

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

HAND-CUT STEAKS & MORE

All are served with your choice of side. Add a small Caesar, Mixed Greens or BLT Salad or a cup of soup for \$8.25.

ROASTED GARLIC SIRLOIN*

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

FILET MIGNON*

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

BLEU CHEESE FILET*

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

BUTCHER'S MEATLOAF

Traditional meatloaf / mushroom gravy / broccoli / side 26.95

AGED RIBEYE*

Traditional ribeye 16oz 46.95 12oz 38.95

CAJUN RIBEYE*

Chile-crusted ribeye / Cajun butter 16oz 48.95 12oz 40.95

WOOD GRILLED NY STRIP*

Traditional strip 14oz 35.95

TOMAHAWK PORK CHOP*

Grilled pork chop / sticky hot honey / fresh pico / charred carrots / side 30.95

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

THREE COURSES

39.95 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

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

WOOD GRILLED SALMON*

Key lime butter / fresh vegetables / side 33.95 – add chile rub for 2.00

SHRIMP PASTA

Seared shrimp / creamy asiago / cavatappi / fresh spinach / blistered tomatoes / Parmesan cheese 29.95 – substitute grilled portabella mushrooms for shrimp

CHILEAN SEA BASS

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

CHICKEN, RIBS & PASTA

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

FIREBIRDS® ROASTED CHICKEN

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

FIREBIRDS® CHICKEN PASTA

Penne pasta / spicy Asiago cream sauce / applewood-smoked bacon / green onions / tomatoes 25.95

HONEY GARLIC CHICKEN

Grilled chicken / honey garlic glaze / cherry tomatoes / balsamic / basil / seasonal vegetables / side 25.50

BABY BACK RIBS

Slow-roasted and grilled / java BBQ sauce / fresh fruit / side 31.95

STEAK PENNE*

Steak / penne / roasted mushrooms / blistered tomatoes / fresh spinach / Aji Amarillo Parmesan cream 27.95

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 18.50 – add bacon for 2.00

SMOKEHOUSE BURGER*

Java BBQ sauce / applewood-smoked bacon / smoked cheddar / red onion 19.95

FIREBIRDS® DURANGO BURGER*

Chile spiced / pepper jack cheese / crispy onions / lettuce / tomato / pickles / roasted garlic ranch dressing 19.25

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 20.95

GRILLED TENDERLOIN SALAD*

Wood grilled tenderloin / mixed greens / bleu cheese crumbles / heirloom tomatoes / crispy onions; Chef recommends balsamic vinaigrette 28.95

AHI TUNA SUPERFOODS SALAD*

Seared sushi-grade tuna / spinach / organic ancient grains / cucumber / radish / avocado / grilled corn / edamame; Chef recommends cilantro lime vinaigrette 25.75

GRILLED SALMON SALAD*

Wood grilled salmon / mixed greens / tomatoes / candied spiced pecans / jicama; Chef recommends cilantro lime vinaigrette 23.95 – 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 22.55

CLASSIC SALADS

Served with housemade dressings

MIXED GREENS SALAD

Tomatoes / candied spiced pecans / jicama; Chef recommends cilantro lime vinaigrette 14.75

BLT SALAD

Applewood-smoked bacon / tomatoes; Chef recommends roasted garlic ranch dressing 14.75

CAESAR SALAD

Shaved Parmesan / chile-dusted croutons; Chef recommends Caesar dressing 14.75

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

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.



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



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 13.70

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

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 14.20
– Upgrade to Milagro Reposado +2.00

SPICY RASPBERRY RITA

Ghost Blanco Tequila / raspberry / lime juice / rosemary elixir / smoked sea salt rim 14.50

BLACK CHERRY COSMO

Mr. Pickles Gin / triple sec / black cherry elixir / lime and cranberry juices / Angostura bitters 14.50

ISLAND AURA

Angostura 5-year Rum / Disaronno Amaretto / spiced brown sugar elixir / grilled and pressed pineapple / lime juice / Angostura bitters 15.00

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

WHISKY BUSINESS

Toki Japanese Whisky / ginger elixir / hot honey / lemon juice / smoked chili bitters / crystallized ginger 15.00

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 9.00 8oz 13.00 Bottle 39.00

Coca-Cola

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.

