

# FIRESIDE

## grill

11AM – 1AM *daily*

### *starters*

#### **FBP | 8**

Flatbread pizza with pulled pork, caramelized onions, tomatillo salsa, mozzarella and pepper jack flatbread pizza

#### **THE PEP | 7**

Flatbread pizza with red sauce, pepperoni and mozzarella cheese

#### **GREEN CHILE QUESO AND CHIPS | 6**

Green chile queso with toasted cumin and fresh cilantro

#### **FRIED WHITE CHEDDAR CHEESE CURDS | 8**

Fried white cheddar cheese curds with jalapeño and chipotle dipping sauces

#### **CRISPY GREEN BEAN FRIES | 7**

Served with wasabi ranch dip

#### **SPICY DAWGS IN A BLANKET | 8**

Black pepper sausage wrapped in a puff pastry with cabernet blackberry mustard

#### **RASPBERRY CHIPOTLE WINGS | 10**

Deep fried wings tossed in a raspberry chipotle sauce, fresh jalapeños and fresh cilantro

#### **BUFFALO WINGS | 10**

Classic buffalo wings with hot sauce, ranch or bleu cheese dressing

#### **PRETZEL STICKS WITH BEER CHEESE | 7**

Warm pretzel sticks served with beer cheese dip

#### **ANTIPASTA | 10**

Italian cold cuts, artisan cheeses, marinated vegetables, olives and crostini

#### **SOUP OF THE DAY**

*Cup | 5*

*Bowl | 6*

### *salads*

#### **THE SOUTH | 14**

Grilled breast of chicken, mixed greens, chopped romaine, pineapple, strawberry, candied pecans, goat cheese and house vinaigrette

#### **OH CAESAR | 13**

Grilled breast of chicken on a bed of romaine, creamy Caesar dressing and house-made crouton  
*Substitute salmon or shrimp | 3*

#### **IN THE GARDEN | 13**

Chopped romaine, kale, roasted beets, carrots, onions, grilled portobello, asparagus, roasted sweet potato, lemon herb vinaigrette and fried wonton strips

#### **MEDITERRANEAN CHOPPED CAESAR | 12**

Chopped romaine, feta cheese, piquillo peppers, fried chick peas, Kalamata olives, artichokes, grilled onions and Caesar dressing  
*Add chicken | 2*

#### **SOUTHWEST COBB SALAD | 14**

Baby greens with grilled southwestern chicken, bacon, avocado, grape tomatoes, corn relish, queso fresco and jalapeño-cilantro ranch dressing

### *sandwiches*

Served with hand-cut fries, substitute with soup or house salad

#### **THE SOUTHERN CUBAN | 11**

Pulled pork, ham, fried pickles, pepper jack cheese and Dijon mustard

#### **FIRESIDE GRILLED CHEESE | 8**

White cheddar cheese curds, American cheese, pepper jack cheese and Fireside sauce stuffed between grilled sourdough bread  
*Add bacon | 1.50*

#### **CATFISH PO-BOY | 11**

Fried catfish with lettuce, tomatoes, fried pickles and smoked corn tartar sauce

#### **OINK | 12**

Black pepper sausage, pulled pork, applewood bacon and spicy bacon jam

#### **THE VEGGIE | 10**

Grilled portobello, roasted tomato, grilled carrots, spinach, zucchini, roasted red onion, eggplant and piquillo pepper on a potato bun

#### **THE TRIPLE DECKER | 12**

Traditional Reuben with corned beef, sauerkraut, Swiss cheese and Thousand Island dressing

#### **PESTO GRILLED CHICKEN SANDWICH | 10**

Pesto marinated breast of chicken grilled with roasted tomatoes, provolone cheese and olive mayo on grilled sourdough bread

#### **FRIED BUFFALO CHICKEN SANDWICH | 10**

Fried breast of chicken dipped in buffalo sauce, with lettuce, tomato, onion and bleu cheese crumbles

### *burgers*

Served with hand-cut fries, substitute with soup or house salad

#### **CHEESEBURGER | 9**

Black Angus burger with cheddar, lettuce, tomato, onion and pickle

#### **8020 BURGER | 11**

Black Angus burger topped with fried green tomatoes, black pepper bacon, goat cheese and roasted garlic aioli

#### **TAR TAR | 10**

Black Angus burger topped with shallot, capers, anchovy butter, Dijon mustard and fried egg

