepper, Onion, Jalapeno, Banana Peppers

Cauliflower Crust Available

Handhelds

Street Tacos | 2pc \$14 - 3pc \$17

Choose One: Steak, Chicken, Shrimp

With Mango Salsa & Cilantro-Lime Crema

Sonesta Cheeseburger | \$20

8 oz Angus Burger, Herb Mayo, American Cheese, Pickles, Lettuce, Tomato, Brioche Bun & Fries

Portobello Burger | \$20

Red Pepper Aioli, Arugula, Swiss, Caramelized Onion, Ciabatta Bun & Fries **V**

House Reuben | \$19

Overnight Corned Beef, Cleveland Kraut, House 1,000 Island, Swiss on Rye & Fries

Fish Sandwich | \$20

Wild Caught North Atlantic Cod, Chili Mayo, Baby Greens, & Spicy Slaw on a Ciabatta Bun

Turkey Burger | \$18

Grilled Turkey Burger, Mushrooms, Swiss, Lettuce, Tomato, Red Onions, Wheat Ciabatta & Fries

Sonesta's Hot Chicken | \$20

Crispy Spiced Chicken, Ghost Pepper Cheese, Lettuce, Tomato, Good Pickles, Brioche Bun & Fries

Larger Plates

Fish + Chips | \$26

Wild Caught North Atlantic Cod, Spicy Slaw, Lemon, Tartar Sauce & Fries

Marinated NY Strip | \$45

Allen Bros Black Angus Label Sirloin, Shallot-Chive Butter, Mashed Potatoes & Veg Du Jour **GF**

Hoisin Ginger Grilled Salmon | \$40

Grilled 60 South Salmon, Hoisin, Ginger, Veg Du Jour & Brown Rice

Eggplant Parmesan | \$26

Penne Pasta, Homemade Marinara, Italian Breaded Eggplant, topped with Parmesan Cheese **V**

Shrimp Fettucine | \$32

Shrimp, Fettucine, White Wine Citrus Cream Sauce. Shaved Parmesan, Scallions

Grilled Pork Tenderloin | \$33

Apple Cider Brined Tenderloin, Fruit Mustard Glaze, Mashed Sweet Potatoes, Veg Du Jour **GF**

