

WEEKEND BRUNCH

\$8
MIMOSAS &
BLOODY MARYS

Mimosa carafes 24.95
serves up to 4

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 14.25

RASPBERRY ESPRESSO MARTINI ‡

Wheatley Vodka / raspberry elixir / espresso / white crème de cacao 15.00

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 Svedka Citron Vodka / pineapple garnish 13.70

CHERRY OLD FASHIONED ‡

Evan Williams Bourbon infused with black cherries and baking spices 13.70

CHARRED ORANGE MARGARITA ‡

Corazón Blanco Tequila infused with grilled orange, clove and cinnamon / grilled and pressed lime / cranberry and orange juices / agave nectar / served up 13.70

CLASSIC COCKTAILS

LEMONADE DROP ‡

Tito's Handmade Vodka / Alex's Fresh Lemonade / sugar rim 12.30

DIRTY BIRD ‡

Traditional dirty martini – Tito's Handmade Vodka / bleu cheese-stuffed olives 14.50

SIESTA SANGRIA ‡

Choose Robert Mondavi Private Selection Red Blend or Caposaldo Moscato / Cruzan Mango Rum / fresh fruit 13.90

FIREBIRDS® PERFECT MARGARITA ‡

Milagro Silver Tequila / lemon, lime and orange juices / triple sec / simple syrup / rocks 14.20
– Upgrade to Milagro Reposado +2.00

MOSCOW MULE ‡

Wheatley Vodka / fresh squeezed lime juice / Owen's ginger beer 13.25 – Make it a Kentucky mule with Traveller Whiskey +2.00

UPTOWN OLD FASHIONED ‡

Woodford Reserve Bourbon / Filthy black cherry syrup / vanilla elixir / Angostura bitters 16.00

\$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 8.25

BACON DEVILED EGGS ‡

Housemade candied bacon 14.95

SEARED AHI TUNA*

Sushi-grade / sriracha aioli / hot mustard sauce / cilantro citrus slaw 22.95

LOBSTER SPINACH QUESO

Lobster / spinach / pepper jack cheese / tortilla chips 19.25

WOOD GRILLED JUMBO SHRIMP ‡

Whipped goat cheese / charred corn salsa 17.50

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

BRUNCH BURGER*

Wood grilled burger / sharp cheddar / applewood-smoked bacon / lettuce / tomato / fried egg / bacon jam / steak fries 18.95 – You may substitute a gluten-free bun

STEAK & EGG BOWL*

Wood grilled tenderloin / poached eggs / potatoes / mushrooms / tomatoes / pickled red onions / creamy horseradish sauce 25.95

BACON & EGGS*

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

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 14.95

GRILLED SALMON BENEDICT*

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

VEGGIE POWER BOWL*

Poached eggs / grilled squash / zucchini / red peppers / potatoes / mushrooms / tomatoes / pickled red onions / creamy horseradish sauce 19.25

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 17.75

SIDES 6.95

Freshly prepared and locally sourced when possible

APPLEWOOD-SMOKED BACON ‡

Warm and crispy

BREAKFAST SAUSAGE ‡

Freshly prepared

HOUSE POTATOES

Crisp fried potatoes / fresh herbs / charred onions and peppers

FRESH FRUIT ‡

Seasonal blend

FRESH BAKED BISCUITS

Two biscuits / whipped butter / triple-berry dipping sauce

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 10.95

BURGER*

Flattop grilled burger / brioche bun / french fries / fresh fruit 10.95



BEVERAGES

Zero-proof refreshment

JUST PEACHY ‡

Red Bull Peach edition / grilled and pressed lemon / hot honey 6.95

BLOOD ORANGE FIZZ ‡

Blood orange elixir / cranberry and lime juices / Owen's ginger beer 6.95

GIESEN 0% SAUVIGNON BLANC ‡

5oz 9.00 8oz 13.00 Bottle 39.00

SALTED CARAMEL COLD BREW ‡

Sea salt caramel toffee / espresso elixir / milk 6.95

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 14.25

FIRED UP COFFEE ‡

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

RASPBERRY ESPRESSO MARTINI ‡

Wheatley Vodka / raspberry elixir / espresso / white crème de cacao 15.00

FLANNEL PAJAMAS ‡

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



JOIN FIREBIRDS INNER CIRCLE

Be the first to learn about upcoming events, promotions, new menu items and exclusive offers. You will also receive a gift for joining, and a gift on your birthday.

