



## BAR MENU

FRIED CALAMARI *fennel – saffron aioli* 17

ROMAN FLATBREAD *rosemary honey, Prosciutto di Parma, Gorgonzola* 17

PIATTI DI SALUMI *artisanal salumi, mostarda, grilled bread* 19

ITALIAN CHEESES *selected Italian cheeses Amerena cherries, buttermilk flatbread* 18

ROSEMARY - GARLIC FRIES *Fontina dipping sauce* 12

WARM OLIVES *garlic & rosemary, fresh mozzarella* 11

BRUSSELS SPROUTS *pancetta, sea beans* 13

LITTLE GEM SALAD *cucumber, hazelnuts, herbs* 12

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## PASTAS

MAFALDE BOLOGNESE 22/30  
*rich pork & beef ragù, porcini*

SHELLFISH RIGATONI 24/35  
*shrimp, calamari, clams,  
mussels, spicy tomato ragù*

HANDMADE SPAGHETTI 20/30  
ALLA CHITARRA  
*classic red sauce, tiny meatballs*

ORECCHIETTE 19/26  
*duck sausage, broccoli rabe, Calabrian chile*

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## SANDWICHES *add fries* 4

FOREPAUGH'S BAR BURGER\* 19  
*wagyu, brisket & chuck, white American cheese, fried onion, pickles*

BAR STEAK TARTINE\* 18  
*giardiniera, charred greens, Fontina aioli, bruschetta*

FRIED CHICKEN SANDWICH 18  
*spice rub, parmesan – garlic aioli, semi-dried tomato*

ITALIAN SMOKED SAUSAGE 16  
*mozzarella, fried onions & peppers*

\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

\*\*to recover the fees paid to credit card companies, a 3% credit card fee will be charged on all credit card transactions.

# Forepaugh's

RESTAURANT

## COCKTAILS

### OLD FASHIONED 16

*bourbons, ryes, bittered orange and cherry syrup, cinnamon, aromatic bitters*

### IRVINE PARK MOJITO 16.5

*light rum, lime, demerara, aromatic bitters, mint*

### GIBSON 16

*gin, Dolin dry vermouth, orange bitters, lemon oil, onion brine, olive oil*

### EVERGREEN COLLINS 16

*gin, lemon, cane sugar, spruce, cherry bark vanilla bitters, seltzer*

### ESTATE MARGARITA 16

*blanco tequila, mezcal, orange liqueur, grapefruit, lime, sal de gusano*

### OAK MANHATTAN 16

*100 % rye whiskey, sweet vermouth, acorn, aromatic bitters*

### TRUFFLE NEGRONI 16

*truffle infused gin, sweet vermouth, Spritz! liqueur*

### THE VICTORIAN 16.5

*vodka, lemon elixir, champagne, bolivar bitters, lavender, lemon oil*

### PIG'S EYE SIDECAR 16.5

*apple brandy, orange liqueur, lemon elixir, pilsner, orange bitters*

### ST. PAULITAN 16.5

*vodka, orange liqueur, cranberry, hibiscus, lime, orange bitters*

### FALL OF TEMPERANCE DAIQUIRI 16

*blackstrap rum, Jamaican bitters, lime elixir*

### RAMSEY HOUSE SOUR 16.5

*bourbon, lemon, bittered demerara*

### ESPRESSO MARTINI 16.5

*vodka, Du Nord coffee liqueur, cinnamon syrup, chipotle cacao bitters*

### CREME BRULÉE SMITH & KEARNS 16

*vodka, brown sugar, vanilla, cardamom, cream, bitters and seltzer*

### PENICILLIN 16

*scotch, ginger, lemon, honey, allspice, gold bee pollen*

## ZERO-PROOF COCKTAILS

### SEASONAL TONIC 10

*Formula 12 tonic, lingonberry, pink peppercorn, thyme, blood orange*

### NA MOJITO 10

*Citrus Grove Sour mix, lime, mint, seltzer*

### HIBISCUS COOLER 10

*cranberry, hibiscus, lime, seltzer*

### A MOCK CICILLIN 10

*honey, lemon, ginger, golden bee pollen, seltzer*

## WINES

### SPARKLING WINE

*Roederer Estate Brut, Anderson Valley, CA, NV 12 | 59  
Prosecco Rose', Poggio Costa, IT, NV 13 | 65*

