

WEEKEND BRUNCH

\$8
MIMOSAS &
BLOODY MARYS

Mimosa carafes also available

BRUNCH COCKTAILS

MIMOSA 8.00 Carafe 24.95 Serves up to 4

BLOODY MARY 8.00

THE HAIL MARY
Absolut Peppar Vodka / housemade Bloody Mary mix / garnish featuring candied bacon / chile-rub rim 11.00

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

PALOMA MIMOSA
El Jimador Blanco Tequila / blood orange elixir / fresh grapefruit and lime juices / champagne 12.00

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

CHERRY OLD FASHIONED
Evan Williams Bourbon infused with black cherries and baking spices 13.50

STRAWBERRY CUCUMBER MARGARITA
El Jimador Silver Tequila infused with strawberries and cucumbers / triple sec / housemade sour 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 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 13.00 – 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

CANDIED BACON
Crispy bacon caramelized with brown sugar 8.95

BACON DEVILED EGGS
Housemade candied bacon 14.95

CINNAMON ROCKIN’ ROLL
Freshly baked Big, Giant Cinnamon Roll served tableside with warm icing 10.95

LOBSTER SPINACH QUESO
Lobster / spinach / pepper jack cheese / tortilla chips 18.95

DONUT DIPPERS
Eight cinnamon sugar donut holes / chocolate and triple-berry dipping sauces 7.95

ENTRÉES

Real wood fired flavors, scratch prepared with fresh ingredients

BAKED FRENCH TOAST
Brioche / caramelized cinnamon custard / applewood-smoked bacon / fresh berries / powdered sugar 17.75

SHRIMP & GRITS
Shrimp / stone-ground cheddar grits / andouille sausage / blistered tomatoes / Creole sauce 21.95 – Add poached egg* for 2.25

BRUNCH BURGER*
Wood grilled burger / sharp cheddar / applewood-smoked bacon / lettuce / tomato / fried egg / bacon jam / steak fries 18.50

STEAK & EGG BOWL*
Wood grilled tenderloin / poached eggs / potatoes / mushrooms / tomatoes / pickled red onions / creamy horseradish sauce 25.75

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

GRILLED SALMON BENEDICT*
Wood grilled salmon / toasted biscuit / sautéed spinach / poached egg / lobster queso / house potatoes 24.95

CHARRED CARROT SALAD*
Poached egg / cilantro lime vinaigrette / sunflower seeds / pickled red onions / arugula / radish / whipped goat cheese 15.95

STEAK & EGGS TACOS*
Wood grilled chimichurri steak / scrambled eggs / warm tortillas / pickled onions / spicy sriracha sour cream / fresh fruit 19.50

HIPSTER TOAST*
Toasted brioche / arugula / heirloom tomatoes / avocado / whipped goat cheese / bacon / spiced pecans / pickled red onions / Parmesan cheese / cilantro lime vinaigrette / poached egg 15.95

BACON, EGG & CHEESE BISCUIT*
Candied bacon / fried eggs / Tillamook cheddar / 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

BISCUITS WITH SAUSAGE GRAVY*
Buttermilk biscuits / sausage gravy / fried eggs / green onions / fresh fruit 17.50

HOT HONEY CHICKEN BISCUIT*
Crispy chicken breast / hot honey / fried egg / applewood-smoked bacon / pepper jack cheese / candied jalapeño mayo / buttermilk biscuit / house potatoes 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

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



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

CHARGED COFFEES

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 11.00

HAZELNUT-VANILLA JAVA
Coffee / Frangelico / Stoli Vanil Vodka / whipped cream 11.00

FLANNEL PAJAMAS
Coffee / Dorda Double Chocolate Liqueur / butterscotch schnapps / whipped cream 11.00

* 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.