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
Nivole Moscato d’Asti Italy	–	44.00	–
La Marca Prosecco Italy	16.25	–	47.25
Gruet Brut New Mexico	–	–	50.00
Ruffino Sparkling Rosé Italy	15.25	–	–

DISTINCTIVE WHITES & ROSÉ	5oz	8oz	bottle
Caposaldo Moscato IGT Italy	9.95	13.95	41.85
Chateau Ste. Michelle Riesling Columbia Valley	9.25	13.25	39.75
Casa Lunardi Pinot Grigio Delle Venezie, Italy	8.50	12.50	37.50
Pighin Pinot Grigio Friuli, Italy	11.25	15.25	45.75
Mohua Sauvignon Blanc New Zealand	11.25	15.25	45.75
St Supery Sauvignon Blanc Napa Valley	12.25	16.25	48.75
Famille Perrin Rosé Côtes du Rhône, France	10.00	14.00	42.00
Ferrari-Carano Dry Sangiovese Rosé Sonoma County	9.00	13.00	39.00

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	9.00	13.00	39.00
La Crema Monterey	11.95	15.95	47.85
Cakebread Cellars Napa Valley	–	–	88.00
Sonoma-Cutrer Russian River Valley	14.25	18.25	54.75
Rombauer Carneros	–	–	79.00

PINOT NOIR & MERLOT	5oz	8oz	bottle
Line 39 Pinot Noir California	7.50	11.50	34.50
Acrobat Pinot Noir Oregon	11.50	15.50	46.50
Meiomi Pinot Noir California	13.50	17.50	52.50
Belle Glos Pinot Noir Clark & Telephone Vineyard, Santa Maria Valley	–	–	82.00
Goldeneye by Duckhorn Pinot Noir Anderson Valley	–	–	100.00
Murphy-Goode Merlot Alexander Valley	9.00	13.00	39.00
Sterling Vineyards Merlot California	7.50	11.50	34.50
Rutherford Hill Merlot Napa Valley	–	–	74.00

CABERNET SAUVIGNON	5oz	8oz	bottle
The Wines of Francis Coppola Paso Robles	9.00	13.00	39.00
J. Lohr Seven Oaks Paso Robles	10.95	14.95	44.85
Duckhorn Decoy California	14.95	18.95	56.85
FB Firebirds Cellars Lodi	9.95	13.95	41.85
Roth Estate Alexander Valley	–	–	54.00
Caymus California	–	–	72.25
St. Francis Sonoma County	15.00	19.00	57.00
Sequoia Grove Napa Valley	–	–	105.00
Robert Mondavi Winery Napa Valley	–	–	85.00
Daou Reserve Paso Robles	–	–	98.00
Chimney Rock Stags Leap District Napa Valley	–	–	175.00

INTRIGUING REDS & BLENDS	5oz	8oz	bottle
Avaline Red Blend France	10.00	14.00	42.00
Robert Mondavi Private Selection Red Blend California	8.25	12.25	36.75
Ruffino Modus Super Tuscan Toscana IGT	–	–	68.00
High Note Malbec Uco Valley, Argentina	10.95	14.95	44.85
Cline Old Vine Zinfandel Lodi	9.25	13.25	39.75
Torbreck Woodcutter’s Shiraz Barossa Valley	14.00	18.00	54.00
The Prisoner Red Blend Napa Valley	–	–	88.00

CRAFT BEER

Ask your server about our local craft beer selections.

BY THE HANDLE

	abv	price
Blue Moon Belgian White Wheat	5.4%	8.00
Michelob Ultra Pale Lager	4.2%	7.25
Miller Lite Pale Lager	4.2%	7.25
Modelo Especial Mexican Lager	4.5%	7.50
Voodoo Ranger Juicy Haze Hazy IPA	7.5%	8.00
Sierra Nevada Pale Ale	5.0%	7.50
Sam Adams Seasonal Seasonal	–	7.50

BY THE NECK

HOPPY	abv	price
Bell’s Two Hearted IPA	7.0%	7.50
Elysian Space Dust IPA	8.2%	7.50

BY THE NECK

LIGHT, CRISP & BRIGHT	abv	price
Bud Light Pale Lager	4.2%	5.50
Budweiser Pale Lager	5.0%	5.50
Coors Light Pale Lager	4.2%	5.50
Corona Pale Lager	4.6%	6.50
Stella Artois Pale Lager	5.0%	6.50

AMBER, BROWN & DARK	abv	price
Deschutes Black Butte Porter	5.5%	7.50

FRUITY, SOUR & NON-ALCOHOLIC	abv	price
Angry Orchard Hard Cider Cider	5.0%	6.50
Athletic Free Wave Non-Alcoholic IPA	<0.5%	6.50
Athletic Lite Non-Alcoholic Light Lager	<0.5%	6.50