### REISLING

*Dr. Loosen "Dr. L", Mosel, GR 11 | 40*

### PINOT GRIGIO

*Cantina Bolzano Pinot Grigio, Alto Adige, IT 13 | 69*

### SAUVIGNON BLANC

*Loveblock, Marlborough, NZ 15 | 58*

### CHARDONNAY

*Kendall Jackson, Vintners Reserve, CA 11 | 45  
Rombauer, Carneros, CA 26 | 90  
Mâcon-Lugny, Cave De Lugny, "les Charmes", FR 14 | 55*

### WHITE BORDEAUX

*Château Gravelle-Lacoste, FR 14 | 54*

### RHONE VALLEY

*Côtes du Rhone Blanc, Chateau Pegau "Lone", FR 15 | 58*

### ROSE

*Bieler Père et Fils Rosé,  
Coteaux d'Aix-en-Provence 'Sabine', FR 17 | 80*

### PINOT NOIR

*Left Coast Cellars "Cali's Cuvée",  
Willamette Valley, OR 15 | 58*

### ITALIAN RED

*Cirelli Montepulciano d'Abruzzo 2022 16 | 70  
Carpineto, Chianti Classico Riserva 18 | 75*

### CABERNET SAUVIGNON

*Quilt Cabernet Sauvignon,  
Napa Valley, CA 2022 18 | 75  
Justin Paso Robles, CA 22 | 85*

### RHONE VALLEY

*Côtes du Rhone, JL Chave "Mon Coeur", FR 16 | 60*

### MALBEC

*Malbec, Catena "Vista Flores", Mendoza, AR 12 | 45*

# Forepaugh's

## RESTAURANT

Once the crown jewel of the Irvine Park neighborhood, Forepaugh's was built by St. Paul Pioneer Joseph Forepaugh in 1870. By the 1970s the mansion had been neglected and was in such a state of disrepair it was considered for demolition. This historic landmark has been saved by Mr. Bruce Taher and turned into a chef-led premiere dining destination twice – ghosts and all. After closing in 2019 due to Covid, seemingly for good, this glowing masterpiece once again opened its doors to the community in 2024.

## SMALL PLATES

STEAMED MUSSELS \$19  
*'Nduja sausage, white beans, kale*

FRITTO MISTO \$20  
*fried shrimp, calamari  
& clams, watercress*

CIOPPINO \$23  
*spicy fish & shellfish soup,  
tomato, fried sourdough, fennel rouille*

TUNA CARPACCIO\* \$19  
*salsa verde, shaved fennel, preserved lemon*

BEET FONDUTA \$16  
*golden & ruby beets, Fontina cheese, pistachio*

GORGONZOLA & ENDIVE SALAD \$17  
*toasted walnuts & apple*

BURRATA \$17  
*mint pesto, peas, asparagus*

## PASTAS

*All pastas made in house and available as starters or entrées.*

MAFALDE BOLOGNESE \$22/30  
*rich pork & beef ragù, porcini*

SWEET PEA AGNOLOTTI \$23/34  
*blue crab, lemon & dill*

HANDMADE SPAGHETTI \$20/30  
ALLA CHITARRA  
*classic red sauce, tiny meatballs*

SHELLFISH RIGATONI \$24/35  
*shrimp, calamari, clams,  
mussels, spicy tomato ragù*

ORECCHIETTE \$19/26  
*duck sausage, broccoli rabe, Calabrian chile*

## ENTRÉES

BRICK ROASTED HALF CHICKEN \$28  
*lemon brined, charred broccolini,  
olive oil potatoes*

ROASTED SEA BASS \$52  
*miso glaze, farro risotto, flowering cauliflower*

CRISPY SKATE \$33  
*potato purée, Brussels sprouts,  
brown butter, pancetta*

LAMB CHOPS\* \$59  
*chimichurri, black garlic, Chianti risotto*

STEAK TARTINE\* \$41  
*giardiniera, charred greens,  
Fontina aioli, bruschetta*

PETITE FILET SURF & TURF\* \$59  
*beef tenderloin, garlic prawns,  
lobster reduction*

FOREPAUGH'S BEEF WELLINGTON\* \$62  
*mushroom duxelles, potato confit,  
Bordelaise sauce*

RIBEYE AU POIVRE\* \$67  
*green peppercorn, veal demi, frites*

IRVINE PARK BURGER\* \$24  
*wagyu brisket & chuck,  
white American cheese,  
fried onion, pickles*

We purchase Purebred Angus Prime and Choice Beef from these local Minnesota companies: Schoenfelder Farms, Rochester MN; Reichmann Land & Cattle Co., Willard MN; Gary & Parker Yost, Wheaton MN; David Weibke Feedlot, Spring Grove MN; Nelson Family Farms, Mabel MN.