‡ Indicates items that accommodate 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.

SHAREABLES

Prepared to order from fresh, high-quality ingredients in our scratch kitchen

LOBSTER SPINACH QUESO

Lobster / spinach / pepper jack cheese / tortilla chips 19.25

BACON DEVILED EGGS

Housemade candied bacon 14.95

RANCH RINGS

Breaded, battered onions / roasted garlic ranch 13.95

PHILLY CHEESESTEAK EGG ROLLS

Thai chili / hot mustard sauce 18.95

SMOKED CHICKEN WINGS

Buffalo hot sauce / celery / roasted garlic ranch or bleu cheese 18.95

SEARED AHI TUNA*

Sushi-grade / sriracha aioli / hot mustard sauce / cilantro citrus slaw 22.95

WOOD GRILLED JUMBO SHRIMP

Whipped goat cheese / charred corn salsa 17.50

SOUP

8.25 cup / 9.25 bowl

CHICKEN TORTILLA SOUP

FIREBIRDS CHILI

INFUSED COCKTAILS

DOUBLE BLACK DIAMOND® MARTINI

A masterful infusion of fresh pineapple and Svedka Citron Vodka / pineapple garnish 13.70

CHERRY OLD FASHIONED

Evan Williams Bourbon infused with black cherries and baking spices 13.70

CHARRED ORANGE MARGARITA

Corazón Blanco Tequila infused with grilled orange, clove and cinnamon / grilled and pressed lime / cranberry and orange juices / agave nectar / served up 13.70

TEMPTATIONS

Perfect for sharing (serves 2-3)

CREME BRULÉE CHEESECAKE

Bruléed to order / fresh fruit / raspberry coulis 10.95

CHOCOLATE BROWNIE

Vanilla bean ice cream / salted caramel sauce / dark chocolate sauce 10.95

BIG DADDY CHOCOLATE CAKE

Vanilla bean ice cream / raspberry coulis 12.50

CARROT CAKE

Salted caramel sauce / served warm 10.95

5 LAYER LEMON CAKE

Fresh blueberries in blueberry sauce 10.95

SIDES 6.95

FRESH VEGETABLES

BROCCOLI

LOADED BAKED POTATO

PARMESAN MASHED POTATOES

SEASONED STEAK FRIES

TATER TOTS

FRESH FRUIT

SEASONAL ANCIENT GRAINS

PREMIUM SIDES 7.95

SOUTHWEST AU GRATIN POTATOES

PORT MUSHROOMS

KILLER MAC & CHEESE

CHARRED CARROTS

SIDES ENTRÉE 18.95

Choose any 3 sides

HANDHELDS

All are served with your choice of seasoned steak fries, tater tots or fresh fruit. You may substitute a gluten-free bun. Add a small Caesar, Mixed Greens or BLT Salad or a cup of soup for \$8.25.

FIREBIRDS® DURANGO BURGER*

Chile spiced / pepper jack cheese / crispy onions / lettuce / tomato / pickles / roasted garlic ranch dressing 18.25

CHEESEBURGER*

Half-pound patty / cheddar / lettuce / tomato / red onion 17.50 – add bacon for 2.00

SMOKEHOUSE BURGER*

Java BBQ sauce / applewood-smoked bacon / smoked cheddar / red onion 18.95

STEAK SANDWICH*

Ribeye / arugula / cilantro mayo / roasted red pepper / pickled onions / chimichurri sauce / ciabatta 23.95 – substitute portabella mushrooms for steak

SMOKEHOUSE CHICKEN SANDWICH

Java BBQ sauce / applewood-smoked bacon / smoked cheddar / red onion 17.95

CLASSIC CLUB SANDWICH

Shaved turkey / ham / applewood-smoked bacon / sharp cheddar / lettuce / tomato / tangy cilantro mayo / toasted brioche 19.50

HOT HONEY CHICKEN SANDWICH

Crispy chicken breast / hot honey / applewood-smoked bacon / pepper jack cheese / candied jalapeño mayo / toasted brioche 18.95

See other side of menu for Brunch offerings, including Brunch cocktails



SPECIALTIES

Add a small Caesar, Mixed Greens or BLT Salad or a cup of soup for \$8.25.

