

# WEEKEND BRUNCH

## \$8

### 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 11.00

#### 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 14.00

#### PEACHY BELLINI ‡

Cointreau / peach elixir / orange juice / champagne 12.50

#### SPARKLING DIAMOND ‡

Firebirds' signature Double Black Diamond® Martini topped with champagne 11.50

#### PARADISE CITY ‡

Tito's Handmade Vodka / passion fruit elixir / grilled and pressed lemon / club soda / sparkling wine 10.50

## INFUSED CREATIONS

#### DOUBLE BLACK DIAMOND® MARTINI ‡

A masterful infusion of fresh pineapple and New Amsterdam® Pineapple Vodka / pineapple garnish 13.50

#### PINEAPPLE PARADISE ‡

Tres Agaves Silver Tequila infused with cucumber and mint / triple sec / grilled and pressed pineapple / lime juice / agave nectar 13.50

#### SUMMER SMASH ‡

Tito's Handmade Vodka infused with mint / watermelon elixir / lemon and grapefruit juices 13.50

#### STRAWBERRY GIMLET ‡

Hendrick's Gin infused with strawberries / lime juice / lightly sweetened 13.50

## CLASSIC COCKTAILS

#### LEMONADE DROP ‡

Tito's Handmade Vodka / Alex's Fresh Lemonade / sugar rim 13.00

#### DIRTY BIRD ‡

Traditional dirty martini – Tito's Handmade Vodka / bleu cheese-stuffed olives 14.00

#### 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 14.00

#### MOSCOW MULE ‡

Wheatley Vodka / fresh squeezed lime juice / Owen's ginger beer 13.00 – 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 8.95

#### BACON DEVILED EGGS ‡

Housemade candied bacon 14.95

#### CINNAMON ROLLS

3 freshly baked rolls with cream cheese icing 10.95

#### SEARED AHI TUNA\*

Sushi-grade / sriracha aioli / hot mustard sauce / cilantro citrus slaw 22.50

#### LOBSTER SPINACH QUESO

Lobster / spinach / pepper jack cheese / tortilla chips 19.35

#### WOOD GRILLED CHIMICHURRI SHRIMP ‡

Whipped goat cheese / charred corn salsa 17.95

## ENTRÉES

Real wood fired flavors, scratch prepared with fresh ingredients

#### BAKED FRENCH TOAST

Brioche / caramelized cinnamon custard / applewood-smoked bacon / fresh berries / powdered sugar 18.25

#### SHRIMP & GRITS ‡

Shrimp / stone-ground cheddar grits / andouille sausage / blistered tomatoes / Creole sauce 24.50 – Add poached egg\* for 2.25

#### BRUNCH BURGER\*

Wood grilled burger / sharp cheddar / applewood-smoked bacon / lettuce / tomato / fried egg / bacon jam / steak fries 18.95

#### STEAK & EGG BOWL\*

Wood grilled tenderloin / poached eggs / potatoes / mushrooms / tomatoes / pickled red onions / creamy horseradish sauce 26.95

#### 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 15.95

#### GRILLED SALMON BENEDICT\*

Wood grilled salmon / toasted biscuit / sautéed spinach / poached egg / lobster queso / house potatoes 24.95

#### VEGGIE POWER BOWL\*

Poached eggs / grilled squash / zucchini / red peppers / potatoes / mushrooms / tomatoes / pickled red onions / creamy horseradish sauce 19.95

#### STEAK & EGGS TACOS\*

Wood grilled chimichurri steak / scrambled eggs / warm tortillas / pickled onions / spicy sriracha sour cream / fresh fruit 19.50

#### BACON & EGGS\*

Two eggs scrambled or fried / applewood-smoked bacon / biscuit / fresh fruit / house potatoes 17.95

#### BACON, EGG & CHEESE BISCUIT\*

Candied bacon / fried eggs / Tillamook cheddar / tangy cilantro mayo / buttermilk biscuit / house potatoes 17.95

#### SAUSAGE, EGG & CHEESE SMOTHERED BISCUIT\*

Sausage / fried eggs / pepper jack cheese / sausage gravy / buttermilk biscuit / pickled red onions / green onions / house potatoes 18.95

#### HOT HONEY CHICKEN BISCUIT\*

Crispy chicken breast / hot honey / fried egg / applewood-smoked bacon / pepper jack cheese / candied jalapeño mayo / buttermilk biscuit / house potatoes 18.25



## SIDES 7.50

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 / french fries / fresh fruit 9.95

#### BURGER\*

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

Join our  
Junior Chefs Club



## 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 9.00 8oz 13.00 Bottle 39.00

#### 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

## COFFEE LIBATIONS

Spirited Java

#### ESPRESSO MARTINI ‡

Caffè Borghetti Espresso Liqueur / vodka / espresso elixir / shaken and served up 14.00

#### FIRED UP COFFEE ‡

Coffee / Tiramisu Liqueur / Tuaca / agave nectar / whipped cream 11.25

#### HAZELNUT-VANILLA JAVA ‡

Coffee / Frangelico / Stoli Vanil Vodka / whipped cream 11.25

#### FLANNEL PAJAMAS ‡

Coffee / Dorda Double Chocolate Liqueur / butterscotch schnapps / whipped cream 11.25

‡ 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.