## SIDE DISHES

ROSEMARY - GARLIC FRIES \$12  
*Fontina dipping sauce*

FLOWERING CAULIFLOWER \$13  
*Caesar parmesan, brown butter*

POTATO PURÉE \$12  
*Yukon Gold potatoes, cream, plenty of butter*

FARRO RISOTTO \$13  
*asparagus, peas, parmesan*

BRUSSELS SPROUTS \$13  
*pancetta, sea beans, saba*

LITTLE GEM SALAD \$12  
*cucumber, hazelnuts, herbs*

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# WINE LIST

# Forepaugh's

## RESTAURANT

### WHITE

| Bin |   | Glass | Bottle |
|-----|---|-------|--------|
|     | <b>SPARKLING</b>  |       |        |
| 10  | Roederer Estate Brut, Anderson Valley, CA, NV                         | 12    | 59     |
| 11  | Prosecco Rose', Poggio Costa, IT, NV                                  | 13    | 65     |
|     | <b>CHAMPAGNE</b>  |       |        |
| 20  | L'Hoste Brut, "Origine" NV  |       | 135    |
| 21  | Louis Roederer "Collection XXX", NV                                   |       | 145    |
| 22  | Veuve Cliquot Brut NV   |       | 155    |
| 23  | Charles Heidsieck Brut Reserve, NV                                    |       | 195    |
|     | <b>RIESLING</b>   |       |        |
| 24  | Dr. Loosen "Dr. L", Mosel, GR   | 11    | 40     |
|     | <b>PINOT GRIGIO/PINOT GRIS</b>  |       |        |
| 30  | Chehalem Pinot Gris, Willamette Valley, OR 2023                       |       | 50     |
| 31  | Cantina Bolzano Pinot Grigio, Alto Adige, IT                          | 13    | 69     |
| 32  | Pierpaolo Pecorari Pinot Grigio, Friuli, IT 2023                      |       | 60     |
|     | <b>SAUVIGNON BLANC</b>  |       |        |
| 40  | Loveblock, Marlborough, NZ  | 15    | 58     |
| 41  | Lobster Reef, Marlborough, NZ 2023                                    |       | 55     |
| 42  | Merry Edwards, Russian River, CA 2022                                 |       | 90     |
|     | <b>CHARDONNAY</b>   |       |        |
| 50  | Kendall Jackson, Vintners Reserve, CA                                 | 11    | 45     |
| 51  | Rombauer, Carneros, CA  | 26    | 90     |
| 52  | La Crema, Monterey, CA 2022   |       | 50     |
| 53  | The Hilt Estate, Santa Rita Hills, CA 2021                            |       | 85     |
| 54  | Kistler, "Les Noisetiers", Sonoma Coast, CA 2021                      |       | 195    |
| 55  | Peter Michael, "La Carriere", Knights Valley, CA 2022                 |       | 195    |
| 56  | Cakebread, Napa, CA 2023  |       | 95     |
| 57  | Stag's Leap Winery, Napa, CA 2022                                     |       | 80     |
| 58  | Emblem by Michael Mondavi, Napa, CA 2022                              |       | 80     |
