

SHAREABLES

Prepared to order from fresh, high-quality ingredients in our scratch kitchen

LOBSTER SPINACH QUESO

(970 cal.) Lobster / spinach / pepper jack cheese / tortilla chips 17.75

BACON DEVEILED EGGS

(740 cal.) Housemade candied bacon 12.75

RANCH RINGS

(1670 cal.) Breaded, battered onions / ranch 13.25

PHILLY CHEESESTEAK EGG ROLLS

(910 cal.) Thai chili / hot mustard sauce 17.75

SMOKED CHICKEN WINGS

(700 cal.) Buffalo hot sauce / celery 18.25

SEARED AHI TUNA*

(680 cal.) Sushi-grade / sriracha aioli / hot mustard sauce / wonton slaw 20.25

SOUPS

7.25 cup / 8.25 bowl
Made daily from a bounty of fresh ingredients

CHICKEN TORTILLA SOUP (250/390 cal.)

CHEF’S DAILY SOUP (100-650 cal.)

COCKTAILS

THE DOUBLE BLACK DIAMOND® MARTINI

(240 cal.) A masterful infusion of fresh pineapple and New Amsterdam® Pineapple Vodka / pineapple garnish 11.00

LEMONADE DROP

(170 cal.) Tito’s Handmade Vodka / Alex’s Fresh Lemonade / sugar rim 11.00

DIRTY BIRD

(250 cal.) Traditional dirty martini – Tito’s Handmade Vodka / bleu cheese-stuffed olives 12.00

SIESTA SANGRIA

(230/220 cal.) Choose Vino Rosso Red Blend or Caposaldo Moscato / Cruzan Mango Rum / fresh fruit 11.50

FIREBIRDS PERFECT MARGARITA

(190 cal.) Milagro Silver Tequila / lemon, lime and orange juices / triple sec / simple syrup / rocks 12.00

MOCKTAILS

SPIRITLESS SANGRIA

(220 cal.) Red Bull Red Edition / white sangria mix / fresh fruit 5.95

BLOOD ORANGE TAMED MULE

(140 cal.) Blood orange elixir / fresh lime juice / Owen’s Ginger Beer 5.95

TEMPTATIONS

Perfect for sharing (serves 2-3)

CREME BRULÉE CHEESECAKE

(1070 cal.) Bruléed to order / fresh fruit / raspberry coulis 10.75

CHOCOLATE BROWNIE

(1130 cal.) Vanilla bean ice cream / salted caramel sauce / dark chocolate sauce 10.75

BIG DADDY CHOCOLATE CAKE

(1750 cal.) Vanilla bean ice cream / raspberry coulis 11.25

CARROT CAKE

(1480 cal.) Salted caramel sauce / served warm 10.75

5 LAYER LEMON CAKE

(1100 cal.) Fresh blueberries in blueberry sauce 10.75



ALEX’S FRESH LEMONADE

(200 cal) 3.95
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 3.5 million dollars since 2012! Visit AlexsLemonade.org for more information.

HANDHELDS

Firebirds half-pound burgers are made from a proprietary grind of ground beef and chuck, always fresh, never frozen. All are served with your choice of seasoned steak fries, tater tots, fresh fruit or cider slaw. Add a small Classic Side Salad or a cup of soup for \$7.25.

FIREBIRDS™ DURANGO BURGER*

(1130 cal.) Chile spiced / pepper jack cheese / fried onions / roasted garlic ranch dressing 16.95

CHEESEBURGER*

(910/990 cal.) Cheddar / lettuce / tomato / red onion 15.95 – add bacon for 1.95

SMOKEHOUSE BURGER*

(980 cal.) Java BBQ sauce / applewood-smoked bacon / smoked cheddar / red onion 17.50

HOT HONEY CHICKEN SANDWICH

(1430 cal.) Crispy chicken breast / hot honey / applewood smoked bacon / pepper jack cheese / candied jalapeño mayo / toasted brioche 16.50

IMPOSSIBLE™ BURGER

(780 cal.) Delicious patty made from plants that tastes like beef / cheddar / tomato / onion / lettuce 19.75

SMOKEHOUSE CHICKEN

(680 cal.) Java BBQ sauce / applewood-smoked bacon / smoked cheddar / red onion 17.75

THE PERFECT PAIR 16.50

Combine any salad or bowl of soup with a sandwich or pasta listed below for a great meal at a great price, served fast.

CAESAR SALAD (150 cal.)

MIXED FRESH GREENS (250 cal.)

BLT SALAD (200 cal.)

CHICKEN TORTILLA SOUP (390 cal.)

LOADED BAKED POTATO (360 cal.)

CHEF’S DAILY SOUP (150-650 cal.)

BLT SANDWICH (770 cal.)

CHEESEBURGER* (910 cal.)

CRISPY FLOUNDER SANDWICH (840 cal.)

SMOKEHOUSE CHICKEN SANDWICH (680 cal.)

GRILLED CHICKEN SANDWICH (570 cal.)

KILLER MAC & CHEESE (990 cal.)

