

SHAREABLES

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

LOBSTER SPINACH QUESO

Lobster / spinach / pepper jack cheese / tortilla chips 18.50

BACON DEVILED EGGS

Housemade candied bacon 14.50

PHILLY CHEESESTEAK EGG ROLLS

Thai chili / hot mustard sauce 17.95

SMOKED CHICKEN WINGS

Buffalo hot sauce / celery / roasted garlic ranch or bleu cheese 17.95

SEARED AHI TUNA*

Sushi-grade / sriracha aioli / hot mustard sauce / cilantro citrus slaw 20.95

WOOD GRILLED JUMBO SHRIMP

Whipped goat cheese / charred corn salsa 16.95

ROASTED GARLIC PARMESAN FRIES

Thyme butter 11.70

CHICKEN CHILE NACHOS

Grilled chicken / green chile cheese sauce / charred corn salsa / goat cheese / chopped cilantro / crispy corn tortillas 13.25

CRISPY CAULIFLOWER

Thai chili sauce / green onion / sunflower seeds 11.70

FIRED UP SHRIMP

Spicy aioli / lettuce / green onion 14.25

SOUP

8.25 cup / 9.25 bowl

CHICKEN TORTILLA SOUP

FIREBIRDS CHILI

TEMPTATIONS

Perfect for sharing (serves 2-3)

CREME BRULÉE CHEESECAKE

Bruléed to order / fresh fruit / raspberry coulis 10.50

CHOCOLATE BROWNIE

Vanilla bean ice cream / salted caramel sauce / dark chocolate sauce 10.50

BIG DADDY CHOCOLATE CAKE

Vanilla bean ice cream / raspberry coulis 12.25

CARROT CAKE

Salted caramel sauce / served warm 10.50

5 LAYER LEMON CAKE

Fresh blueberries in blueberry sauce 10.50

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

17.95

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

HAND-CUT STEAKS & MORE

All are served with your choice of side. Includes your choice of a small Caesar, Mixed Greens or BLT Salad or a cup of soup.

ROASTED GARLIC SIRLOIN*

⌘

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

FILET MIGNON*

⌘

Center-cut / bacon-wrapped 9oz 39.95 7oz 37.95

BLEU CHEESE FILET*

⌘

Bacon-wrapped / bleu cheese sauce / port mushrooms 9oz 44.45 7oz 42.50

BUTCHER'S MEATLOAF

Traditional meatloaf / mushroom gravy / broccoli / side 25.95

AGED RIBEYE*

⌘

Traditional ribeye 16oz 44.95 12oz 36.95

CAJUN RIBEYE*

⌘

Chile-crusted ribeye / Cajun butter 16oz 45.95 12oz 38.95

WOOD GRILLED NY STRIP*

⌘

Traditional strip 14oz 34.95

TOMAHAWK PORK CHOP*

⌘

Grilled pork chop / sticky hot honey / fresh pico / charred carrots / side 29.95

ENHANCEMENTS

+ MUSHROOMS & ONIONS 3.75

+ BLEU CHEESE SAUCE & PORT MUSHROOMS 4.50

+ CHILE RUB 2.00

+ 1/2 POUND LOBSTER TAIL 41.95

+ CAJUN BUTTER 2.75

+ ROASTED GARLIC THYME BUTTER 2.75

+ WOOD GRILLED SHRIMP 12.50

+ PEPPERCORN CRUST 2.00

THREE COURSES

29.95 Choose one starter, entrée, and dessert from below

STARTER

CLASSIC SIDE SALAD

Mixed Greens Salad ⌘
BLT Salad ⌘
Caesar Salad

CUP OF SOUP

Chicken Tortilla Soup
Firebirds Chili ⌘

ENTRÉE

GRILLED SALMON & SHRIMP*

Aji Amarillo sauce / seasonal ancient grains / seasonal vegetables

WOOD GRILLED CHICKEN

Portabella mushrooms / blistered tomatoes / spinach / chimichurri / Parmesan mashed potatoes / seasonal vegetables

GRILLED SIRLOIN*

⌘

Bacon butter / Parmesan mashed potatoes / seasonal vegetables
Make it a Filet +10.00

BABY BACK RIBS

⌘

Slow-roasted and grilled / java BBQ sauce / fresh fruit / side

MINI TEMPTATIONS

VANILLA BEAN CHEESECAKE

⌘

CHOCOLATE CAKE

CARROT CAKE

SEAFOOD

Includes your choice of a small Caesar, Mixed Greens or BLT Salad or a cup of soup.

