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 8.95

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 19.50

WOOD GRILLED JUMBO SHRIMP
Whipped goat cheese / charred corn salsa 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 18.25

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 26.95

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

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 15.95

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

VEGGIE POWER BOWL*
Poached eggs / grilled squash / zucchini / red peppers / potatoes / mushrooms / tomatoes / pickled red onions / creamy horseradish sauce 19.95

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 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

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

Coca-Cola *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 19.50

BACON DEVILED EGGS
Housemade candied bacon 14.95

RANCH RINGS
Breaded, battered onions / roasted garlic ranch 14.95

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 17.95

SOUP

8.75 cup / 9.75 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 12.95

CARROT CAKE
Salted caramel sauce / served warm 10.95

5 LAYER LEMON CAKE
Fresh blueberries in blueberry sauce 10.95

SIDES 7.50

FRESH VEGETABLES
BROCCOLI
LOADED BAKED POTATO
PARMESAN MASHED POTATOES
SEASONED STEAK FRIES
TATER TOTS
FRESH FRUIT
SEASONAL ANCIENT GRAINS

PREMIUM SIDES 8.50
SOUTHWEST AU GRATIN POTATOES
PORT MUSHROOMS
KILLER MAC & CHEESE
CHARRED CARROTS

SIDES ENTRÉE 18.95
Choose any 3 sides

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

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 $8.75.

FIREBIRDS® DURANGO BURGER*
Chile spiced / pepper jack cheese / crispy onions / lettuce / tomato / pickles / roasted garlic ranch dressing 18.95

CHEESEBURGER*
Half-pound patty / cheddar / lettuce / tomato / red onion 17.95 – ***add bacon for 2.00***

SMOKEHOUSE BURGER*
Java BBQ sauce / applewood-smoked bacon / smoked cheddar / red onion 19.25

STEAK SANDWICH*
Ribeye / arugula / cilantro mayo / roasted red pepper / pickled onions / chimichurri sauce / ciabatta 24.95 – ***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 $8.75.

STEAK FRITES*
Sliced steak / arugula salad / Parmesan fries 25.95

BUTCHER'S MEATLOAF
Traditional meatloaf / mushroom gravy / broccoli / side 19.95

ROASTED GARLIC SIRLOIN*
Center-cut sirloin / roasted garlic thyme butter / side 10oz 29.95 7oz 22.95

AGED RIBEYE*
Traditional ribeye / side
16oz 47.95 12oz 39.95

FIREBIRDS® ROASTED CHICKEN
Citrus honey roasted bone-in chicken with a touch of heat / broccoli / side 26.95

WOOD GRILLED SALMON*
Key lime butter / fresh vegetables / side 23.95 – ***add chile rub for 2.25***

HONEY GARLIC CHICKEN
Grilled chicken / honey garlic glaze / cherry tomatoes / balsamic / basil / seasonal vegetables / side 20.95

BABY BACK RIBS
Slow-roasted and grilled / java BBQ sauce / fresh fruit / side
Full Slab 32.95 Half Slab 19.95

FIREBIRDS® CHICKEN PASTA
Penne pasta / spicy Asiago cream sauce / applewood-smoked bacon / green onions / tomatoes 20.50

WOOD GRILLED NY STRIP*
Traditional strip 14oz 36.95

FILET MIGNON*
Center-cut / bacon-wrapped / side 9oz 42.95 7oz 39.95

BLEU CHEESE FILET*
Bacon-wrapped / bleu cheese sauce / port mushrooms 9oz 47.70 7oz 44.95

STEAK PENNE*
Steak / penne / roasted mushrooms / blistered tomatoes / fresh spinach / Aji Amarillo Parmesan cream 26.95

ENHANCEMENTS

- **MUSHROOMS & ONIONS** 3.95
- **BLEU CHEESE SAUCE & PORT MUSHROOMS** 4.75
- **CHILE RUB** 2.25
- **1/2 POUND LOBSTER TAIL** 44.95
- **CAJUN BUTTER** 3.00
- **ROASTED GARLIC THYME BUTTER** 3.00
- **WOOD GRILLED SHRIMP** 12.95
- **PEPPERCORN CRUST** 2.00

SIGNATURE SALADS

Served with housemade dressings

COLORADO CHICKEN SALAD
Wood grilled chilled chicken / mixed greens / bleu cheese crumbles / candied spiced pecans / dried cranberries / apples; Chef recommends raspberry chipotle vinaigrette 19.95

GRILLED SALMON SALAD*
Wood grilled salmon / mixed greens / tomatoes / candied spiced pecans / jicama; Chef recommends cilantro lime vinaigrette 24.95 – ***add chile rub for 2.25***

GRILLED TENDERLOIN SALAD*
Wood grilled tenderloin / mixed greens / bleu cheese crumbles / heirloom tomatoes / crispy onions; Chef recommends balsamic vinaigrette 27.50

AHI TUNA SUPERFOODS SALAD*
Seared sushi-grade tuna / spinach / organic ancient grains / cucumber / radish / avocado / grilled corn / edamame; Chef recommends cilantro lime vinaigrette 24.75

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 21.95

CLASSIC SALADS

Served with housemade dressings

MIXED GREENS SALAD
Tomatoes / candied spiced pecans / jicama; Chef recommends cilantro lime vinaigrette 14.25

CAESAR SALAD
Shaved Parmesan / chile-dusted croutons; Chef recommends Caesar dressing 14.25

BLT SALAD
Applewood-smoked bacon / tomatoes; Chef recommends roasted garlic ranch dressing 14.25

SOUP & SALAD
Bowl of soup served with your choice of a small Caesar, BLT, or Mixed Greens salad 17.50

ADD TO ANY CLASSIC SALAD

- **WOOD GRILLED CHICKEN** 8.95
- **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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