

WEEKEND BRUNCH

\$7
MIMOSAS &
BLOODY MARYS

Mimosa carafes also available 24.95
serves up to 4

Upgrade your morning!

THE HAIL MARY ☼

Absolut Peppar Vodka / housemade Bloody Mary
mix / garnish featuring candied bacon /
chile-rub rim 10.00

PALOMA MIMOSA ☼

El Jimador Blanco Tequila / blood orange elixir / fresh
grapefruit and lime juices / champagne 11.50

BRUNCH COCKTAILS

ESPRESSO MARTINI ☼

Caffè Borghetti Espresso Liqueur / vodka /
espresso elixir / shaken and served up 13.00

PEACHY BELLINI ☼

Cointreau / peach elixir / orange juice /
champagne 12.50

SPARKLING DIAMOND ☼

Firebirds’ signature Double Black Diamond® Martini
topped with champagne 10.50

PARADISE CITY ☼

Tito’s Handmade Vodka / passion fruit elixir /
grilled and pressed lemon / club soda / sparkling
wine 10.00

INFUSED CREATIONS

DOUBLE BLACK DIAMOND® MARTINI ☼

A masterful infusion of fresh pineapple and
New Amsterdam® Pineapple Vodka / pineapple
garnish 13.00

PINEAPPLE PARADISE ☼

Tres Agaves Silver Tequila infused with cucumber and
mint / triple sec / grilled and pressed pineapple / lime
juice / agave nectar 13.00

SUMMER SMASH ☼

Tito’s Handmade Vodka infused with
mint / watermelon elixir / lemon and grapefruit
juices 13.00

STRAWBERRY GIMLET ☼

Hendrick’s Gin infused with strawberries / lime
juice / lightly sweetened 13.00

CLASSIC COCKTAILS

LEMONADE DROP ☼

Tito’s Handmade Vodka / Alex’s Fresh Lemonade /
sugar rim 12.00

DIRTY BIRD ☼

Traditional dirty martini – Tito’s Handmade Vodka /
bleu cheese-stuffed olives 13.00

SIESTA SANGRIA ☼

Choose Robert Mondavi Private Selection Red
Blend or Caposaldo Moscato / Cruzan Mango Rum /
fresh fruit 13.75

FIREBIRDS® PERFECT MARGARITA ☼

Milagro Silver Tequila / lemon, lime and orange
juices / triple sec / simple syrup / rocks 13.50

MOSCOW MULE ☼

Wheatley Vodka / fresh squeezed lime juice / Owen’s
ginger beer 12.00 – Make it a Kentucky mule with
Traveller Whiskey +2.00

\$7
Martini MONDAY

\$7 Double Black Diamond® Martinis
all day Monday throughout the
restaurant and FIREBAR®

SHAREABLES

Prepared to order from fresh, high-quality ingredients in our scratch kitchen

CANDIED BACON ☼

Crispy bacon caramelized with
brown sugar 7.95

BACON DEVILED EGGS ☼

Housemade candied bacon 14.25

CINNAMON ROLLS

3 freshly baked rolls with cream
cheese icing 9.95

SEARED AHI TUNA*

Sushi-grade / sriracha aioli / hot mustard
sauce / cilantro citrus slaw 20.95

LOBSTER SPINACH QUESO

Lobster / spinach / pepper jack cheese /
tortilla chips 18.25

WOOD GRILLED CHIMICHURRI
SHRIMP ☼

Whipped goat cheese / charred corn
salsa 16.95

ENTRÉES

Real wood fired flavors, scratch prepared with fresh ingredients

BAKED FRENCH TOAST

Brioche / caramelized cinnamon custard /
applewood-smoked bacon / fresh berries /
powdered sugar 17.25

SHRIMP & GRITS ☼

Shrimp / stone-ground cheddar grits /
andouille sausage / blistered tomatoes /
Creole sauce 22.50 – Add poached
egg* for 2.25

BRUNCH BURGER*

Wood grilled burger / sharp cheddar /
applewood-smoked bacon / lettuce /
tomato / fried egg / bacon jam /
steak fries 17.95