|     | <b>BLENDS</b>   |       |        |
| 60  | Conundrum, CA 2022  |       | 55     |
| 61  | Gaja, Rossj Bass, IT 2021   |       | 190    |
|     | <b>FRENCH WHITE</b>   |       |        |
|     | <b>LOIRE VALLEY</b>   |       |        |
| 70  | Sancerre, Domaine Daulny 2023   |       | 50     |
| 71  | Sancerre, Domaine Phillippe Girard 2022                               |       | 60     |
| 72  | Pouilly-Fume', Francois Blanchet "Calcite" 2023                       |       | 65     |
| 73  | Touraine, Les Deux Tours, Sauvignon Blanc 2022                        |       | 50     |
| 74  | Vouvray, "le Haut Lieu" Domaine Heut, Chenin Blanc 2019               |       | 75     |
|     | <b>BURGUNDY/CHARDONNAY</b>  |       |        |
| 80  | Mâcon-Lugny, Cave De Lugny, "les Charmes"                             | 14    | 55     |
| 82  | Chablis, Chevalier de la Cree, 2020                                   |       | 115    |
| 83  | Mâcon-Fuisse', Domaine Barraud, 2022                                  |       | 120    |
| 84  | Pouilly-Fuisse', Domaine Barraud "La Vercherre" Vieilles Vignes, 2020 |       | 125    |
| 85  | Chablis, Drouhin-Vaudon, 2022   |       | 95     |
| 86  | Mâcon-Villages, Joseph Drouhin, 2022                                  |       | 75     |
| 87  | Chassagne-Montrachet, Maison Louis Jadot, 2021                        |       | 175    |
|     | <b>BORDEAUX</b>   |       |        |
| 90  | Château Grand Jean, Blanc Semillon, 2023                              |       | 65     |
| 91  | Domaine Millet, "La Cloche", Blanc, NV                                |       | 75     |
| 92  | Château Bonnet, Bordeaux Blanc, 2022                                  |       | 70     |
| 93  | Château Jacquet, Bordeaux Blanc, 2021                                 |       | 55     |
| 94  | Château Recogne, Bordeaux Blanc, 2022                                 |       | 75     |
| 95  | Comtesse de Malet, Roquefort, 2021                                    |       | 70     |
| 96  | Trebiac, Graves, 2019   |       | 75     |
| 97  | Château Gravelle-Lacoste  | 14    | 54     |
|     | <b>RHONE VALLEY</b>   |       |        |
| 100 | Louis Max Sud, "Le Bon Homme", Viognier 2019                          |       | 85     |
| 101 | Côtes du Rhone Blanc, Chateau Pegau "Lone"                            | 15    | 58     |
|     | <b>FRENCH ROSE</b>  |       |        |
| 200 | Bieler, Père et Fils, Coteaux d'Aix-en Provence                       | 17    | 66     |
|     | <b>ITALIAN ROSE</b>   |       |        |
| 300 | La Spinetta, Il Rose di Cassanova, 2023                               |       | 75     |