STEAK FRITES*

Sliced steak / arugula salad / Parmesan fries 25.95

BUTCHER'S MEATLOAF

Traditional meatloaf / mushroom gravy / broccoli / side 18.95

ROASTED GARLIC SIRLOIN*

Center-cut sirloin / roasted garlic thyme butter / side 10oz 28.95 7oz 21.95

AGED RIBEYE*

Traditional ribeye / side 16oz 46.95 12oz 38.95

FIREBIRDS® ROASTED CHICKEN

Citrus honey roasted bone-in chicken with a touch of heat / broccoli / side 25.95

WOOD GRILLED SALMON*

Key lime butter / fresh vegetables / side 22.50 – add chile rub for 2.00

HONEY GARLIC CHICKEN

Grilled chicken / honey garlic glaze / cherry tomatoes / balsamic / basil / seasonal vegetables / side 19.95

BABY BACK RIBS

Slow-roasted and grilled / java BBQ sauce / fresh fruit / side Full Slab 31.95 Half Slab 19.95

FIREBIRDS® CHICKEN PASTA

Penne pasta / spicy Asiago cream sauce / applewood-smoked bacon / green onions / tomatoes 19.50

WOOD GRILLED NY STRIP*

Traditional strip 14oz 35.95

FILET MIGNON*

Center-cut / bacon-wrapped / side 9oz 41.95 7oz 38.95

BLEU CHEESE FILET*

Bacon-wrapped / bleu cheese sauce / port mushrooms 9oz 46.45 7oz 43.50

STEAK PENNE*

Steak / penne / roasted mushrooms / blistered tomatoes / fresh spinach / Aji Amarillo Parmesan cream 25.95

ENHANCEMENTS

+ MUSHROOMS & ONIONS 3.75

+ BLEU CHEESE SAUCE & PORT MUSHROOMS 4.50

+ CHILE RUB 2.00

+ 1/2 POUND LOBSTER TAIL 42.95

+ CAJUN BUTTER 2.75

+ ROASTED GARLIC THYME BUTTER 3.00

+ WOOD GRILLED SHRIMP 12.95

+ PEPPERCORN CRUST 2.00

SIGNATURE SALADS

Served with housemade dressings

GRILLED TENDERLOIN SALAD*

Wood grilled tenderloin / mixed greens / bleu cheese crumbles / heirloom tomatoes / crispy onions; Chef recommends balsamic vinaigrette 25.95

AHI TUNA SUPERFOODS SALAD*

Seared sushi-grade tuna / spinach / organic ancient grains / cucumber / radish / avocado / grilled corn / edamame; Chef recommends cilantro lime vinaigrette 23.75

GRILLED CHOPPED COBB SALAD

Wood grilled chilled chicken / romaine / iceberg lettuce / tomatoes / sliced egg / smoked cheddar / applewood-smoked bacon / charred corn salsa; Chef recommends chipotle ranch 19.95

GRILLED SHRIMP & STRAWBERRY SALAD

Wood grilled shrimp / strawberries / mixed greens / goat cheese / jicama / candied spiced pecans; Chef recommends balsamic vinaigrette 21.55

CLASSIC SALADS

Served with housemade dressings

MIXED GREENS SALAD

Tomatoes / candied spiced pecans / jicama; Chef recommends cilantro lime vinaigrette 14.00

CAESAR SALAD

Shaved Parmesan / chile-dusted croutons; Chef recommends Caesar dressing 14.00

BLT SALAD

Applewood-smoked bacon / tomatoes; Chef recommends roasted garlic ranch dressing 14.00

SOUP & SALAD

Bowl of soup served with your choice of a small Caesar, BLT, or Mixed Greens salad 17.00

ADD TO ANY CLASSIC SALAD

+ WOOD GRILLED CHICKEN 8.75

+ WOOD GRILLED SHRIMP 12.95

+ SEARED AHI TUNA* 12.95

+ WOOD GRILLED SALMON* 12.50

+ WOOD GRILLED TENDERLOIN* 13.95

JOIN US WEEKLY FOR Martini Monday, Happy Hour, Weekend Brunch, and Prime Rib Weekends

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ALEX'S FRESH LEMONADE 4.25

For every Alex's Fresh Lemonade purchase, \$1.25 will be donated to Alex's Lemonade Stand Foundation to fight childhood cancer. Thanks to your generosity, we've donated more than 5 million dollars since 2012! Visit AlexsLemonade.org for more information.



NUTRITIONAL INFORMATION

Scan the code to see nutritional information for our menu