HAND-CUT STEAKS & MORE

Our 21-day-aged steaks are butchered in house, hand-trimmed and hardwood grilled. Add a small Classic Side Salad or a cup of soup for \$7.25.

FILET MIGNON*

(410/340 cal.) Center-cut / applewood-smoked bacon / side 9oz 39.50 7oz 34.95

AGED RIBEYE*

(740/580 cal.) Traditional ribeye / side 16oz 42.95 12oz 34.75

ROASTED GARLIC SIRLOIN*

(450/260 cal.) Center-cut sirloin / roasted garlic thyme butter / side 12oz 26.95 7oz 20.25

CAJUN RIBEYE*

(940/770 cal.) Chile-crusted ribeye / Cajun butter / side 16oz 43.95 12oz 36.75

WOOD GRILLED SALMON*

(390 cal.) Key lime butter / fresh vegetables / side 21.50

HONEY GARLIC CHICKEN

(460 cal.) Grilled chicken / honey garlic glaze / cherry tomatoes / balsamic / basil / seasonal vegetable / side 17.50

FIREBIRDS™ CHICKEN PASTA

(1200 cal.) Spicy Asiago cream sauce / applewood-smoked bacon / green onions / tomatoes 16.50

CAPRESE CHICKEN PASTA

(1240 cal.) Marinated tomatoes / basil / spinach / fresh mozzarella / light balsamic cream sauce 17.75

LOBSTER FONDUE SALMON*

(830 cal.) Grilled salmon / lobster fondue / side 25.75

CILANTRO-GRILLED CHICKEN

(500 cal.) Crisp Ranch Rings / smoked tomato jack cheese sauce / side 17.25

BABY BACK RIBS

(1260/670 cal.) Slow-roasted and grilled / java BBQ sauce / fresh fruit / side Full Rack 30.75 Half Rack 18.50

CHILEAN SEA BASS

(670 cal.) Pan seared / sautéed shrimp / key lime butter sauce / seasonal grain pilaf / seasonal vegetable 26.50

SIGNATURE SALADS

Served with housemade dressings (170-340 cal.)

SEARED TUNA SUPERFOODS SALAD*

(530 cal.) Seared sushi-grade tuna / spinach / organic ancient grains / cucumbers / radish / avocado / grilled corn / edamame; Chef recommends avocado lime vinaigrette 21.50

BUFFALO CHICKEN SALAD

(820 cal.) Mixed greens / carrots / cucumbers / tomatoes / bleu cheese crumbles / hand-breaded chicken tenders / housemade buffalo sauce; Chef recommends bleu cheese dressing 17.75

SPINACH AND SALMON SALAD*

(640 cal.) Grilled salmon / applewood-smoked bacon / mushrooms / tomatoes / egg; Chef recommends balsamic vinaigrette 23.25

CLASSIC SALADS

Served with housemade dressings (170-340 cal.)

BLT SALAD

(270 cal.) Applewood-smoked bacon / tomatoes; Chef recommends roasted garlic ranch dressing 11.50

GRILLED CHOPPED COBB SALAD

(430 cal.) Wood grilled chicken / romaine / iceberg lettuce / tomatoes / sliced egg / smoked cheddar / applewood-smoked bacon; Chef recommends roasted garlic ranch dressing 18.95

GRILLED SHRIMP & STRAWBERRY SALAD

(470 cal.) Wood grilled shrimp / strawberries / mixed greens / goat cheese / jicama / spiced pecans; Chef recommends balsamic vinaigrette 19.75

SOUP & SALAD (300-900 cal.)

Bowl of soup served with your choice of a small Caesar, BLT or Mixed Fresh Greens salad 15.95

CAESAR SALAD

(210 cal.) Shaved Parmesan / chile-dusted croutons; Chef recommends Caesar dressing 11.50

ADD TO ANY CLASSIC SALAD

+ WOOD GRILLED CHICKEN (160 cal.) 8.25

+ WOOD GRILLED SHRIMP (90 cal.) 9.50

+ SEARED AHI TUNA* (230 cal.) 11.75

+ WOOD GRILLED SALMON* (280 cal.) 11.25

+ WOOD GRILLED TENDERLOIN* (180 cal.) 12.75

SIDES 6.75

Freshly prepared and locally sourced when possible

FRESH VEGETABLES (170 cal.)

BROCCOLI (150 cal.)

LOADED BAKED POTATO (360 cal.)

SOUTHWEST AU GRATIN POTATOES (450 cal.)

PARMESAN MASHED POTATOES (450 cal.)

SEASONED STEAK FRIES (610 cal.)

TATER TOTS (920 cal.)

CIDER SLAW (530 cal.)

PORT MUSHROOMS (290 cal.)

FRESH FRUIT (120 cal.)

GRILLED STREET CORN (200 cal.)

CHARRED CARROTS (290 cal.)

SEASONAL GRAIN PILAF (280 cal.)



JOIN THE INNER CIRCLE.

Be the first to hear about upcoming events, promotions, new menu items and exclusive offers! You also receive a gift for joining and a gift on your birthday.

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.

Indicates items that can be prepared for those sensitive to gluten.

*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.

To reduce our carbon footprint, Firebirds uses recycled paper when possible.