Add a Side Salad to any Large Plate | \$6

Side Items

Mashed Potatoes | \$5 Brown Rice | \$5

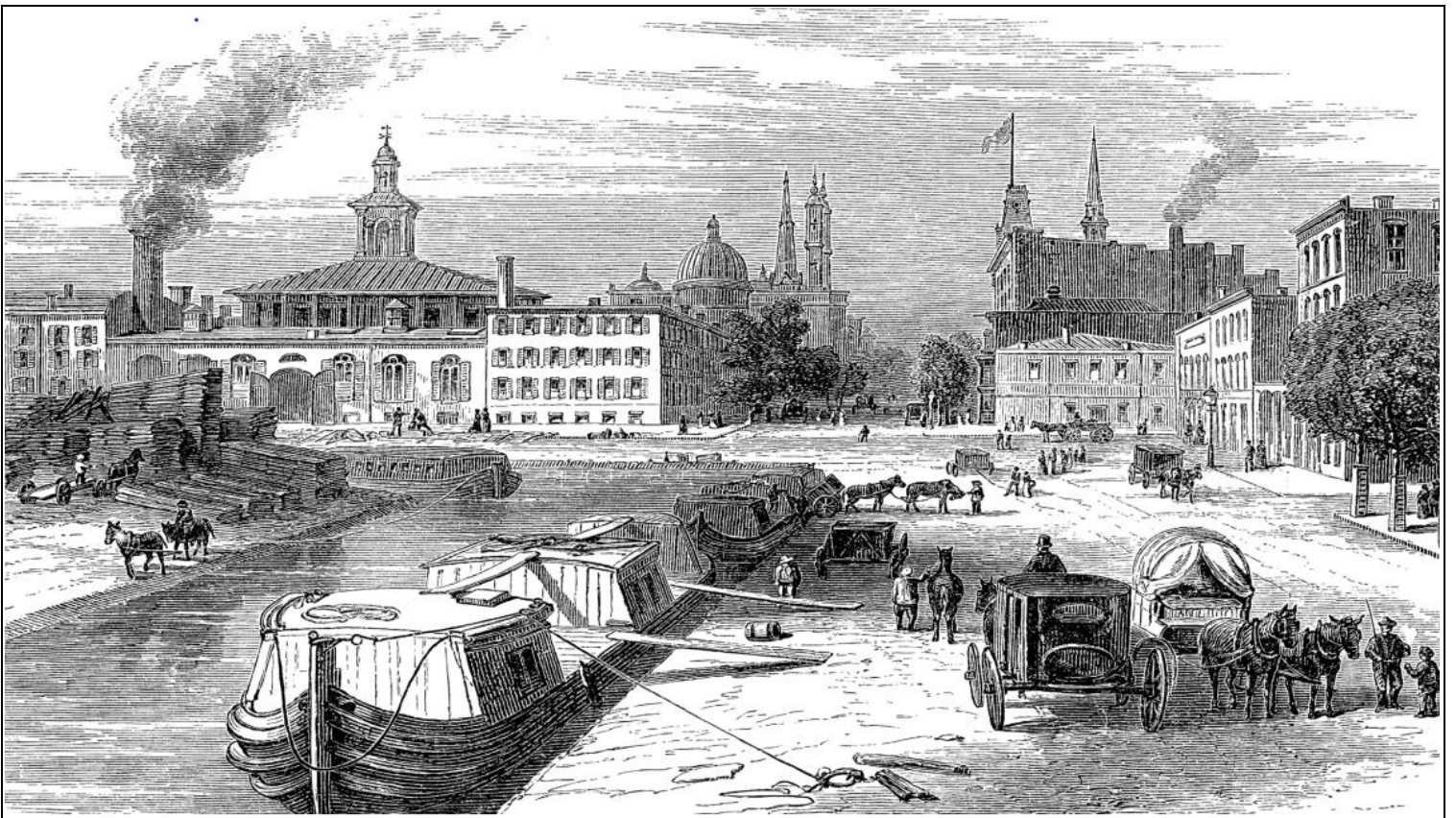
Seasonal Fruit Cup | \$5 Veg du Jour | \$7

French Fries | \$5 Sweet Potato Puffs | \$5

Side House or Caesar Salad | \$8

20% Gratuity will automatically be added for any parties over 6

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Our Story

Vine + Forge derived its name from the historic legacy of Ohio's agriculture and steel industries, dating back to the early 1800's. Building upon the rich heritage of the Buckeye State, we seek to delight guests with inspired food, hand-crafted cocktails, world class beer, and wine selections with a truly local vibe. Prior to Ohio's statehood in 1803, it was part of the Northwest Territory of the United States. A diverse base of British and French settlers, Native Americans and European immigrants have contributed to a rich farming legacy of freshly grown vegetables and livestock. Today, that same passion for local ingredients and authentic cooking shines through at Vine + Forge.

On the Vine

Wine produced from the Ohio River Valley dates back to 1825 when Nicholas Longworth planted the first Catawba grapes. As its popularity grew, it was planted by many other farmers in new vineyards throughout the state. By 1860, Catawba was the most prevalent varietal in the state. During this time, Ohio was producing more wine than any other state in the country, and Cincinnati was the most important city in the national wine trade. At our bar, wine is at the center of our story and our historic imprint. Our Enomatic® wine systems ensure that you are getting the perfect glass of wine at the exact temperature it is meant to be served. Each sip should pay homage to the passion that went into the harvest of each varietal.

