

# Shareables

Perfect for sharing (serves 2-4)

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

- LOBSTER SPINACH QUESO** (930 cal.) Lobster, baby spinach, tomatoes, pepper jack cheese, tortilla chips 14.95
- BACON DEVEILED EGGS** 🍴 (740 cal.) Housemade candied bacon 9.25
- RANCH RINGS** (1670 cal.) Hand-breaded, panko-battered onions, housemade roasted garlic ranch dressing 9.95

- PHILLY CHEESESTEAK EGG ROLLS** (910 cal.) Thai chili and hot mustard sauce 12.95
- SMOKED CHICKEN WINGS** (700 cal.) Housemade buffalo hot sauce, celery; Chef recommends bleu cheese or roasted garlic ranch dressing 14.25
- SEARED AHI TUNA\*** (380 cal.) Sushi-grade, spicy mustard sauce 15.95



# Entrées

Add a small Classic Side Salad or a cup of soup to any entrée for 5.95.

Our 21-day-aged steaks are cut in-house and hardwood grilled along with our hand-filleted sustainable seafood, and half-pound burgers. Firebirds’ signature specialties and handheld offerings also reflect our commitment to scratch preparation using the highest-quality ingredients.

## WOOD FIRED STEAKS

All served with your choice of side.

- FILET MIGNON\*** 🍴 (410/340 cal.) Center-cut, wrapped in applewood-smoked bacon 9oz 33.25 7oz 29.25
- BLEU CHEESE FILET\*** 🍴 (590/530 cal.) Bacon-wrapped, bleu cheese sauce, port mushrooms 9oz 35.95 7oz 31.95
- AGED RIBEYE\*** 🍴 (740/580cal.) Traditional ribeye 16oz 35.95 12oz 29.25
- CAJUN RIBEYE\*** 🍴 (940/770 cal.) Chile-crusted ribeye topped with Cajun butter 16oz 37.95 12oz 31.25
- SURF & TURF\*** 🍴 (990/930 cal.) Half-pound lobster tail and bacon-wrapped filet 9oz 62.95 7oz 58.95
- FILET & SHRIMP\*** 🍴 (620/550 cal.) Bacon-wrapped tenderloin topped with shrimp in a Key lime butter sauce 9oz 39.75 7oz 35.75
- PEPPER ENCRUSTED SIRLOIN\*** (400 cal.) Center-cut, sliced sirloin, brandy peppercorn sauce 12oz 23.95
- CENTER CUT SIRLOIN\*** 🍴 (380 cal.) Lean beef sirloin 12oz 21.95

### ENHANCE YOUR STEAK

- |  |   |   |
|--|---|---|
| + <b>1/2 POUND LOBSTER TAIL</b> 🍴 (640 cal.) 31.95 | + <b>CHILE RUB</b> 🍴 (120 cal.) 1.00                            | + <b>CAJUN BUTTER</b> (150 cal.) 2.00           |
| + <b>WOOD GRILLED SHRIMP</b> 🍴 (130 cal.) 6.60     | + <b>BLEU CHEESE SAUCE AND PORT MUSHROOMS</b> 🍴 (240 cal.) 3.00 | + <b>BRANDY PEPPERCORN SAUCE</b> (70 cal.) 2.00 |

## SPECIALTIES

Where noted, entrées are served with your choice of side.

