

SHAREABLES

WINGS	17
BUFFALO JERK BBQ NAKED ANCHO RUBBED SASSY ASIAN STYLED GARLIC PARM CURRIED	
CAULIFLOWER WINGS	15
BUFFALO JERK BBQ NAKED ANCHO RUBBED SASSY ASIAN STYLED GARLIC PARM CURRIED Vegan and Vegetarian Options Available	
SPINACH ARTICHOKE DIP	18
Creamy Spinach Dip, Roasted Garlic, Parmesan & Gruyere Cheese, Diced Tomato, Tortilla Chips	

BAVARIAN PRETZEL	16
Spicy Whole Grain Mustard, Beer Queso, Honey Mustard	
HOUSE CUT FRIES	10
Served with Garlic Aioli & Ketchup +TRUFFLE FRIES 4	
SASSY GLAZED BRUSSELS	15
Fried Brussels, Bacon Lardons, Sassy Sauce, Green Onions, Sesame Seeds	
GARLIC PARMESAN CHEESE CURDS	15
Chipotle Aioli, Parmesan, Parsley	

TACOS (SINGLE)	6
STEAK TACO Salsa Verde, Onions & Cilantro	
CHICKEN TINGA TACO Corn Salsa, Salsa Roja	
BAJA SHRIMP TACO Jalapeno Aioli, Charred Pinapple Salsa,	
FRIED AVOCADO TACO	
Jalapeno aioli, corn salsa	

Artisan PIZZAS

CLASSIC MARGHERITA	19
Fresh Mozzarella, Marinara, Tomato, Basil	
BBQ CHIX PIZZA	21
Jerk Bbq Sauce, Mozzarella, Grilled Chicken, Provolone Slices, Pico de Gallo, Cilantro	
MEAT LOVER	21
Marinara, Mozzarella, Fennel Sausage, Pepperoni, Bacon, Parmesan, Parley	
TROPICALE	22
Marinara, Mozzarella, Chorizo, Charred Pineapple, Roasted Red Pepper, Pickled Red Onions, Jalapeno Aioli	
WILD MUSHROOM FUNGI	19
Mushroom Alfredo, Roasted Red Peppers, Cremeni Onion Mix, Fried Arugula, Mozzarella, Truffle Oil	

BLACK & BLUE	23
Mushroom Alfredo, Mozzarella, Flat Iron Steak, Caramelized Onions, Blue Cheese, Balsamic Glaze	
SHRIMP SCAMPI	22
Mushroom Alfredo, Mozzarella, Grilled Shrimp, Marinated Tomatoes, Lemon Zest, Parsley	
TOSCANA	20
Marinara, Mozzarella, Pepperoni, Olive & Tomato Mix, Parsley	
SALAME	19
Mushroom Alfredo, Red Peppers, Pepperoncini, Mozzarella	
CHICKEN PESTO	20
Pesto Cream Sauce, Mozzarella, Grilled Chicken, Fresh Spinach, Marinated Tomatoes	

SANDWICHES

SERVED WITH HOUSE CUT FRIES, TRUFFLE FRIES +3

BURGER OF THE MONTH*	MP
Please ask your server!	
BBQ BACON BURGER*	19
Romaine, Tomatoes, Pickle Red Onions, Beef Patty, Thick Candy Bacon, Jerk BBQ, Cheddar	
BBQ PULLED PORK SLIDERS	18
Slow Roasted Pork Butt, Pickled Red Onions, Cilantro Cabbage Slaw, Jerk BBQ, Jalapeno Aioli	
CHICKEN PARM	19
Breaded Chicken Breast, Marinara, Fresh Mozzarella, Basil	
CHICAGO FRENCH DIP	21
Shaved Beef, Rosemary Jus, Provolone, House Giardiniera, French Bread	

FIRE HOUSE BURGER*	19
Chipotle Aioli, Romaine, Tomatoes, Fried Jalapenos, Beef Patty, Pepperjack Cheese, Chorizo Patty	
FRIED CHICKEN SANDWICH	19
Choice of Sauce, Cilantro Cabbage Slaw, Pickled Red Onions	
THE VEGAN CLUB	18
Fried Oyster Mushroom, Red Pesto, Arugula, Pickled Red Onions, Tomatoes, (Vegan Option)	
BLK BEAN BURGER	18
House Bean Patty, Chipotle Aioli, Arugula, Tomatoes, Pickled Red Onions, Cheddar	

