



"Gluten-Free? Ask your server!"
Sub Gluten-Free Buns for 2.00



www.eatattheforum.com

DIPPING SAUCES

Andalouse • BBQ Aioli • Vampire Mayo • Mustard Aioli • Bacon Parmesan Ranch • Lemon Aioli
Sriracha Mayo • Sweet Red Chili Mayo • Curry Ketchup • Malt Vinegar Aioli • Garlic Ranch

STARTERS

CITY FRIED PICKLES

Dill battered, golden fried pickles served with andalouse sauce.....
seriously there's nothing else to say. 10

MAC & CHEESE BALLS

Our Forum-made mac & cheese is hand rolled, fried golden, and served with a side of salsa ranch. 10

ONION RINGS

Thin onion rings served with tartar and the Forum's camp fire aioli. 10

JALAPEÑO CHEDDAR CORN DOGS

These delicious German dogs are hand-dipped in our own Forum corn batter. Even better dipped in our Forum-made curry ketchup and mustard aioli. 10

GREG'S CHICKEN WINGS

It took Greg a while to perfect a recipe that's "Just like back home in New York". Jumbo wings with choice of buffalo, sweet chili, or BBQ. 13

PACIFIC AVENUE QUESADILLA

Gigantic flour tortilla with chicken, bacon, ranch, green onions, jack and cheddar cheese. Topped with lettuce, tomato, sour cream, guacamole, and salsa. 12

TACHOS

Nachos, but with golden crispy tater tots! Loaded with ground beef, black beans, shredded cheese, and jalapeños. Topped with drizzled sour cream, salsa, and green onions. 11
(Hint: Perfect it by adding bacon 1.50)

QUESO DIP

A creamy, cheesy, and spicy dip made with Forum-made cheese sauce, pico de gallo, and ground beef topped with green onions. Served with Forum-made tortilla corn chips and a side of sour cream. 10

SPICY CREOLE SHRIMP

A must-try, these delicate Cajun battered shrimp plated on our orange chili Thai slaw. 14

FRIED RAVIOLI

Beef stuffed ravioli lightly breaded with Italian seasoning and topped with Parmesan cheese. Served with a side of marinara and ranch. 12

T-TOWN BRUSCHETTA

Grilled sourdough topped with tomatoes, onions and fresh basil. Drizzled with a sweet balsamic reduction. 10

GARLIC BUTTER PRETZEL STIX

Three of our oven baked soft pretzels served with Forum-made beer cheese sauce and mustard aioli. It's hard not to eat all three. 10

OLYMPUS NACHOS

Forum-made corn chips, cheddar and pepper jack cheese, fresh tomatoes, black beans, green onions, black olives, and roasted jalapeños.
Topped with guacamole, salsa and sour cream. Your choice of beef, chicken, or pork.
Half Order 10 Full Order 12

SALADS and SOUPS

DRESSING OPTIONS

Ranch • Bleu Cheese • Honey Mustard • Italian • Balsamic • Raspberry Vinaigrette • French • Caesar • 1000 Island

TACOMA COBB

An all-time favorite.... Fresh salad mix topped with grilled chicken, egg, tomato, avocado, bleu cheese crumbles, bacon, and black olives. 14

GENERAL CAESAR

Crisp romaine lettuce tossed in the Forum's notable Caesar dressing.... Dressed to impress with shaved Parmesan and house-made croutons.
Half 6 Full 10 Add chicken or Cajun-battered shrimp 3

GARDEN GREENS

Go green with this great spring mix topped with tomatoes, black olives, onions, cucumbers, house-made croutons, Swiss and cheddar cheese. Half 6 Full 10 Add chicken or Cajun-battered shrimp 3

WHO THE CHEF

Fresh salad mix topped with ham, turkey, egg, tomato, avocado, bacon, black olives, green onions, Swiss and cheddar cheese. 14

CRISP WALDORF

Forum-made salad mix topped with fresh Granny Smith apples, local dried cranberries, celery, sliced almonds, and grilled chicken. 13

SOUP and SALAD COMBO

Choose Caesar or Garden Salad with your choice of one of our Forum-made soups. 10

SOUPS (Served with bread)

Clam Chowder • Beef Onion Bisque • French Onion • Chicken Noodle
Tomato Basil (seasonal) • Soup Du Jour • Chili (seasonal)
CUP 6 BOWL 8

fact:

Wanna know the story behind this incredible place?

The Olympus Hotel, built and opened in 1909 by Dan Gamer and Leopold F. Schmidt, founder of the Olympia Brewery, was to be considered Tacoma's finest hotel by 1951. Built for a cost of \$65,000, it became the home of the Olympus Cafe, Supper Club, and the Mirror Room by 1944. The Forum now located in what was the Olympus Cafe showcases the original asphalt tile and stunning bar. The hand-crafted bar, including the wood carvings and beautiful stained glass, was built in 1897 in France by Franciscan Monks. It was won in a card game and shipped here for the Olympus Hotel's Grand Opening!