### RED

| Bin |  | Glass | Bottle |
|-----|--|-------|--------|
|     | <b>PINOT NOIR</b>  |       |        |
| 400 | Boen, Sonoma, Santa Barbara, Monterey, Sonoma, CA 2022           |       | 60     |
| 401 | Archery Summit, Dundee Hills, OR 2023                            |       | 105    |
| 403 | Shea Wine, Willamette Valley, OR 2019                            |       | 100    |
| 404 | Domaine Serene "Evenstad Reserve", Willamette Valley, OR 2021    |       | 175    |
| 405 | Left Coast Cellars "Cali's Cuvée", Willamette Valley, OR         | 15    | 58     |
|     | <b>ITALIAN RED</b>   |       |        |
| 500 | Chianti Classico Riserva, Carpineto                              | 18    | 75     |
| 505 | Chianti Riserva, Dreolino 2020                                   |       | 65     |
| 506 | Chianti, Banf 2022   |       | 65     |
| 507 | Cum Laude, Banfi 2021  |       | 90     |
| 501 | Montepulciano d'Abruzzo, Cirelli                                 | 16    | 70     |
| 502 | Cassanova di Neri, Toscana, "Irosso", 2022                       |       | 75     |
| 503 | Amarone della Valpolicella, Tomasso Bussola, 2018                |       | 195    |
| 504 | Brunello di Montalcino, Cassanova di Neri, 2019                  |       | 185    |
|     | <b>MALBEC / CABERNET FRANC</b>                                   |       |        |
| 600 | Malbec, Catena "Vista Flores", Mendoza AR                        | 12    | 45     |
| 601 | Cabernet Franc, Achaval Ferrer, Mendoza, AR 2020                 |       | 85     |
| 602 | Malbec, Achaval Ferrer, Mendoza, AR 2021                         |       | 75     |
| 603 | Terrazas de los Andes, "Grand Malbec", Mendoza, AR 2019          |       | 125    |
|     | <b>MERLOT</b>  |       |        |
| 620 | Stag's Leap Winery, Napa 2020                                    |       | 85     |
|     | <b>CABERNET SAUVIGNON</b>  |       |        |
| 700 | Caymus Vineyards, 50th Anniversary, CA                           |       | 155    |
| 701 | Quilt, Napa Valley, CA   | 17    | 65     |
| 702 | Jordan, Alexander Valley, CA 2020                                |       | 135    |
| 703 | Justin Paso Robles, CA   | 22    | 85     |
| 704 | Stag's Leap Winery, Napa, CA 2021                                |       | 90     |
|     | <b>FRENCH RED</b>  |       |        |
|     | <b>LOIRE VALLEY</b>  |       |        |
| 800 | Chinon, Chateau Petit Thouars, "Les Georges" 2021                |       | 75     |
|     | <b>BURGUNDY/PINOT NOIR</b>                                       |       |        |
| 810 | Côtes de Nuits, David Duband, "Louis-Auguste" 2022               |       | 135    |
| 811 | Santenay, Joseph Drouhin 2021                                    |       | 120    |
| 812 | Beaune 1er Cru les Cent Vignes, Xavier Monnot 2016               |       | 175    |
| 813 | Gevrey-Chambertin, Maison Loius Jadot 2019                       |       | 150    |
|     | <b>BORDEAUX</b>  |       |        |
| 820 | Amiral de Beychevelle, St.-Julien 2018                           |       | 165    |
| 821 | Château de Lascours, St.-Emillion 2019                           |       | 145    |
| 822 | Château Prieure'-Lichine, Margaux 2014                           |       | 175    |
|     | <b>RHONE VALLEY</b>  |       |        |
| 830 | Châteauneuf du Pape, Domaine du Vieux Lazaret 2022               |       | 105    |
| 831 | Côtes du Rhone, Delas St. Esprit 2021                            |       | 40     |
| 832 | Côtes du Rhone, Château St. Cosme "les Deux Albions" 2018, 1.5 L |       | 90     |
| 833 | Côtes du Rhone, JL Chave "Mon Coeur"                             | 16    | 60     |

Vintages subject to change.

### NON-ALCOHOLIC DRINKS

|  |   |
|--|---|
| San-Pellegrino                         | 7 |
| Acqua Panna Italian spring water 750ml | 7 |
| Fresh brewed Iced Tea                  | 5 |
| Lemonade                               | 5 |
| Coca-Cola Soft Drinks                  | 5 |

### BEER ON TAP

|                        |    |
|------------------------|----|
| Summit EPA             | 8  |
| Summit Saga            | 8  |
| Summit Seasonal        | 8  |
| Barrel Theory          | 10 |
| High Noon Black Cherry | 8  |

### BEER BY THE BOTTLE

|                     |   |
|---------------------|---|
| Coors Light         | 8 |
| Heineken Zero       | 8 |
| Heineken            | 8 |
| High Noon Pineapple | 8 |
| Michelob Ultra      | 8 |
| Peroni              | 8 |
| Stella Artois       | 8 |

# Forepaugh's

RESTAURANT

## VALENTINE'S DAY MENU

\$95

1ST

### CHÈVRE CROQUETTE

*Honeydew, rosemary honey, crispy prosciutto*

2ND

### BEET CARPACCIO

*dill, fennel, tuna tartare*

3RD

### RED WINE CASARECCE

*black truffle cacio e pepe*

4TH

### SHORT RIB

*egg yolk raviolo, mushrooms, chives*

*or*

### HALIBUT BALLOTINE

*salsify, lobster mousse, smoked trout roe*

5TH

### TRIPLE CHOCOLATE CAKE

*chocolate mousse, strawberry coulis*

*or*

### RASPBERRY SORBET

*chocolate pearls, mint*

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BERRY, BE MINE MOJITO \$15

*Rum, Strawberry, Mint, Lime, Seltzer*

(HEART) BEET-ARITA \$15

*Beet infused blanco tequila, Quadravec,*

*Lime, Black Lava Salt*