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

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 $8.75.

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

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

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

BUTCHER'S MEATLOAF
Traditional meatloaf / mushroom gravy / broccoli / side 27.95

AGED RIBEYE*
Traditional ribeye 16oz 47.95 12oz 39.95

CAJUN RIBEYE*
Chile-crusted ribeye / Cajun butter
16oz 49.95 12oz 41.95

WOOD GRILLED NY STRIP*
Traditional strip 14oz 36.95

TOMAHAWK PORK CHOP*
Grilled pork chop / sticky hot honey / fresh pico / charred carrots / side 31.50

FILET & SHRIMP*
Bacon-wrapped filet / shrimp / Key lime butter sauce 9oz 49.95 7oz 45.95

SURF & TURF*
Half-pound lobster tail / bacon-wrapped filet
9oz 74.55 7oz 69.55

SLOW ROASTED PRIME RIB*
Friday through Sunday Hand-carved / herb-rubbed / homemade au jus / creamy horseradish sauce by request 13oz 41.95

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

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 $8.75.

WOOD GRILLED SALMON*
Key lime butter / fresh vegetables / side 34.95 – ***add chile rub for 2.25***

SHRIMP PASTA
Seared shrimp / creamy asiago / cavatappi / fresh spinach / blistered tomatoes / Parmesan cheese 31.50 – ***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 $8.75.

FIREBIRDS® ROASTED CHICKEN
Citrus honey roasted bone-in chicken with a touch of heat / broccoli / side 28.95

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 26.50

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

STEAK PENNE*
Steak / penne / roasted mushrooms / blistered tomatoes / fresh spinach / Aji Amarillo Parmesan cream 28.95

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 $8.75.

CHEESEBURGER*
Half-pound patty / cheddar / lettuce / tomato / red onion 18.95 – ***add bacon for 2.00***

FIREBIRDS® DURANGO BURGER*
Chile spiced / pepper jack cheese / crispy onions / lettuce / tomato / pickles / roasted garlic ranch dressing 19.95

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

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 22.95

GRILLED TENDERLOIN SALAD*
Wood grilled tenderloin / mixed greens / bleu cheese crumbles / heirloom tomatoes / crispy onions; Chef recommends balsamic vinaigrette 29.95

AHI TUNA SUPERFOODS SALAD*
Seared sushi-grade tuna / spinach / organic ancient grains / cucumber / radish / avocado / grilled corn / edamame; Chef recommends cilantro lime vinaigrette 26.95

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 SHRIMP & STRAWBERRY SALAD
Wood grilled shrimp / strawberries /mixed greens / goat cheese / jicama / candied spiced pecans; Chef recommends balsamic vinaigrette 22.95

CLASSIC SALADS

Served with housemade dressings

MIXED GREENS SALAD
Tomatoes / candied spiced pecans / jicama; Chef recommends cilantro lime vinaigrette 14.95

BLT SALAD
Applewood-smoked bacon / tomatoes; Chef recommends roasted garlic ranch dressing 14.95

CAESAR SALAD
Shaved Parmesan / chile-dusted croutons; Chef recommends Caesar dressing 14.95

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*

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 13.70

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

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
Modelo Especial *Mexican Lager*	4.5%	7.50
Voodoo Ranger Juicy Haze *Hazy IPA*	7.5%	8.00
Sam Adams Seasonal *Seasonal*	–	7.50

BY THE NECK

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

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
Miller Lite *Pale Lager*	4.2%	5.50
Stella Artois *Pale Lager*	5.0%	6.50

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

To reduce our carbon footprint, Firebirds uses recycled paper when possible.
2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.