Forged in History

As industrialization grew through the 19th century, Ohio's abundant supply of iron ore gave way to development of early furnaces to produce farming tools and equipment. Innovation improved furnace design, which later fueled the industrial revolution, catering to growing economic demand all over the United States. By 1892, Ohio became second only to Pennsylvania as one of the largest producers of steel. From the ambiance of the restaurant to our story and décor, we hope that Vine + Forge is a truly unique and enjoyable experience. Our establishment is a tribute to honor our guests with the local history that makes Ohio special.



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Year-Round Draft Beers

Thirsty Dog Old Leghumper, Porter | \$9
Rich & Creamy + Vanilla + Coffee | 6.7% ABV

Land Grant Lifty | \$9
Nuggety + Citrus + Orange | 6.0% ABV

Michelob Ultra, Light Beer | \$6
Light Citrus + Crisp + Refreshing | 3.8% ABV

Modelo Especial, Mexican Lager | \$8
Orange Blossom + Honey + Maize | 4.4% ABV

Sam Adams Rotating | \$9
Seasonal, please ask server | 5.0% ABV

Columbus Brewing, IPA | \$9
Grapefruit + Orange + Piney Hops | 6.3% ABV

Seasonal Draft Beers

Zaftig Heavy Hearted, Amber | \$9
Full Bodied + Sweet Nut + Toffee | 8.0% ABV

McKenzie's Cranberry Orange, Cider | \$9
Orange + Cranberry + Apple | 5.0% ABV

Taft's Cold Boy, Pilsner | \$9
Smooth + Pilsner Malt + Saaz Hops | 4.5% ABV

Great Lakes Dort Gold, Lager | \$9
Sweet Malt + Dry Hops | 5.8% ABV

Anderson Valley Peach, Sour Gose | \$9
White Wheat + Peach + Coriander | 4.2% ABV