WOOD GRILLED SALMON*

⌘

Key lime butter / fresh vegetables / side 29.95 – add chile rub for 2.00

SHRIMP PASTA

Seared shrimp / creamy asiago / cavatappi / fresh spinach / blistered tomatoes / Parmesan cheese 28.95 – substitute grilled portabella mushrooms for shrimp

CHILEAN SEA BASS

Pan seared / sautéed shrimp / chimichurri / seasonal ancient grains and vegetables 39.95

CHICKEN, RIBS & PASTA

Includes your choice of a small Caesar, Mixed Greens or BLT Salad or a cup of soup.

FIREBIRDS® ROASTED CHICKEN

Citrus honey roasted bone-in chicken with a touch of heat / broccoli / side 27.95

HONEY GARLIC CHICKEN

⌘

Grilled chicken / honey garlic glaze / cherry tomatoes / balsamic / basil / seasonal vegetables / side 24.50

FIREBIRDS® CHICKEN PASTA

Penne pasta / spicy Asiago cream sauce / applewood-smoked bacon / green onions / tomatoes 24.95

BABY BACK RIBS

⌘

Slow-roasted and grilled / java BBQ sauce / fresh fruit / side 29.95

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.

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 19.50

FIREBIRDS® DURANGO BURGER*

Chile spiced / pepper jack cheese / crispy onions / lettuce / tomato / pickles / roasted garlic ranch dressing 18.95

HOT HONEY CHICKEN SANDWICH

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

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 20.75

GRILLED TENDERLOIN SALAD*

Wood grilled tenderloin / mixed greens / bleu cheese crumbles / heirloom tomatoes / crispy onions; Chef recommends balsamic vinaigrette 27.95

AHI TUNA SUPERFOODS SALAD*

Seared sushi-grade tuna / spinach / organic ancient grains / cucumber / radish / avocado / grilled corn / edamame; Chef recommends cilantro lime vinaigrette 24.95

GRILLED SALMON SALAD*

⌘

Wood grilled salmon / mixed greens / tomatoes / candied spiced pecans / jicama; Chef recommends cilantro lime vinaigrette 22.95 – add chile rub for 2.00

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 14.25

BLT SALAD

⌘

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

CAESAR SALAD

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

ADD TO ANY CLASSIC SALAD

+ WOOD GRILLED CHICKEN 8.50

+ WOOD GRILLED SHRIMP 12.50

+ 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

⌘ 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.

COCKTAILS

Ask to see our expanded beverages menu, featuring our extensive spirits collection.

INFUSED CREATIONS		
DOUBLE BLACK DIAMOND® MARTINI A masterful infusion of fresh pineapple and Svedka Citron Vodka / pineapple garnish 13.30		
CHERRY OLD FASHIONED Evan Williams Bourbon infused with black cherries and baking spices 13.30		
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 13.30		
SPIRITED OFFERINGS		
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 13.30 – Upgrade to Milagro Reposado +2.00		
SPICY RASPBERRY RITA Ghost Blanco Tequila / raspberry / lime juice / rosemary elixir / smoked sea salt rim 14.00		
BLACK CHERRY COSMO Mr. Pickles Gin / triple sec / black cherry elixir / lime and cranberry juices / Angostura bitters 14.00		
ISLAND AURA Angostura 5-year Rum / Disaronno Amaretto / spiced brown sugar elixir / grilled and pressed pineapple / lime juice / Angostura bitters 14.50		
MOSCOW MULE Wheatley Vodka / fresh squeezed lime juice / Owen’s ginger beer 12.25 – Make it a Kentucky mule with Traveller Whiskey +2.00		
UPTOWN OLD FASHIONED Woodford Reserve Bourbon / Filthy black cherry syrup / vanilla elixir / Angostura bitters 15.00		
WHISKY BUSINESS Toki Japanese Whisky / ginger elixir / hot honey / lemon juice / smoked chili bitters / crystallized ginger 14.50		
SPIRIT FREE		
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 8.50 8oz 12.50 Bottle 37.50		



Ask about our selection of Coca-Cola products



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.



