

# WEEKEND BRUNCH

## \$7 BLOODY MARYS & Mimosas

Mimosa carafes also available

### BRUNCH COCKTAILS

**MIMOSA** ‡ 7.00 Carafe 24.95

**BLOODY MARY** ‡ 7.00

**THE HAIL MARY** ‡

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

**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

**PALOMA MIMOSA** ‡

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

**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

### CLASSIC COCKTAILS

**THE DOUBLE BLACK DIAMOND® MARTINI** ‡

A masterful infusion of fresh pineapple and New Amsterdam® Pineapple Vodka / pineapple garnish 12.50

**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 12.75

**FIREBIRDS™ PERFECT MARGARITA** ‡

Milagro Silver Tequila / lemon, lime and orange juices / triple sec / simple syrup / rocks 13.00

**MOSCOW MULE** ‡

Wheatley Vodka / fresh squeezed lime juice / Owen's ginger beer 12.00 – *Make it a Kentucky mule with Traveller Whiskey +3.00*

## \$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

**OLD FASHIONED BACON** ‡

Candied bacon / bourbon honey / brown sugar / orange zest / cracked pepper / chile rub 7.50

**BACON DEVEILED EGGS** ‡

Housemade candied bacon 13.95

**DONUT HOLES**

Eight cinnamon sugar donut holes / triple-berry dipping sauce 8.50

**CRAB AND CORN FRITTERS**

Chipotle ranch 13.95

**LOBSTER SPINACH QUESO**

Lobster / spinach / pepper jack cheese / tortilla chips 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 16.75

**BRUNCH BURGER\***

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

**SHRIMP & GRITS** ‡

Shrimp / stone-ground cheddar grits / andouille sausage / blistered tomatoes / Creole sauce 19.75

**STEAK & EGG BOWL\***

Wood grilled tenderloin / poached eggs / potatoes / mushrooms / tomatoes / pickled red onions / creamy horseradish sauce 23.95

**GRILLED SALMON BENEDICT\***

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

**CHARRED CARROT SALAD** ‡

Cilantro lime / pumpkin seeds / pickled red onions / arugula / radish / whipped goat cheese 12.95 – *Add poached egg for 2.25*

**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

**HIPSTER TOAST\***

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

**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 BAKED BISCUITS**

Two biscuits / whipped butter / triple-berry dipping sauce

**FRESH FRUIT** ‡

Seasonal blend

**CHEDDAR GRITS** ‡

Scratch-made / smoked cheddar

**HOUSE POTATOES**

Crisp fried potatoes / fresh herbs / charred onions and peppers

## KIDS MENU

Scratch prepared and kid approved

**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

**LIL DIPPERS**

Three cinnamon sugar donut holes / triple-berry dipping sauce / fresh fruit / bacon 7.95

Join our  
**Junior Chefs Club**



## CHARGED COFFEES

Energize your day

**ESPRESSO MARTINI** ‡

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

**FIRED UP COFFEE** ‡

Coffee / Tiramisu Liqueur / Tuaca / agave nectar / whipped cream 10.50

**HAZELNUT-VANILLA JAVA** ‡

Coffee / Frangelico / Stoli Vanil Vodka / whipped cream 10.50

**FLANNEL PAJAMAS** ‡

Coffee / Dorda Double Chocolate Liqueur / butterscotch schnapps / whipped cream 10.50

## BEVERAGES

Zero-proof refreshment

**CHARRED PINEAPPLE AGUA FRESCA** ‡

Grill-seared, pressed fresh pineapple / fresh lime juice / chilled water 5.95

**MINT CONDITION** ‡

Passion fruit elixir / mint / fresh squeezed lime juice / Owen's ginger beer 5.95

**MAIN SQUEEZE** ‡

Stone fruit elixir / fresh squeezed lime juice / San Pellegrino Aranciata 5.95

**GIESEN 0% SAUVIGNON BLANC** ‡

5oz 8.50 8oz 12.50 Bottle 37.50

**SALTED CARAMEL COLD BREW** ‡

Sea salt caramel toffee / espresso elixir / milk 5.95

**FRESH JUICE** ‡

Orange, grapefruit, pineapple, cranberry or tomato 3.75

**COFFEE** ‡ 3.75

**DECAF COFFEE** ‡ 3.75

**TEA** ‡

Green, chamomile, English breakfast 3.75

‡ 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.