SALADS

+CHICKEN 6 +SHRIMP 8 +SALMON* 10 +STEAK* 12

BRUSSEL BACON APPLE SALAD	15
Brussel Arugula Mix, Bacon Lardons, Pickled Red Onions, Apples, Goat Cheese, Candied Walnuts, Caramelized Honey Vinaigrette	

TUSCAN KALE CAESAR	13
Kale, Golden Raisins, Charred Cauliflower & Broccolini, Rosemary Croutons, Shaved Parmesan, Vegetarian Caesar Dressing	

SOUP OF THE DAY

CUP	7
BOWL	11

Housemade DESSERTS

CARROT CAKE	14
Classic Spiced Cake with a warm Whipped Cream Cheese Frosting, and Walnut Crumble	
BUDINO	11
Chocolate Italian Pudding with a Brookie Crumble & Espresso Whipped Cream	
SKILLET COOKIE	14
Chocolate Chip Cookie, Vanilla Ice Cream, Chocolate Syrup, Strawberries	
APPLE PIE CRUMBLE	12
Individual Apple Pies, Warm Caramel Drizzle, Brown Sugar Praline Crumble, Vanilla Ice Cream	

 **VEGETARIAN**  **VEGAN**

Please ask about our gluten-friendly options!

*These foods can be ordered raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Notify your server of food allergies or dietary restrictions.

Signature COCKTAILS 16



MARGARITA STANDOFF

Espolon Blanco Tequila, Pineapple, Ancho Chiles, Lime



ORCHARD 75

Tito's Vodka or New Amsterdam Gin,
Cane Sugar, Lemon, Sparkling Apple Cider



THE SPICE TRADE

Aged Rum, Allspice Dram, Honey, Lime



TASTY GREEN

Tito's Vodka, Cucumber, Basil, Cane Sugar, Lime



EL DIABLO

Espolon Blanco Tequila, Ginger, Blackberry, Lime, Soda



POP STAR

Tito's Vodka, Passionfruit, Vanilla, Lime, Sparkling Wine



PUTTER'S PUNCH

Wild Turkey Bourbon, Velvet Falernum,
Cane Sugar, Pineapple, Lemon, Bitters



PUMPKIN SPICE & EVERYTHING ICED

Ketel One Vodka, Coffee Cream & Liqueur, Pumpkin Spice



AUGUSTA SUNSET

Tito's Vodka, Aperol, Cane Sugar, Lemon



THE TRANQUILIZER

Aged Rum, Coconut, Nutmeg, Pineapple, Orange



ROCK & RYE OLD FASHIONED

Slow & Low Rock and Rye, Bitters

DRAFT BEER 8

MILLER LITE

ALTER AMBIGRAM

MOODY TONGUE ORANGE BLOSSOM

BELL'S TWO HEARTED IPA

MICHELOB ULTRA

OFF COLOR APEX PREDATOR

RIGHT BEE CIDER ROTATING

BLUE MOON

GOOSE ISLAND 312 WHEAT ALE

DOS EQUIS

CANS/BOTTLES 8

NEW BELGIUM DOMINGA | Mimosa Sour

THREE FLOYD'S | Zombie Dust

REVOLUTION PILS | Pilsner

ATHLETIC BREWING | NA IPA

MICHELOB ULTRA ZERO | NA 8

SKIMMERS | Vodka Ice Tea | Assorted Flavors 10

CUTWATER | Vodka Transfusion 10

NUTRL | Vodka Seltzer | Assorted Flavors 10

HIGH NOON SELTZER | Assorted Flavors 10

MOODY TONGUE | Chocolate Churro Porter 10

Zero-Proof COCKTAILS 10

SPICED APPLE FIZZ

Sparkling Apple Cider, Cinnamon, Ginger, Cane Sugar

THE CHAI LIFE

Chai Tea, Cinnamon Syrup, Oat Milk, Nutmeg

NO FASHIONED

Black Tea Concentrate, Cane Sugar, Orange Oils Orange Peel

THE REVITALIZER

Orange, Pineapple, Coconut, Raspberry, Lime, Nutmeg

WINE 16

HOUSE RED

HOUSE WHITE

HOUSE PINK

HOUSE BUBBLY

WATER 6

AQUA PANNA

PERRIER

SAN PELLEGRINO

SAN PELLEGRINO ESSENZA

Assorted Flavors