- WOOD GRILLED SALMON\*** 🍴 (470 cal.) Basted with Key lime butter, fresh vegetables, choice of side 25.95
- STRIPED BASS\*** 🍴 (1010 cal.) Wood grilled striped bass topped with large shrimp in a Key lime butter sauce, served with ancient grains pilaf and asparagus 25.95
- BAJA SHRIMP PASTA** (1600 cal.) Seared large shrimp, vegetables, fettucine, goat cheese, fresh basil, bold cream sauce 25.50
- FIREBIRDS CHICKEN PASTA** (1650 cal.) Spicy Asiago cream sauce, applewood-smoked bacon, green onions, tomatoes 18.95
- CILANTRO-GRILLED CHICKEN** (650 cal.) Crisp Ranch Rings, smoked tomato jack cheese sauce, choice of side 18.95
- PINEAPPLE CHICKEN** 🍴 (620 cal.) Citrus-seasoned kabob, grilled and basted with pineapple-honey chile glaze, choice of side 18.95
- AMERICAN KOBE BEEF MEATLOAF** (950 cal.) Portabella mushroom sauce, spiced pecan green beans, choice of side 20.95
- BABY BACK RIBS** 🍴 (1160 cal.) Slow-roasted and grilled, java BBQ sauce, fresh fruit, choice of side Full Rack 26.75
- SLOW ROASTED PRIME RIB\*** 🍴 (Limited availability, 920/690 cal.) Encrusted with fresh herbs and pepper, hand-carved and served with homemade au jus and choice of side; creamy horseradish sauce by request 16oz 36.95 12oz 29.95

## HANDHELDS

All served with your choice of seasoned steak fries, tater tots, fresh fruit or cider slaw.

- DURANGO BURGER\*** (1130 cal.) Chile spiced, pepper jack cheese, pickles, fried onions, roasted garlic ranch dressing, brioche bun 14.25
- CHEESEBURGER\*** (910/990 cal.) Cheddar, lettuce, tomato, red onion, brioche bun 13.50 – add bacon for 1.50
- IMPOSSIBLE™ BURGER** (780 cal.) Delicious patty made from plants that tastes like beef, cheddar, tomato, onion, lettuce, pickles, brioche bun 15.50
- SMOKEHOUSE BURGER\*** (930 cal.) Java BBQ sauce, applewood-smoked bacon, smoked cheddar, red onion, brioche bun 14.50
- GRILLED CHICKEN SANDWICH** (570 cal.) Pepper jack cheese, lettuce, tomato, red onion, pickle, brioche bun 13.50

## COMPLEMENTS 5.95

Freshly prepared and locally sourced when possible.

- FRESH VEGETABLES** 🍴 (140 cal.)
- BROCCOLI** 🍴 (120 cal.)
- SPICED PECAN GREEN BEANS** 🍴 (310 cal.)
- LOADED BAKED POTATO** 🍴 (360 cal.)
- SOUTHWEST AU GRATIN POTATOES** (440 cal.)
- PARMESAN MASHED POTATOES** 🍴 (490 cal.)
- SEASONED STEAK FRIES** (610 cal.)
- TATER TOTS** (920 cal.)
- CIDER SLAW** 🍴 (530 cal.)
- PORT MUSHROOMS** 🍴 (300 cal.)
- FRESH FRUIT** 🍴 (120 cal.)

## TEMPTATIONS

Perfect for sharing (serves 2-3)

- CREME BRULÉE CHEESECAKE** (1070 cal.) Brûléed to order, fresh fruit, raspberry coulis 8.95
- CHOCOLATE BROWNIE** (1130 cal.) Vanilla bean ice cream, salted caramel sauce, dark chocolate sauce 8.25
- BIG DADDY CHOCOLATE CAKE** (1750 cal.) Vanilla bean ice cream, raspberry coulis 9.25
- CARROT CAKE** (1480 cal.) Salted caramel sauce, served warm 8.25
- 5 LAYER LEMON CAKE** (1100 cal.) Fresh blueberries in blueberry sauce 9.25