CRAFT BEER

Ask your server about our local craft beer selections.

BY THE HANDLE

	abv	price
Blue Moon Belgian White Wheat	5.4%	7.25
Michelob Ultra Pale Lager	4.2%	6.50
Modelo Especial Mexican Lager	4.5%	7.25
Voodoo Ranger Juicy Haze Hazy IPA	7.5%	7.50
Sam Adams Seasonal Seasonal	–	7.50

BY THE NECK

AMBER, BROWN & DARK	abv	price
Deschutes Black Butte Porter	5.5%	7.25
HOPPY	abv	price
Bell’s Two Hearted IPA	7.0%	7.25
Elysian Space Dust IPA	8.2%	7.25

WINE

Ask your server for wine and food pairing recommendations. Our wine list is organized by varietal, and progresses from lightest to fullest body.

BUBBLES	split	½ bottle	bottle
La Marca Prosecco Italy	14.25	–	45.25
Gruet Brut New Mexico	–	–	50.00
Ruffino Sparkling Rosé Italy	15.25	–	–
DISTINCTIVE WHITES & ROSÉ	5oz	8oz	bottle
Caposaldo Moscato IGT Italy	9.25	13.25	39.75
Chateau Ste. Michelle Riesling Columbia Valley	8.25	12.25	36.75
Casa Lunardi Pinot Grigio Delle Venezie, Italy	8.50	12.50	37.50
Mohua Sauvignon Blanc New Zealand	–	–	45.75
St Supery Sauvignon Blanc Napa Valley	12.25	16.25	48.75
Famille Perrin Rosé Côtes du Rhône, France	–	–	39.00
Ferrari-Carano Dry Sangiovese Rosé Sonoma County	10.00	14.00	42.00
CHARDONNAY	5oz	8oz	bottle
Louis Jadot Mâcon Villages Burgundy, France	–	–	45.00
FB Firebirds Cellars Lodi	8.95	12.95	38.85
Rodney Strong Sonoma County	8.00	12.00	36.00
Cakebread Cellars Napa Valley	–	–	85.00
Sonoma-Cutrer Russian River Valley	13.25	17.25	51.75
Rombauer Carneros	–	–	78.00
PINOT NOIR & MERLOT	5oz	8oz	bottle
Line 39 Pinot Noir California	7.25	11.25	33.75
Meiomi Pinot Noir California	12.95	16.95	50.85
Belle Glos Pinot Noir Clark & Telephone Vineyard, Santa Maria Valley	–	–	85.00
Goldeneye by Duckhorn Pinot Noir Anderson Valley	–	–	100.00
Murphy-Goode Merlot Alexander Valley	8.50	12.50	37.50
Sterling Vineyards Merlot California	7.50	11.50	34.50
CABERNET SAUVIGNON	5oz	8oz	bottle
The Wines of Francis Coppola Paso Robles	9.00	13.00	39.00
J. Lohr Seven Oaks Paso Robles	10.25	14.25	42.75
Duckhorn Decoy California	–	–	54.75
FB Firebirds Cellars Lodi	9.95	13.95	41.85
Caymus California	–	–	72.25
St. Francis Sonoma County	–	–	51.00
Sequoia Grove Napa Valley	–	–	98.00
Daou Reserve Paso Robles	–	–	95.00
INTRIGUING REDS & BLENDS	5oz	8oz	bottle
Robert Mondavi Private Selection Red Blend California	8.25	12.25	36.75
High Note Malbec Uco Valley, Argentina	10.25	14.25	42.75
Cline Old Vine Zinfandel Lodi	–	–	38.85
Torbreck Woodcutter’s Shiraz Barossa Valley	–	–	54.00
The Prisoner Red Blend Napa Valley	–	–	88.00