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

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

ROASTED GARLIC PARMESAN FRIES
Thyme butter 11.95

CHICKEN CHILE NACHOS
Grilled chicken / green chile cheese sauce / charred corn salsa / goat cheese / chopped cilantro / crispy corn tortillas 13.50

CRISPY CAULIFLOWER
Thai chili sauce / green onion / sunflower seeds 11.95

FIRED UP SHRIMP
Spicy aioli / lettuce / green onion 14.50

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 10.95

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

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 18.25

CHEESEBURGER*
Half-pound patty / cheddar / lettuce / tomato / red onion 17.50 – ***add bacon for 2.00***

SMOKEHOUSE BURGER*
Java BBQ sauce / applewood-smoked bacon / smoked cheddar / red onion 18.95

STEAK SANDWICH*
Ribeye / arugula / cilantro mayo / roasted red pepper / pickled onions / chimichurri sauce / ciabatta 23.95 – ***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 18.95

ROASTED GARLIC SIRLOIN* ⁂
Center-cut sirloin / roasted garlic thyme butter / side 10oz 28.95 7oz 21.95

AGED RIBEYE* ⁂
Traditional ribeye / side
16oz 46.95 12oz 38.95

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 22.50 – ***add chile rub for 2.00***

HONEY GARLIC CHICKEN ⁂
Grilled chicken / honey garlic glaze / cherry tomatoes / balsamic / basil / seasonal vegetables / side 19.95

BABY BACK RIBS ⁂
Slow-roasted and grilled / java BBQ sauce / fresh fruit / side
Full Slab 31.95 Half Slab 19.95

FIREBIRDS® CHICKEN PASTA
Penne pasta / spicy Asiago cream sauce / applewood-smoked bacon / green onions / tomatoes 19.50

WOOD GRILLED NY STRIP* ⁂
Traditional strip 14oz 35.95

FILET MIGNON* ⁂
Center-cut / bacon-wrapped / side
9oz 41.95 7oz 38.95

BLEU CHEESE FILET* ⁂
Bacon-wrapped / bleu cheese sauce / port mushrooms 9oz 46.45 7oz 43.50

STEAK PENNE*
Steak / penne / roasted mushrooms / blistered tomatoes / fresh spinach / Aji Amarillo Parmesan cream 25.95

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

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 19.95

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 TENDERLOIN SALAD*
Wood grilled tenderloin / mixed greens / bleu cheese crumbles / heirloom tomatoes / crispy onions; Chef recommends balsamic vinaigrette 25.95

AHI TUNA SUPERFOODS SALAD*
Seared sushi-grade tuna / spinach / organic ancient grains / cucumber / radish / avocado / grilled corn / edamame; Chef recommends cilantro lime vinaigrette 23.75

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 19.95

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 14.00

CAESAR SALAD
Shaved Parmesan / chile-dusted croutons; Chef recommends Caesar dressing 14.00

BLT SALAD ⁂
Applewood-smoked bacon / tomatoes; Chef recommends roasted garlic ranch dressing 14.00

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** ⁂ 8.75
+ **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.**

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.