Miller Lite | \$9 **Limited**
Sweet Corn + Malt + Clean | 4.2% ABV

Bottle / Can Beers

Bud Light | \$6

Budweiser | \$6

Coors Light | \$6

Corona Extra | \$7

Fat Tire | \$8

Blue Moon | \$6

Guinness | \$8

Heineken | \$7

Angry Orchard Original Hard Cider | \$8

Michelob Ultra | \$6

Miller Light | \$6

Peroni | \$8

Stella Artois | \$8

Voodoo Ranger Imperial IPA | \$8

Yuengling | \$7

Seltzer

Truly *Wild Berry* | 5% ABV | \$6

Press Seltzer | 4% ABV | \$7

Grapefruit Cardamon

Blackberry Hibiscus

Pomegranate Ginger

Lime Lemongrass

Specialty Cocktails

Taking Flight | \$17

Hendrick's Gin + Lemon + Luxardo + Crème de Violette

Missed Connection | \$16

Absolut Vodka + Orange Juice + Aperol + Lemon +
Maple + Foam Bitters

Baggage Claim | \$16

Jalapeno Dos Hombres Mezcal + Lime Juice +
Pineapple Juice + Triple Sec

Cleared for Take Off | \$18

Hendricks Gin + Titos Vodka + St. Germaine + Dry
Vermouth

Hangar 375 | \$17

Cinnamon Infused Maker's Mark + Crème de Banana +
Bolivar Bitters

First Night in Vegas | \$15

Hornitos Reposado Tequila + Dry Vermouth + Giffard Vanilla +
Lime Zest

P.T.O. | \$15

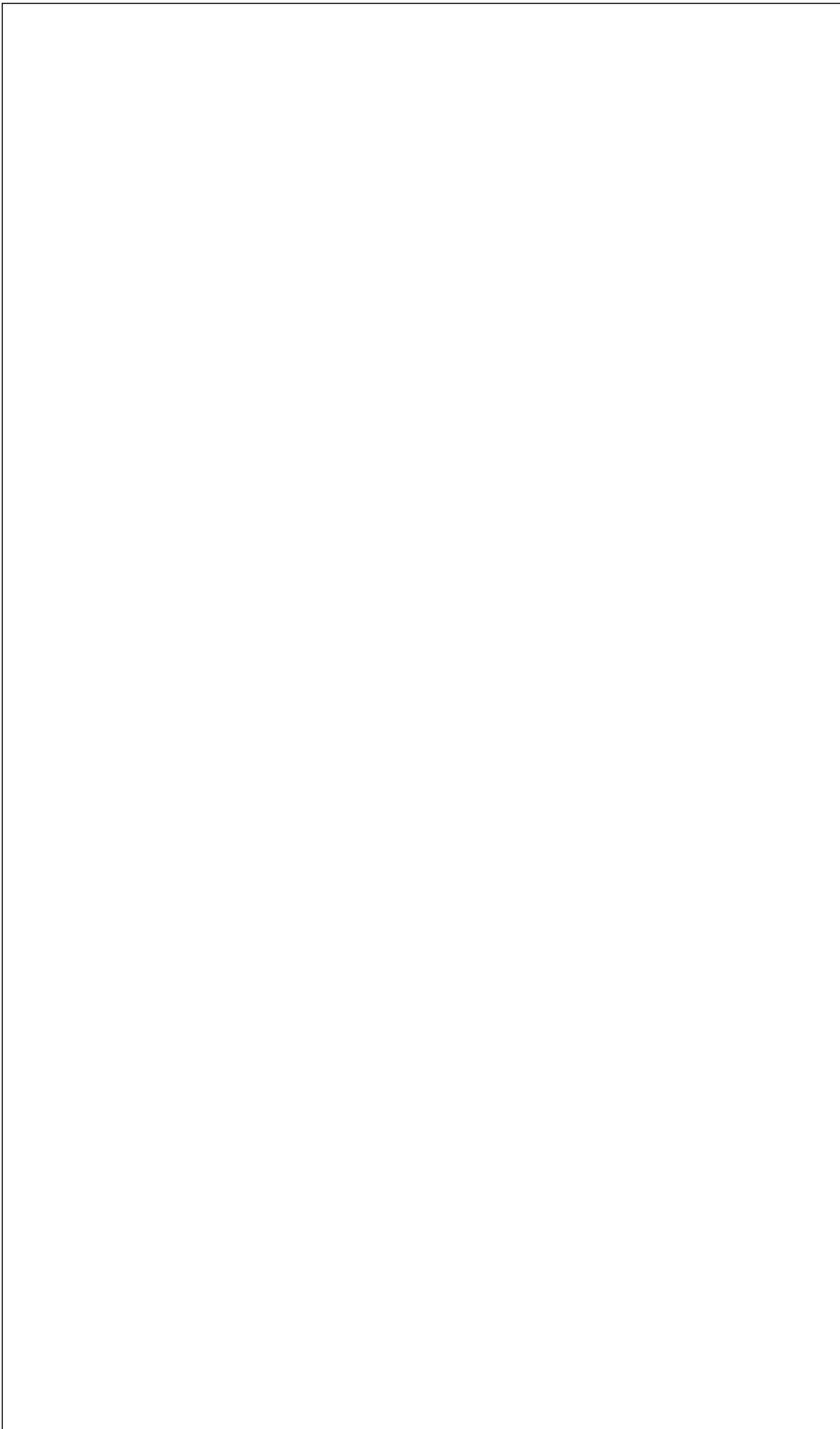
Bacardi Superior Rum + Blackberry Liquor + Lime Juice
+ Mint + Ginger

N/A Last Night in Vegas | \$10

Strawberry + Basil + Lime Juice + Simple

N/A T.S.A. Pre-Check | \$10

Coconut Milk + Lime Juice + Mint + Soda





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ENOMATIC® SYSTEM

Discover the world of wine

A wine lover is inevitably also a lover of discovery. We speak of the pleasure of tasting as an act dictated by the desire to know, of tasting lived as a moment of emotion in the making. Regardless of taste preferences, curiosity arises at the sight of a new label, anticipation for the wine itself, it tells us of its culture, it tells its story. This is the spirit in which the Enomatic® systems were created, to offer everyone the possibility of a wide range of tasting experiences followed by an informed choice, made according to one's own taste.