#### **TENDERONI | 10**

Black Angus burger topped with pepperoni, walnut pesto, fresh mozzarella and marinara

#### **THE CARNEGIE | 12**

Black Angus burger topped with corned beef, grilled onions, sauerkraut, Swiss cheese and Thousand Island dressing

#### **GOLD RUSH | 10**

Black Angus burger topped with fried cheese curds, cheddar cheese, fried pickles and chipotle mayo

### *entrées*

#### **CORNMEAL CRUSTED CATFISH | 15**

Fried catfish with smoked corn tartar sauce, served with coleslaw and hand-cut fries

#### **BOURBON CEDAR PLANK SALMON | 23**

Grilled on a cedar plank and brushed with a bourbon glaze, served with grilled asparagus

#### **ROASTED PRIME RIB | 24**

Slow roasted, served with a house salad and baked potato

**SERVED DAILY AFTER 4PM**

#### **HAND CUT FILET | 28**

Choice cut tenderloin of beef, grilled to your liking with cilantro butter, served with a house salad and baked potato

#### **GRILLED CHICKEN MEDI | 18**

Grilled breast of chicken with artichokes, sun-dried tomatoes, basil and goat cheese, served with sautéed spinach and lemon butter sauce

#### **BACON SHROOM PASTA | 16**

Cavatappi pasta with onions, bacon, chicken, wild mushrooms, cream, parmesan and sage

#### **SHRIMP AND GRITS | 17**

Marinated gulf shrimp seared and served over cheesy bacon grits

#### **OLD SCHOOL FRIED CHICKEN | 16**

Fried chicken served with sweet potato waffles and bourbon maple syrup

#### **CHICKEN FRIED STEAK | 15**

Flash-fried country breaded steak smothered with cream gravy and served with mashed potatoes and vegetables

#### **PORTERHOUSE PORK CHOP | 18**

Grilled to perfection, served with mashed potatoes, grilled asparagus and jalapeño peach jam

### *sides*

#### **HOUSE SALAD | 4**

#### **BACON SAGE PASTA | 4**

#### **SAUTÉED OR CREAMED SPINACH | 4**

#### **MASHED POTATOES | 4**

#### **BAKED POTATO | 3**

#### **CHEESY GRITS | 4**

#### **GRILLED ASPARAGUS | 4**

#### **SPICY SAUTÉED MUSHROOMS | 4**

#### **HAND-CUT FRIES | 3**

#### **SOUP OF THE DAY / CHILI**

*Cup | 5*

*Bowl | 6*

### *desserts*

#### **TURTLE MOLTEN BUNDT CAKE | 6**

#### **ROCKSLIDE BROWNIE WITH**

#### **VANILLA BEAN ICE CREAM | 6.5**

#### **SALTED CARAMEL CHEESECAKE | 7**

#### **CRÈME BRÛLÉE | 6.5**

#### **ICE CREAM | 5.5**

*18% gratuity will be added to parties of 8 or more. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.*

# FIRESIDE

## grill

11AM – 1AM *daily*

## DRINK MENU

### *cocktails*

**PERFECT MARGARITA** | 9  
Hornitos silver, house made sweet n' sour  
*It lives up to its name—trust us*

**DARK N' STORMY®** | 9  
Gosling's Rum, ginger beer, fresh lime juice  
*An original island cocktail, spicy and refreshing*

**OKLAHOMA MULE** | 7  
Smithworks vodka, ginger beer, fresh lime juice  
*Local vodka adds a twist to this contemporary classic*

**GRANDPA'S LEMONADE** | 9  
Bulliet Rye, fresh lemon juice, soda  
*Modern cocktail with an old-fashioned flare*

**BLUE SUEDE** | 7  
Crème de violet, Ruffino Prosecco  
*Handpicked violets from the Alps add depth to this aesthetically elegant cocktail*

**FRENCH 75** | 9  
Boodles gin, fresh lemon juice, champagne  
*A classic French cocktail rumored to have a kick like the field gun it was named after*

**BROWN DERBY** | 9  
Makers Mark, honey syrup, fresh grapefruit juice  
*A smooth cocktail, named after the famous Los Angeles derby-shaped diner*

**THE ESTATE** | 9  
Boodles Gin, St. Germain, fresh grapefruit juice, basil  
*Fresh basil and grapefruit juice will leave you wanting more*

