

FORK & BOTTLE

SNACKS & GRAZING

- v Truffle Mac & Cheese** 16
- Spicy Buffalo Wings** | 16
Served with Blue cheese dressing
- v Halloumi Fries** | spring 17
onion mayo & sweet chili sauce
- v Kale and Mixed Greens Ceasar Salad** 20
| add chicken 5
- Roasted Red Pepper & Quinoa salad** | with 22
grilled halloumi with honey mustard
- v Soup of the Week** | Ask 12
your server
- GF Slow-Cooked Pulled Pork Nachos** | Sour 23
Cream, Salsa & Guacamole Veg Option with Jack Fruit
- v Truffle Fries** | grated aged 16
Parmesan

MAINS

- GF 10 Hour House Smoked BBQ Pork Ribs (750+g)** 45
| Fries & Cole Slaw (great to share)
- VEGAN Vegan Burrito** | black 25
beans quinoa mixed vegetables avocado and hummus served house salad or fries
- Philly Cheesesteak Sandwich** | Ribeye steak 36
with provolone cheese, sliced onions and peppers homemade bread
- IPA Battered Fish & Chips** | served with 30
homemade tartar sauce

BURGERS

All served with hand-cut fries or salad
Sub Truffle or Sweet Potato Fries Schf

- Pulled Beef Burger** | House 28
Smoked & Spiced with Kimchi & BBQ Sauce Veg option Jackfruit (25)
- US Wagyu Burger** | 170g of US 38
Premium Wagyu beef, cheddar cheese. Amazing! Add bacon (3CHF)
- Southern Fried Chicken Burger** | Cheddar with spring 27
onion mayo. Add 4chf for locally made truffle hot sauce
- Spiced Soft Shell Crab Burger** | Curried Flour, Mango & 28
Yogurt
- Cajun Chicken Burger** | with 27
avocado, cheese and bacon
- v Pulled Jackfruit Burger** | slow 24
cooked jackfruit topped with cole slaw
- Spiced Pulled Lamb Burger** | 32
with hummus and tzatziki
- Slow Cooked Pulled Pork Sandwich** | House smoked 27
pulled pork topped with cole slaw
- v Spiced Beetroot & Black Bean Burger** | Served with 25
Sweet Chilli Jam
- F&B Classic Burger** | 200 Grams 28
of Swiss Premium Beef, Cheddar. Add Bacon +3chf
- Beef Burgers Cooked To Medium Unless Requested Otherwise**

SIDES

- v Hand-Cut Fries** 10
- v GF House Salad** 8
- v Sweet Potato Fries** 13
- v GF Cole Slaw** 8

SEASONAL CRAFT BEER

On the Lighter Side

Tipopils | Birrificio Italiano (IT): A 11
fresh, crisp, hoppy pilsner with a hint of sweetness (33cl)

Bitter

Wanderlust | Bier Factory (CH): A 11
lightly dry hopped Swiss Pale Ale, super refreshing

OH IPA | Bier Factory (CH): Dark 11
Amber, cloudy, fruity and full bodied IPA (33cl)

On the Sweeter Side

Oatmeal Stout | Ullr (CH): A dry 11
stout with coffee and chocolate flavours.

Amber Shock | Birrificio Italiano 12
(IT): Deep amber color with caramelized malty nose, citrus aromas & sugary mouth feel (33cl)

Sours

Beer Bera | Lover Beer (IT) 20
Spontaneous fermentation, adding freshly pressed Barbera grapes

Cider

API Cider | Branded as the 12
original swiss cider where the apples are sourced from their own orchards. Refreshing and light and well balanced.

SWEETS

Brownie Sundae | served with 13
strawberry Ice cream, fresh strawberries and hot chocolate sauce

key lime pie | biscuit base 13
topped with zesty lime custard and topped with freshly whipped cream and lime zest

Cheescake of the week | Ask 13
your server for the flavour of the week

For information on allergens
in each dish, please
ask your server