



FORKLIFT & PALATE™

LUNCH & DINNER



SHARED BITES

CHICKEN WINGS 16
10 Wings served with bleu cheese or ranch and celery, tossed in your choice of sauce (Blackberry Habanero BBQ/House/Hot/Garlic Parmesan/Korean BBQ/Old Bay/Adobo Dry Rub).

CORNER KICK CRAB DIP* 14
Crabmeat combined with our secret blend of cheese and spices. Served with tortilla chips, celery, and carrots.

NEAR POST NACHOS 12
Tortilla chips topped with cheddar jack cheese, spicy cheese sauce, tomatoes, black beans, jalapenos, and onions. Served with salsa and sour cream.
Add: Guacamole: 3 | Chicken or Pulled Pork: 4 | Chili, Chorizo, or Steak: 5

BUFFALO CHICKEN EMPANADAS 10
Empanadas filled with Buffalo Chicken and blue cheese crumbles. Served with our house made ranch dressing.

SQUEAKY CHEESE 10
Breaded and fried cheese curds. Served with marinara.

FORKLIFT LOADED FRIES 12
Crispy french fries topped with cheddar jack cheese, chopped bacon, scallions, and drizzled with chipotle ranch dressing.

ROASTED RED PEPPER HUMMUS GF 9
Fire roasted red peppers blended with garbanzo beans, lemon, and garlic. Topped with smoked sea salt and kalamata olives.

STEAK QUESADILLA 13
Flour tortilla filled with melted cheddar cheese, marinated steak, jalapenos, black beans, and onions. Served with salsa and chipotle ranch.

CHICKEN QUESADILLA 13
Crispy flour tortilla filled with cheddar jack cheese, shredded chicken, guacamole, tomatoes, and bacon. Served with salsa and ranch.

VEGGIE QUESADILLA 12
Crispy flour tortilla filled with parmesan cheese, portabella mushrooms, spinach, onions, garlic and roasted red peppers. Served with salsa and sour cream.

*All starred items can be made gluten friendly with slight alterations upon request.



SOUPS & SALADS

	CUP	BOWL
SIGNATURE CHILI	6	8

SOUP DU JOUR	MP	MP
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MEDITERRANEAN QUINOA SALAD GF 13
Quinoa tossed with roasted tomatoes, cucumber, red onion, olives, dill, and feta cheese. Served with lemon white balsamic vinaigrette.

SPOOKY NOOK SPINACH SALAD* 13
Baby spinach topped with blue cheese, bacon, apples, and crispy fried onions. Served with apple vinaigrette.

WARE"HOUSE" SALAD* 11
Mixed greens topped with tomatoes, onions, cheddar cheese, cucumber, kalamata olives, and croutons. Served with your choice of dressing.

FORKLIFT CAESAR* 11
Chopped romaine with shredded parmesan cheese and croutons. Tossed in a house made bacon caesar dressing.

BBG SALAD GF 13
Mixed greens with beets, blackberries, goat cheese, and sunflower seeds. Served with lemon white balsamic dressing.

Add a protein: **Portabella: 4 | Chicken or Steak: 6 | Salmon or Crab Cake: 9**



KIDS MENU

FRIES OR MUSSELMAN'S APPLESAUCE ARE INCLUDED WITH ALL KID'S MEALS.

KID'S PASTA OR BUTTER NOODLES 8
Cavatappi with marinara or butter.

KID'S MAC & CHEESE 8
Cavatappi in a traditional cheese sauce.

KID'S TENDERS & FRIES 8
Chicken tenders served with honey mustard.

KID'S FISH 'N CHIPS 8
Haddock fried in our signature batter until golden brown.

KID'S GRILLED CHEESE 7
Toasted sourdough with American cheese.

KID'S SLIDERS 9
Two burger sliders topped with American cheese.



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SANDWICHES & HANDHELDS

FRIES ARE INCLUDED WITH ALL SANDWICHES & HANDHELDS.

PULLED PORK SANDWICH* 13
Slow cooked pulled pork topped with house made blackberry habanero bbq and celery slaw.

CHEESEBURGER* 13
Our house seasoned 8oz. burger with your choice of cheese. Served with lettuce, tomato, and onion.

BACKYARD BBQ BURGER* 15
Our 8oz. burger topped with pulled pork, blackberry bbq sauce, cheddar cheese, and pickled red onion.

HOT STREAK BURGER* 15
Our 8oz. burger topped with pepper jack cheese, caramelized onions, fried jalapenos, and roasted garlic and a chipotle spread.

PALATE BURGER* 15
Our 8oz. burger topped with candied bacon, caramelized onions, American cheese, lettuce, tomato. Served with our house made ketchup.

BAHN MI BURGER* 15
Our 8oz. burger topped with pickled veggies, fresh cucumber and cilantro. Served with a red chili mayo.

CROSS COURT CHICKEN SANDWICH* 14
Marinated and grilled chicken breast topped with goat cheese and a slaw made with a garlic and herb dressing.

HALF VOLLEY VEGGIE BURGER* 13
Chipotle black bean burger with roasted red peppers, guacamole, cheddar cheese, lettuce, and tomato.

CHICKEN CAESAR WRAP 12
Grilled chicken with chopped romaine, bacon caesar dressing, parmesan cheese, and tomatoes.

BLACKENED SOUTHWEST CHICKEN WRAP 13
Grilled blackened chicken with chipotle ranch, corn, black beans, lettuce, avocado, tomato, and shredded cheddar cheese.

YELLOW CARD GYRO 12
Thin sliced lamb gyro meat with onions, tomatoes, and cucumber tzatziki. Served on a warm pita.

*All starred items can be made gluten friendly with slight alterations upon request.



ENTREES

CHEF'S HOUSE CUT STEAK **GF** **MP**
Ask your server about the chef's cut of the day, grilled to your liking. Served with mashed potatoes and seasonal vegetables topped with herbed warehouse hotel butter.

FISH 'N CHIPS 17
Haddock fried in our signature batter until golden brown. Served with celery slaw and tartar sauce.

MAN TO MAN MAC & CHEESE 15
House made cheese sauce, cavatappi pasta, bbq pulled pork, butter toasted panko, and scallions.

PASTA PRIMAVERA 14
Zucchini, squash, roasted tomato, mushrooms, onions, and farfalle. Tossed with roasted garlic oil topped with parmesan cheese.

MEATLOAF 17
10oz. meatloaf glazed with our house made ketchup. Served with house vegetables and mashed potatoes.

MARYLAND STYLE CRAB CAKES 26
Two house made Maryland style crab cakes. Served with fries, celery slaw, and tartar sauce

AIRLINE CHICKEN BREAST* 18
Crispy skin airline chicken breast. Served with herbed gravy, seasonal vegetables, and mashed potatoes.

GAME DAY SALMON **GF** 22
Crispy, pan-seared skin on salmon. Served with a seasonal vegetable quinoa and a roasted red pepper sauce.

TENDERS & FRIES 15
Chicken tenders fried until golden brown. Served with fries and honey mustard.



SIDES

MASHED POTATOES	3	SIDE CAESAR OR HOUSE SALAD	6
ONION RINGS	5	SWEET POTATO FRIES	4
TORTILLA CHIPS - SALSA	3	QUINOA	4
TORTILLA CHIPS - GUAC	4	SEASONAL VEGETABLE	4
FRIES	3	MUSSELMAN'S® APPLESAUCE	2



DESSERTS

CHEESECAKE 6
Ask your server for the flavor of the week.

ICE CREAM 5
Vanilla, chocolate, cookie dough, and mint chocolate chip.

CHOCOLATE TORTE 7
Decadent and rich chocolate cake, drizzled with chocolate sauce.

SEASONAL DESSERT **MP**
Ask your server for our chef's seasonal dessert preparation.



FORKLIFT
& PALATE™

HOUSE WINES

Storypoint Chardonnay, California

9/44

Storypoint, Cabernet Sauvignon, California

9/44

WHITE WINES

Banfi Pinot Grigio, Italy

9/40

Whitehaven Sauvignon Blanc, New Zealand

12/50

Joel Gott Sauvignon Blanc, California

11/48

J Vineyards Chardonnay, California

12/50

Shooting Star Riesling, California

9/42

Luccio Moscato, Italy

10/46

La Marca Prosecco, Italy

10/46

RED WINES

Fleur De Mer Rose, France

10/48

Montevina White Zinfandel, California

9/40

Wild Horse Cabernet, California

12/50

Quilt Cabernet, California

14/60

Bella Glos Pinot Noir, California

14/60

The Show Malbec, Argentina

9/42

Penfold's Shiraz, South Australia

12/50



FORKLIFT
& PALATE™

SIGNATURE COCKTAILS

FORKLIFT PUNCH

Bayou Satsuma Orange Rum, Peach Schnapps,
Cointreau, Tropical Juices

ORANGE CRUSH

Stoli Orange, Cointreau, Fresh Squeezed Orange
Juice, Sierra Mist

MANGO SUNSET

Brinley Shipwreck Mango Rum, Tito's Handmade
Vodka, Peach Schnapps, Tropical Juices, Grenadine

WATERMELON GIN & TONIC

Hendrick's Gin, Fresh Watermelon Juice, Watermelon
Pucker, Lime Juice

STRAWBERRY MEXICAN MULE

Milagro Silver Tequila, Strawberry Puree, Lime Juice,
Ginger Beer

BOURBON STREET TEA

Jim Beam, Jack Daniel's, Southern Comfort, Cutty
Sark, Sour Mix, Pepsi

TROPICAL WHITNEY

New Amsterdam Pink Whitney Vodka, Rumhaven
Coconut Water Rum, Lime Juice, Pink Lemonade,
Sierra Mist

CUCUMBER REFRESHER

Stoli Cucumber Vodka, Lemon Juice, Mint, Club Soda

MERMAID MIMOSA

La Marca Prosecco, Brinley Shipwreck Mango Rum,
Blue Curacao, Pineapple Juice