STEAK & EGG BOWL*

Wood grilled tenderloin / poached
eggs / potatoes / mushrooms /
tomatoes / pickled red onions /
creamy horseradish sauce 24.95

BACON, EGG &
AVOCADO TOAST*

Toasted brioche / arugula / heirloom
tomatoes / avocado / whipped goat
cheese / bacon / candied spiced
pecans / pickled red onions /
Parmesan cheese / cilantro lime
vinaigrette / poached egg 14.50

GRILLED SALMON BENEDICT*

Wood grilled salmon / toasted biscuit /
sautéed spinach / poached egg / lobster
queso / house potatoes 23.25

VEGGIE POWER BOWL*

Poached eggs / grilled squash / zucchini /
red peppers / potatoes / mushrooms /
tomatoes / pickled red onions / creamy
horseradish sauce 18.50

STEAK & EGGS TACOS*

Wood grilled chimichurri steak /
scrambled eggs / warm tortillas /
pickled onions / spicy sriracha sour
cream / fresh fruit 18.50

BACON & EGGS*

Two eggs scrambled or fried /
applewood-smoked bacon / biscuit /
fresh fruit / house potatoes 15.95

BACON, EGG & CHEESE BISCUIT*

Candied bacon / fried eggs / Tillamook
cheddar / tangy cilantro mayo / buttermilk
biscuit / house potatoes 16.95

SAUSAGE, EGG & CHEESE
SMOTHERED BISCUIT*

Sausage / fried eggs / pepper jack
cheese / sausage gravy / buttermilk
biscuit / pickled red onions / green
onions / house potatoes 17.95

HOT HONEY CHICKEN BISCUIT*

Crispy chicken breast / hot honey / fried
egg / applewood-smoked bacon / pepper
jack cheese / candied jalapeño mayo /
buttermilk biscuit / house potatoes 17.25

SIDES 6.75

Freshly prepared and locally sourced when possible

APPLEWOOD-SMOKED BACON ☼

Warm and crispy

FRESH FRUIT ☼

Seasonal blend

BREAKFAST SAUSAGE ☼

Freshly prepared

FRESH BAKED BISCUITS

Two biscuits / whipped butter /
triple-berry dipping sauce

HOUSE POTATOES

Crisp fried potatoes / fresh herbs /
charred onions and peppers

CHEDDAR GRITS ☼

Scratch-made / smoked cheddar

KIDS MENU

Scratch prepared and kid approved (for kids 12 and under)

SCRAMBLED BREAKFAST

A scrambled egg / applewood-
smoked bacon / fresh fruit / house
potatoes 7.95

FRENCH TOAST

Powdered sugar / berries / caramel
sauce / fresh fruit / bacon 8.95

CHICKEN FINGERS

Hand breaded in tempura and flour / f
french fries / fresh fruit 9.95

BURGER*

Flattop grilled burger / brioche bun /
french fries / fresh fruit 9.95

BEVERAGES

Zero-proof refreshment

CHARRED PINEAPPLE
AGUA FRESCA ☼

Grill-seared, pressed fresh pineapple /
fresh lime juice / chilled water 6.25

MINT CONDITION ☼

Passion fruit elixir / mint / fresh squeezed
lime juice / Owen’s ginger beer 6.25

SPIRITLESS SPRITZ ☼

Red Bull Red Edition / passion fruit
elixir / fresh squeezed orange and lime
juices 6.25

GIESEN 0% SAUVIGNON
BLANC ☼

5oz 8.50 8oz 12.50 Bottle 37.50

SALTED CARAMEL
COLD BREW ☼

Sea salt caramel toffee / espresso
elixir / milk 6.25

FRESH JUICE ☼

Orange, grapefruit, pineapple,
cranberry or tomato 3.99

COFFEE ☼ 3.99

DECAF COFFEE ☼ 3.99

TEA ☼

Green, chamomile,
English breakfast 3.99



Ask about our selection
of Coca-Cola products



Join our
Junior Chefs Club

☼ Indicates items that can be prepared for those sensitive to gluten.

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. If you have certain food allergies or other dietary needs, please ask to see a manager.

*DENOTES ITEMS THAT ARE SERVED RAW OR UNDERCOOKED, AND CONTAIN (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.