# Cocktails

- THE DOUBLE BLACK DIAMOND®** 🍴 (240 cal.) A masterful infusion of fresh pineapple and New Amsterdam® Pineapple Vodka, garnished with a juicy pineapple slice 11.00
- LEMONADE DROP** 🍴 (170 cal.) Tito’s Handmade Vodka, Alex’s Fresh Lemonade and a sugar rim 11.00
- DIRTY BIRD** 🍴 (250 cal.) The traditional dirty martini – chilled Tito’s Handmade Vodka, bleu cheese-stuffed olives 11.00
- SIESTA SANGRIA** 🍴 (230/220 cal.) With your choice of 7 Moons Red Blend or Caposaldo Moscato, Cruzan Mango Rum and fresh fruit 11.00
- FIREBIRDS PERFECT MARGARITA** 🍴 (190 cal.) Milagro Silver Tequila, lemon, lime and orange juices, triple sec and simple syrup, served on the rocks 11.00

### MOCKTAILS

- GRAPEFRUIT GINGER SODA** 🍴 (80 cal.) Fresh-squeezed grapefruit juice, housemade ginger and thyme syrup, club soda 4.95
- BLACKBERRY NO-JITO** 🍴 (200 cal.) Blackberry purée, Alex’s Fresh Lemonade, fresh lime and mint leaves 4.95
- BLOOD ORANGE AGUA FRESCA** 🍴 (110 cal.) A traditional Mexican refresher – blood orange purée, pineapple elixir, fresh grapefruit juice, chilled water and fresh mint 4.95

# Soups

5.95 cup / 6.75 bowl

Made daily from a bounty of fresh ingredients.

- CHICKEN TORTILLA SOUP** (420/650 cal.)
- CHEF’S DAILY SOUP** (100-650 cal.)

# Greens

From hand-chopped greens to vine-ripened tomatoes, Firebirds’ salads are made-to-order from the freshest ingredients, sourced locally when possible, and served with housemade dressings (170-340 cal.).

## SIGNATURE SALADS

- COLORADO CHICKEN SALAD** 🍴 (650 cal.) Wood grilled chicken, mixed greens, bleu cheese crumbles, spiced pecans, dried cranberries, Granny Smith apples; Chef recommends raspberry chipotle vinaigrette 15.75
- GRILLED SALMON SALAD\*** 🍴 (560 cal.) Wood grilled salmon, mixed greens, tomatoes, spiced pecans, jicama; Chef recommends cilantro lime vinaigrette 17.50
- GRILLED TENDERLOIN SALAD\*** 🍴 (380 cal.) Wood grilled tenderloin, mixed greens, bleu cheese crumbles, diced tomatoes; Chef recommends balsamic vinaigrette 18.75
- SEARED TUNA SUPERFOODS SALAD\*** (500 cal.) Seared and sliced sushi-grade tuna served over a bed of spinach, organic ancient grains, cucumbers, avocado, grilled corn, edamame, radish; Chef recommends avocado lime vinaigrette 17.95

## CLASSIC SALADS

- SPINACH SALAD** 🍴 (360 cal.) Applewood-smoked bacon, mushrooms, tomatoes, egg; Chef recommends balsamic vinaigrette 11.25
- MIXED GREENS SALAD** 🍴 (340 cal.) Tomatoes, spiced pecans, jicama; Chef recommends cilantro lime vinaigrette 8.95
- BLT SALAD** 🍴 (270 cal.) Applewood-smoked bacon, tomatoes; Chef recommends roasted garlic ranch dressing 8.95
- CAESAR SALAD** (240 cal.) Shaved Parmesan, chile-dusted croutons; Chef recommends Caesar dressing 8.95

### ADD TO ANY CLASSIC SALAD

- + **WOOD GRILLED CHICKEN** 🍴 (160 cal.) 6.20
- + **WOOD GRILLED SHRIMP** 🍴 (90 cal.) 6.60
- + **PORTABELLA MUSHROOM** 🍴 (30 cal.) 5.60
- + **WOOD GRILLED TENDERLOIN\*** 🍴 (180 cal.) 9.25
- + **SEARED AHI TUNA\*** 🍴 (190 cal.) 8.95
- + **WOOD GRILLED SALMON\*** 🍴 (280 cal.) 8.75



**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 2.5 million dollars since 2012! Visit AlexsLemonade.org for more information.

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.