**MAI TAI** | 10  
Don Q Cristal, Trader Vic's Macadamia Nut Liqueur, Gosling's Dark Rum, fresh lime juice  
*Vintage cocktail that stays true to its roots*

### *after dinner drinks*

**BRANDY ICE** | 7  
Crème de Cocoa, brandy, vanilla bean ice cream  
*A delicious blend created just for adults*

**CHOCOLATE MARTINI** | 7  
Absolut Vanilla Vodka, Godiva chocolate, Crème de Cocoa, cream  
*The perfect expression of decadence in a glass*

**BANANA SPLIT** | 7  
Svedka, Crème de Banana, Baileys  
*A classic treat reimagined*

**ADULT FLOAT** | 6  
Vanilla ice cream and Best Damn Root Beer  
*A new twist on a timeless classic*

### *beer on tap*

**BLUE MOON BELGIAN WHITE** | 5  
*Denver, Colorado-Belgium White Ale 5.4%*  
Creamy oats brewed with valencia orange peel and coriander gives this beer the perfect combination of fruit and spice

**DOS EQUIS LAGER ESPECIAL** | 5  
*Monterrey, Mexico-Pale Lager 4.2%*  
A crisp, refreshing and light-bodied malt-flavored beer with a well-balanced finish. Served best with lime and salt

**TANK 7 FARMHOUSE ALE** | 7  
*Kansas City, Missouri-Saison 8.5%*  
Fermenter Tank 7 creates a flavorful surge of fruity aromatics and hoppy grapefruit notes that give this ale a long, dry and spicy finish

**BOULEVARD UNFILTERED WHEAT** | 5  
*Kansas City, Missouri-Wheat Ale 4.4%*  
A lively refreshing beer with a natural citrus flavor and distinctive cloudy appearance

**COOP F5 IPA** | 6  
*Oklahoma City, Oklahoma-Indian Pale Ale 6.8%*  
Refreshing grapefruit, big hops and strong malt tones make this a great example of the favored West Coast IPA

**MARSHALL ATLAS INDIA PALE ALE** | 6  
*Tulsa, Oklahoma-Indian Pale Ale 6.5%*  
Three different kinds of hops blend harmoniously together to bring about floral and earthy tones in this bold delicious ale

**DEAD ARMADILLO AMBER ALE** | 5  
*Tulsa, Oklahoma-Amber Ale 6.3%*  
Well-balanced amber with notes of caramel sweetness, roasted malt and a slightly bitter finish make this local brew a favorite

**LAGUNITAS IPA** | 6  
*Petaluma, California-Indian Pale Ale 6.2%*  
Made with 43 different hops and 65 various malts creating a flavor that will float your boat on whatever planet you're on

### *domestic*

**BUD LIGHT** | 3.50

**BUDWEISER** | 3.50

**BUD LIGHT LIME** | 3.50

**MICHELOB ULTRA** | 3.50

**COORS LIGHT** | 3.50

**COORS ORIGINAL** | 3.50

**MILLER LITE** | 3.50

**LANDSHARK LAGER** | 3.50

**PABST BLUE RIBBON** | 3.50

**BEST DAMN ROOT BEER** | 3

**ANGRY ORCHARD CIDER** | 3

### *import*

**DOS EQUIS LAGER** | 4  
Monterrey, Mexico

**HEINEKEN** | 4  
Zoeterwoude, Netherlands

**CORONA EXTRA** | 4  
Mexico City, Mexico

**MODELO ESPECIAL** | 5  
Mexico City, Mexico

**NEGRO MODELO** | 5  
Mexico City, Mexico

**FRANZISKANER HEFE-WEISSE** | 6  
Munich, Germany

**SPATAN OPTIMATOR** | 6  
Munich, Germany

### *craft*

**GOOSE ISLAND IPA** | 4  
Chicago, Illinois

**GOOSE ISLAND 312 URBAN WHEAT ALE** | 4  
Chicago, Illinois

**SAMUEL ADAMS BOSTON LAGER** | 5  
Boston, Massachusetts

**DALE'S PALE ALE** | 5  
Lyons, Colorado

**LEFT HAND 400 POUND MONKEY** | 5  
Longmont, Colorado

**LEFT HAND MILK STOUT** | 5  
Longmont, Colorado

**SIERRA NEVADA** | 5  
Chico, California

**ANCHOR STEAM BEER** | 5  
San Francisco, California