

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

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 17.75

CHEESEBURGER*

Half-pound patty / cheddar / lettuce / tomato / red onion 16.95 – add bacon for 2.00

SMOKEHOUSE BURGER*

Java BBQ sauce / applewood-smoked bacon / bacon / smoked cheddar / red onion 18.50

STEAK SANDWICH*

Ribeye / arugula / cilantro mayo / roasted red pepper / pickled onions / chimichurri sauce / ciabatta 22.95 – 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

THE PERFECT PAIR 14.95

Combine any offering from the left column with one from the right column listed below for a great meal at a great price, served fast.

CHICKEN TORTILLA SOUP – CUP

FIREBIRDS CHILI – CUP

CAESAR SALAD

MIXED GREENS SALAD

BLT SALAD

KILLER MAC & CHEESE

BLT SANDWICH

SMASHBURGER*

CRISPY CHICKEN SANDWICH

CHICKEN CAESAR WRAP

SALMON CLUB SANDWICH*

LOADED BAKED POTATO



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 17.95

ROASTED GARLIC SIRLOIN*

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

AGED RIBEYE*

Traditional ribeye / side 16oz 44.95 12oz 36.95

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 21.95 – add chile rub for 2.00

HONEY GARLIC CHICKEN

Grilled chicken / honey garlic glaze / cherry tomatoes / balsamic / basil / seasonal vegetables / side 18.95

BABY BACK RIBS

Slow-roasted and grilled / java BBQ sauce / fresh fruit / side Full Slab 29.95 Half Slab 18.95

FIREBIRDS® CHICKEN PASTA

Penne pasta / spicy Asiago cream sauce / applewood-smoked bacon / green onions / tomatoes 18.95

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

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 19.25

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 TENDERLOIN SALAD*

Wood grilled tenderloin / mixed greens / bleu cheese crumbles / heirloom tomatoes / crispy onions; Chef recommends balsamic vinaigrette 24.95

AHI TUNA SUPERFOODS SALAD*

Seared sushi-grade tuna / spinach / organic ancient grains / cucumber / radish / avocado / grilled corn / edamame; Chef recommends cilantro lime vinaigrette 22.95

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 19.55

GRILLED SHRIMP & STRAWBERRY SALAD

Wood grilled shrimp / strawberries / mixed greens / goat cheese / jicama / candied spiced pecans; Chef recommends balsamic vinaigrette 20.55

CLASSIC SALADS

Served with housemade dressings

MIXED GREENS SALAD

Tomatoes / candied spiced pecans / jicama; Chef recommends cilantro lime vinaigrette 13.50

CAESAR SALAD

Shaved Parmesan / chile-dusted croutons; Chef recommends Caesar dressing 13.50

BLT SALAD

Applewood-smoked bacon / tomatoes; Chef recommends roasted garlic ranch dressing 13.50

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 8.50

+ 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.



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	–	42.00	–
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
Pighin Pinot Grigio Friuli, Italy	10.95	14.95	44.85
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	9.00	13.00	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
 Firebirds Cellars Lodi	8.95	12.95	38.85
Rodney Strong Sonoma County	8.00	12.00	36.00
La Crema Monterey	11.25	15.25	45.75
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
Acrobat Pinot Noir Oregon	11.25	15.25	45.75
Meiomi Pinot Noir California	12.95	16.95	50.85
Belle Glos Pinot Noir Clark & Telephone Vineyard, Santa Maria Valley	–	–	78.00
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
Rutherford Hill Merlot Napa Valley	–	–	72.00

CABERNET SAUVIGNON	5oz	8oz	bottle
The Wines of Francis Coppola Paso Robles	9.00	13.00	39.00
J. Lohr Seven Oaks Paso Robles	10.25	14.25	42.75
Duckhorn Decoy California	14.25	18.25	54.75
 Firebirds Cellars Lodi	9.95	13.95	41.85
Roth Estate Alexander Valley	–	–	50.00
Caymus California	–	–	72.25
St. Francis Sonoma County	13.00	17.00	51.00
Sequoia Grove Napa Valley	–	–	98.00
Robert Mondavi Winery Napa Valley	–	–	86.00
Daou Reserve Paso Robles	–	–	95.00
Chimney Rock Stags Leap District Napa Valley	–	–	170.00

INTRIGUING REDS & BLENDS	5oz	8oz	bottle
Avaline Red Blend France	10.50	14.50	43.50
Robert Mondavi Private Selection Red Blend California	8.25	12.25	36.75
Ruffino Modus Super Tuscan Toscana IGT	–	–	62.00
High Note Malbec Uco Valley, Argentina	10.25	14.25	42.75
Cline Old Vine Zinfandel Lodi	8.95	12.95	38.85
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%	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

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%	6.25
Miller Lite Pale Lager	4.2%	5.50
Stella Artois Pale Lager	5.0%	6.25

FRUITY, SOUR & NON-ALCOHOLIC	abv	price
Angry Orchard Hard Cider Cider	5.0%	6.25
Athletic Free Wave Non-Alcoholic IPA	<0.5%	6.25
Athletic Lite Non-Alcoholic Light Lager	<0.5%	6.25