Technology in the service of tradition. To taste is to drink little, drink healthily, and to enjoy all the flavors and emotions that wine can give. Enomatic®, leader in the production of systems for wine tasting, has made technology in the service of tradition its philosophy.

Red Wines

2018 Duckhorn Cabernet, Napa Valley, USA - In 1976, Dan and Margaret Duckhorn founded Duckhorn Vineyards, which becomes one of the first 40 Napa Valley wineries. A classic expression of Napa Valley Cabernet, this wine combines flavors of sage, elderberry, plum, red licorice and violet. Alluring aromas of black berry and chocolate.

\$10 1½oz | \$18 3oz | \$34 6oz | \$51 9oz | \$108 bottle

2019 Limerick Lane Zinfandel, Russian River Valley, USA – Originally planted by Italian immigrants at the start of the 1900's this wine harkens back, in some ways to a different time. Maybe the rocks, the fog, the dirt and the afternoon sun come together in this place a little differently than anywhere else. Aromas of Blackberry, Dark Cherry, Violets, & Tobacco Leaf.

\$9 1½oz | \$16 3oz | \$30 6oz | \$45 9oz | \$95 bottle

2018 Leviathan Red Blend, California, USA - "Ruby hue with complex notes of red and black fruits, cedary spice, and spring flowers. Medium to full-bodied, elegant wine that offers good concentration, seamless tannins, and a great finish.

\$11 1½oz | \$19 3oz | \$36 6oz | \$54 9oz | \$115 bottle

2018 Hunt and Harvest Cabernet, Napa Valley, USA - The nose is layered with black cherry, blueberries, cassis, and has touches of dark spices, black tea, and charred oak. The palate is fruit forward, supple in the middle and finishes with long, soft tannins. Aging in 25% new French oak barrels adds structure and complexity to the fruit.

\$7 1½oz | \$11 3oz | \$20 6oz | \$30 9oz | \$80 bottle

2017 Michael David Lust, Zinfandel, Lodi, USA
Michael David's flagship Zinfandel, "Lust" lives up to its name as a truly sexy and seductive wine. Lust uses only the best hand-picked grapes in over a hundred small parcels of Michael David Vineyards. This limited production vintage possesses all the qualities expected from a luxury Zinfandel.

\$12 1½oz | \$21 3oz | \$41 6oz | \$61 9oz | \$125 bottle

Whites / Rose Wines

2019 Far Niente Chardonnay, Napa Valley, USA - Classically beautiful, the 2019 vintage opens with aromas of honeysuckle, white peach blossom and citrus zest, along with soft accents of vanilla. Silky stone fruit, lemon curd and honeydew flavors flow across the round, full palate, with lightly toasted oak, cool minerality and a lingering citrus note adding texture and depth.

\$11 1½oz | \$17 3oz | \$32 6oz | \$48 9oz | \$95 bottle

2020 Flowers Rose, Sonoma Coast, USA - Elegant and distinct, with aromas of peach, strawberry and subtle hints of rose petal. A silky entrance coupled with fresh and uplifting acidity leaves you with our signature coastal expressiveness.

\$8 1½oz | \$13 3oz | \$25 6oz | \$37 9oz | \$85 bottle

2018 Yves Leccia Patrimonio Blanc, Corsica France - Yves Leccia has a certain presence and noble bearing to him, much like his wines. In France they have often been referred as the "Rolls Royce" of Corsican wines, a reputation earned after nearly 30 years of making consistently elegant and sophisticated wines.

\$9 1½oz | \$16 3oz | \$31 6oz | \$37 9oz | \$85 bottle

2019 Azienda Vinicola Palladino, Gavi di Gavi, Piedmont, Italy - The scent is strong, fragrant and characteristic, with pleasant and elegant apricot and citrus notes on a very delicate mineral and rusty background. Warm, savory, harmonious mineral and juicy taste.

