## 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

**RANCH RINGS**
Breaded, battered onions / roasted garlic ranch 12.95

**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

## 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 13.30

**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

## 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 / 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

**WOOD GRILLED NY STRIP***
Traditional strip 14oz 34.95

**FILET MIGNON***
Center-cut / bacon-wrapped / side
9oz 39.95 7oz 37.95

**BLEU CHEESE FILET***
Bacon-wrapped / bleu cheese sauce / port mushrooms 9oz 44.45 7oz 42.50

**STEAK PENNE***
Steak / penne / roasted mushrooms / blistered tomatoes / fresh spinach / Aji Amarillo Parmesan cream 24.95

### 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 |
| FB **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 |
| FB **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 |
| **Miller Lite** *Pale Lager* | 4.2% | 6.50 |
| **Modelo Especial** *Mexican Lager* | 4.5% | 7.25 |
| **Voodoo Ranger Juicy Haze** *Hazy IPA* | 7.5% | 7.50 |
| **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% | 7.25 |
| **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 |
| **Stella Artois** *Pale Lager* | 5.0% | 6.25 |

| *AMBER, BROWN & DARK* | *abv* | *price* |
|---|---|---|
| **Deschutes Black Butte** *Porter* | 5.5% | 7.25 |

| *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 |

*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.*