

WEEKEND BRUNCH

\$7
MIMOSAS &
BLOODY MARYS

Mimosa carafes also available

BRUNCH COCKTAILS

MIMOSA 7.00 Carafe 24.95 Serves up to 4

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 12.00

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 12.50 – 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

CANDIED BACON 8.25
Crispy bacon caramelized with brown sugar 8.25

BACON DEVEILED EGGS 14.25
Housemade candied bacon 14.25

CINNAMON ROCKIN’ ROLL 10.50
Freshly baked Big, Giant Cinnamon Roll served tableside with warm icing 10.50

LOBSTER SPINACH QUESO 17.95
Lobster / spinach / pepper jack cheese / tortilla chips 17.95

DONUT DIPPERS 7.50
Eight cinnamon sugar donut holes / chocolate and triple-berry dipping sauces 7.50

ENTRÉES

Real wood fired flavors, scratch prepared with fresh ingredients

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

SHRIMP & GRITS 20.25
Shrimp / stone-ground cheddar grits / andouille sausage / blistered tomatoes / Creole sauce 20.25 – Add poached egg* for 2.25

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

STEAK & EGG BOWL* 24.75
Wood grilled tenderloin / poached eggs / potatoes / mushrooms / tomatoes / pickled red onions / creamy horseradish sauce 24.75

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

GRILLED SALMON BENEDICT* 23.95
Wood grilled salmon / toasted biscuit / sautéed spinach / poached egg / lobster queso / house potatoes 23.95

CHARRED CARROT SALAD* 13.50
Poached egg / cilantro lime vinaigrette / sunflower seeds / pickled red onions / arugula / radish / whipped goat cheese 13.50

STEAK & EGGS TACOS* 18.95
Wood grilled chimichurri steak / scrambled eggs / warm tortillas / pickled onions / spicy sriracha sour cream / fresh fruit 18.95

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

BACON, EGG & CHEESE BISCUIT* 17.75
Candied bacon / fried eggs / Tillamook cheddar / buttermilk biscuit / house potatoes 17.75

SAUSAGE, EGG & CHEESE SMOTHERED BISCUIT* 18.75
Sausage / fried eggs / pepper jack cheese / sausage gravy / buttermilk biscuit / pickled red onions / green onions / house potatoes 18.75

BISCUITS WITH SAUSAGE GRAVY* 17.25
Buttermilk biscuits / sausage gravy / fried eggs / green onions / fresh fruit 17.25

HOT HONEY CHICKEN BISCUIT* 17.75
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 6.95
Warm and crispy

FRESH FRUIT 6.95
Seasonal blend

BREAKFAST SAUSAGE 6.95
Freshly prepared

FRESH BAKED BISCUITS 6.95
Two biscuits / whipped butter / triple-berry dipping sauce

HOUSE POTATOES 6.95
Crisp fried potatoes / fresh herbs / charred onions and peppers

CHEDDAR GRITS 6.95
Scratch-made / smoked cheddar

KIDS MENU

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

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

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

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



BEVERAGES

Zero-proof refreshment

CHARRED PINEAPPLE AGUA FRESCA 5.95
Grill-seared, pressed fresh pineapple / fresh lime juice / chilled water 5.95

MINT CONDITION 5.95
Passion fruit elixir / mint / fresh squeezed lime juice / Owen’s ginger beer 5.95

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

GIESEN 0% SAUVIGNON BLANC 3.75
5oz 9.00 8oz 13.00 Bottle 39.00

SALTED CARAMEL COLD BREW 5.95
Sea salt caramel toffee / espresso elixir / milk 5.95

FRESH JUICE 3.75
Orange, grapefruit, pineapple, cranberry or tomato 3.75

COFFEE 3.75

DECAF COFFEE 3.75

TEA 3.75
Green, chamomile, English breakfast 3.75

CHARGED COFFEES

Spirited Java

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

FIRED UP COFFEE 10.50
Coffee / Tiramisu Liqueur / Tuaca / agave nectar / whipped cream 10.50

HAZELNUT-VANILLA JAVA 10.50
Coffee / Frangelico / Stoli Vanil Vodka / whipped cream 10.50

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

‡ 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.