\$5 1½oz | \$8 3oz | \$15 6oz | \$22 9oz | \$50 bottle

2018 Quinta Essentia, Chenin Blanc Stellenbosch, Western Cape, South Africa - A delicate color with a hint of green suggests a vintage with good ripeness but good freshness. Pineapple, yellow peach, litchi and a hint of gun smoke greet the nose. Maturation in oak has resulted in characters of warm toasted brioche and roasted almonds. Rich honey notes, warm toasted nuts, and freshly baked brioche as the wine matures with mineral hints of flint.

\$11 1½oz | \$18 3oz | \$35 6oz | \$52 9oz | \$110 bottle

ENOMATIC[®] SYSTEM (cont.)

+Red Wines

Catena Zapata 2018, Malbec
Lavender + Mocha, + Dark Red Fruit
\$10 glass | \$30 bottle

Substance "PN" 2021, Pinot Noir
Red Cherries + Hibiscus + Wild
Strawberry \$14 glass | \$55
bottle

DeLoach 2018, Pinot Noir
Strawberry + Rhubarb + Dark Plum
\$17 glass | \$65 bottle

Cline Seven Ranchlands 2018, Cabernet Sauvignon
Blackberry + Toasted Marshmallow + Currant
\$10 glass | \$40 bottle

Nine Hats 2018, Red Blend
34% Cabernet + 33% Merlot + 20% Syrah + 13% Malbec.
\$20 glass | \$80 bottle

Far Niente 2017, Cabernet Sauvignon
Plum + Blackberry + Toasted Oak + Chocolate | \$250 bottle

Clos Apalta 2017, Red Blend
Red and Black Fruit + Vanilla + Clover + Black Pepper
Carmenere + Cabernet Sauvignon + Merlot | \$350 bottle



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Whites / Rose Wines

2019 Domaine du Vieux Télégraphe, Châteauneuf-du-Pape Blanc, Rhone Valley, France- The wines of V.T. are classics, displaying strength, rusticity, earthiness, and tremendous longevity. The old vines of La Crau are all used for the final assemblage. Their goal is to find a harmony between aromatic complexity, tannic structure, and richness, which they achieve year after year.

\$10 1½oz | \$18 3oz | \$35 6oz | \$52 9oz | \$110 bottle

Calera, Chardonnay Central Coast, California, USA - Showcasing the vibrant charm of Chardonnay grown on the cool, windswept Central Coast, this wine displays enticing aromas of lemon zest, green apple, cedar and passionfruit. On the palate, mouthcoating waves of tropical fruit are balanced by a beam of natural acidity, with French oak-inspired hints of toasted brioche emerging on the finish.

\$6 1½oz | \$9 3oz | \$16 6oz | \$24 9oz | \$54 bottle

+ Whites / Rose Wines

Attems 2019, Pinot Grigio
White Peach + Wildflowers + Thyme
\$13 glass | \$52 bottle

Lapostolle 2019,
Sauvignon Blanc
White Fruit + Citrus
\$13 glass | \$52
bottle

Joel Gott 2021, Sauvignon Blanc
Honeydew Melon + Peaches
+ Lychee \$10 glass | \$40
bottle

Decoy 2019, Chardonnay
Fuji Apple + Pear + Lemon Zest
\$13 glass | \$52 bottle

Empire Estate 2018, Riesling
Tangerine + Ginger + Golden Apple
\$10 glass | \$35 bottle

+ Sparkling Wines

Los Dos Cava Brut
Ripe Peach + Toasted Bread + Pear
Cava Brut \$7 glass | \$28 bottle

Adami Garbel
Honey suckle + Melon
Prosecco \$10 glass | \$40 bottle

Laurent-Perrier Ultra Brut
Champagne \$50 glass | \$160 bottle

Laurent-Perrier Cuvee Rose
Champagne Rose \$60 glass | \$200 bottle