BURGERS

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Served with your choice of fries, tater tots, chips, Caesar, or green salad • Upgrade to a cup of soup or onion rings for 1

JUCY LUCY* **fact:** not traditional unless spelled jucy.....not juicy!
Founded and made famous in south Minneapolis, this burger is irresistible with its molten core of cheese in our chuck brisket beef patty, crisp dill pickles, caramelized onions, and the Forum's andalouse sauce. Served on a buttery brioche bun. 12

ROASTED JALAPEÑO*
Spice up your day with our cream cheese stuffed hand-pressed chuck brisket patty, fresh roasted jalapeños, tomato, lettuce, salsa, pepper jack, and house-made sriracha mayo. Served on our buttery brioche bun. 13

CAMPED OUT BACON BLUES*
Hand-pressed and generously stuffed chuck brisket beef patty with bleu cheese crumbles and bacon. Taken to new heights with basil, caramelized onions, house-made BBQ aioli, and more bleu cheese crumbles and bacon. Served on our buttery brioche bun. 13

HOLY GUACAMOLE*
This massive Monterey jack cheese stuffed hand-pressed chuck brisket patty dressed with lettuce, tomato, red onion, bacon, and mayo. Topped with house made Guacamole and served on our buttery brioche bun. 13

MIRROR ROOM MELT*
6-oz hand-pressed chuck brisket beef patty smothered in caramelized onions, andalouse, cheddar and Swiss cheese on grilled Parmesan crusted rustic white bread. 13

FORUM BURGER*
6-oz hand-pressed chuck brisket beef patty served on our buttery brioche bun with the Forum's secret sauce, lettuce, tomato, onion and pickle 11

Care to add extra topping?

FORUM YOUR OWN

2 Extra Toppings 12 • 4 Extra Toppings 14

CHEESE • BACON • ROASTED JALAPEÑOS • AVOCADO
CAMELIZED ONIONS • SAUTÉED MUSHROOMS • EGG
HAM • GRILLED PINEAPPLE • FRIZZLED ONIONS

FORUM FAVS

SCHMIDT FISH ~n~ CHIPS
Three piece hand-cut cod beer battered to order. Served with slaw and fries. What's the twist? Well, our Forum-made lemon aioli and malt vinegar aioli, of course. 15

BAKED MAC & CHEESE
Forum-made then baked to order with a side of fresh pico de gallo and garlic bread to dress it up a bit! 12
Supersize it by adding bacon 1.5, fried chicken 3 or both!

TRI-TIP STEAK*
When you're in the mood.....cooked just how you like it! Served with fries and garlic bread. 15

TANYA'S FISH TACOS
Three grilled flour tortillas filled with our hand-cut beer battered cod topped with fresh slaw, cheese and chipotle salsa. 14
TANYA LIKES THEM GRILLED!!!

BAJA SHRIMP TACOS
Four grilled flour tortillas filled with Cajun battered shrimp, avocado, cabbage, salsa, cilantro, and sour cream. Served with slaw and your choice of a side. 15

SMOKED PORK RIB TIPS
Meaty helpings of pecan wood smoked pork rib tips with a special seasoning mixture. Served with slaw and a side of fries. 15

TACOMA STRIPS
Three piece classic chicken strips and fries, Served with BBQ and ranch. 13

SANDWICHES

Served with your choice of fries, chips, Caesar, or green salad • Upgrade to a cup of soup or onion rings for 1

WE PO' BOY
Enjoy the riches of our Cajun battered shrimp, lettuce, tomato, and Forum-made remoulade. Stacked masterfully on a toasted baguette. 13

BLT & "E" ME
A twisted classic of bacon, lettuce, roasted tomato, and egg over hard on our beautifully toasted rustic white bread. 12
Even better when you add avocado 1

CUBAN - "O"
Slow roasted pulled pork and ham on our toasted baguette topped with Swiss cheese, pickles, and Forum-made mustard aioli. 13

OL' SUPPER CLUB
Grilled 9-grain bread layered with fresh roasted turkey, bacon, ham, lettuce, tomato, avocado, and mayo. 13
Try it with cheese 1

MR. MOCK ARBBY
Tasty roast beef and good ol' American cheese melted on our buttery brioche bun smeared with Forum-made BBQ Aioli 12

PONDEROSA
Our very own luxury version of a chicken sandwich with breaded tenders, ham, and Swiss served with lettuce, tomato, pickles, and mayo on a brioche bun. 13

BBQ PULLED PORK SANDWICH
Roasted pulled pork tossed with sweet and tangy BBQ sauce. Topped with traditional slaw on our buttery brioche bun. 12
Kick it up a notch and add our roasted jalapeños 1

TURKEY BACON RANCH
Shaved, roasted turkey, melted provolone, bacon, lettuce tomato and red onions smothered in our Forum-made bacon ranch. Served on our perfectly grilled rustic white bread. 13

PARDON OUR FRENCH DIP
Roast beef simmered in au jus then piled high on our grilled garlic buttered baguette with melted Swiss cheese. Served with a side of au jus. Très magnifique. 13
Add grilled onions 1

TRIPLE-DECK GRILLED CHEESE
Try this stacked up and grilled melted perfection of provolone, cheddar and Swiss between three toasted, garlic buttered, rustic white slices of greatness. 11
Frank likes it with ham 2

REUBEN
A hefty portion of hand sliced corned beef, loaded with sauerkraut, Swiss cheese, and house-made andalouse dressing sandwiched between rye bread. 13

*These items are cooked to your specifications. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions