

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 11.00

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 10.25

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 12.50

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 13.50

MOSCOW MULE

Wheatley Vodka / fresh squeezed lime juice / Owen’s ginger beer 12.50 – 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 7.95

BACON DEVEILED EGGS

Housemade candied bacon 14.50

DONUT HOLES

Eight cinnamon sugar donut holes / triple-berry dipping sauce 8.95

CRAB AND CORN FRITTERS

Chipotle ranch 14.25

LOBSTER SPINACH QUESO

Lobster / spinach / pepper jack cheese / tortilla chips 18.75

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

BRUNCH BURGER\*

Wood grilled burger / sharp cheddar / applewood-smoked bacon / lettuce / tomato / fried egg / bacon jam / steak fries 18.25

SHRIMP & GRITS

Shrimp / stone-ground cheddar grits / andouille sausage / blistered tomatoes / Creole sauce 20.25

STEAK & EGG BOWL\*

Wood grilled tenderloin / poached eggs / potatoes / mushrooms / tomatoes / pickled red onions / creamy horseradish sauce 24.75

GRILLED SALMON BENEDICT\*

Wood grilled salmon / toasted English muffin / sautéed spinach / poached egg / lobster queso / house potatoes 23.95

CHARRED CARROT SALAD

Cilantro lime / pumpkin seeds / pickled red onions / arugula / radish / whipped goat cheese 13.50 – 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 18.95

BACON & EGGS\*

Two eggs scrambled or fried / applewood-smoked bacon / biscuit / fresh fruit / house potatoes 16.95

HIPSTER TOAST\*

Toasted brioche / arugula / heirloom tomatoes / avocado / whipped goat cheese / bacon / spiced pecans / pickled red onions / Parmesan cheese / cilantro lime vinaigrette / poached egg 14.95

HOT HONEY CHICKEN BISCUIT\*

Crispy chicken breast / hot honey / fried egg / applewood-smoked bacon / pepper jack cheese / candied jalapeño mayo / buttermilk biscuit / house potatoes 17.75



SIDES 6.95

Freshly prepared and locally sourced when possible

APPLEWOOD-SMOKED BACON

Warm and crispy

FRESH FRUIT

Seasonal blend

FRESH BAKED BISCUITS

Two biscuits / whipped butter / triple-berry dipping sauce

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



CHARGED COFFEES

Energize your day

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 9.00 8oz 13.00 Bottle 39.00

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.