

# What Makes Us Special?

Locally Veteran Owned & Managed  
24 Bottle Self-Service Wine Station  
No Microwaves or Fryers in our Restaurant  
True Open-Kitchen Concept  
Alfresco Patio Dining



## Appetizers

### BLACKENED BITES\* GF

Your choice of pan seared blackened salmon or ahi tuna bites, topped with fresh pineapple salsa, served with a side of coconut lime sriracha aioli. 15

### BACON WRAPPED SHRIMP GF 🔥

Five jumbo shrimp wrapped in applewood bacon, baked in our 600+ degree open flame fire deck oven, served with honey BBQ and coconut lime sriracha sauces. 14

### JAMMIN' SPROUTS GF NEW

Fresh Brussel sprouts and grilled kielbasa sausage tossed with our habanero bacon jam, roasted in our 600+ degree open flame fire deck oven. 13.5

### BBQ BABY BACK RIB SLIDERS

Pulled "fall off the bone" baby back rib meat tossed with our honey BBQ sauce, topped with caramelized onions and Swiss cheese on three mini brioche buns. 14

### BLISTERED SHISHITO PEPPERS GF

Shishito peppers (mildly spicy) blistered in our 600+ degree open flame fire deck oven, served with cilantro lime aioli for dipping. 12

### POTATO & CHEDDAR PIEROGIES

Five sautéed dumplings stuffed with creamy potatoes and white cheddar cheese, tossed with sour cream and caramelized onions, topped with parmesan cheese and parsley. 11

Add Bacon 2 | Add Jalapeños 2

### FIREBREW BAKED WINGS GF 🔥

Traditional jumbo chicken wings baked in our 600+ degree open flame fire deck oven, then tossed in your choice of honey BBQ sauce, habanero bacon glaze, sweet thai chili glaze, or hot buffalo sauce. 6 Wings 9.5 or 12 Wings 17

## Soups & Salads

### SOUP OF THE DAY

May or may not be Gluten Free. Ask your server about today's selection. Cup 5.5 | Bowl 7.5

### FRENCH ONION SOUP

Made fresh daily with beef broth, caramelized onions, topped with Swiss cheese and croutons. Crock 6.5

### CAESAR SALAD

Romaine lettuce tossed with Caesar dressing, topped with parmesan cheese, and croutons.

Gluten Free if ordered without croutons. Side 5.5 Entrée 10

### GARDEN SALAD GF

Cucumbers, grape tomatoes, red onions, and red peppers over a blend of romaine lettuce and mixed greens. Side 5.5 Entrée 10

### GRILLED SALMON SALAD\* GF 🔥

Grilled fresh salmon, grape tomatoes, egg, candied pecans, and avocado over a blend of romaine lettuce and mixed greens. 20

### STEAKHOUSE SALAD\* GF

Grilled flat iron steak, grape tomatoes, cucumbers, blue cheese crumbles, and cheddar jack cheese over a blend of romaine lettuce and mixed greens. 22

### FIREBREW COBB SALAD GF

Grilled chicken breast, egg, applewood bacon, grape tomatoes, blue cheese crumbles, and avocado over a blend of romaine lettuce and mixed greens. 17

## Entrees

### SWEET THAI CHILI GLAZED SALMON\* GF

Pan seared fresh salmon, topped with our sweet thai chili glaze, finished in our 600+ degree fire deck oven. Served with a creamy mushroom and parmesan risotto and roasted asparagus. 24

### SALMON ROULADE\* GF 🔥

Fresh salmon rolled with spinach, mushrooms, and parmesan cheese, baked in our 600+ degree open flame fire deck oven, then topped with a white wine lemon shallot sauce. Served with a creamy mushroom and parmesan risotto and roasted asparagus. 26

### SCALLOPS & SHRIMP FLORENTINE\* 🔥

Pan seared sea scallops and sautéed shrimp over a bed of penne pasta, grape tomatoes, and fresh spinach, tossed in a white wine lemon shallot sauce. 32

### SESAME & WASABI AHI TUNA\* GF

Pan seared ahi tuna coated with sesame seeds and our wasabi spice blend, topped with wasabi mustard aioli. Served with a creamy mushroom and parmesan risotto and roasted asparagus. 26

### BACON WRAPPED SHRIMP GF

Jumbo shrimp wrapped in applewood bacon baked in our 600+ degree open flame fire deck oven, over honey BBQ and coconut lime sriracha sauces. Served with roasted red potatoes and our vegetable of the day. 19

### FLAT IRON STEAK\* GF

Grilled 8 oz. Certified Angus flat iron steak. Served with a honey bourbon glaze, roasted red potatoes, and our vegetable of the day.

Gluten Free without honey bourbon glaze. 24

Add Bacon 2 | Blue Cheese Crumbles 2 | Grilled Mushrooms & Onions 3

### RIBEYE STEAK\* GF

Grilled 12 oz. Certified Angus ribeye steak, topped with garlic herb compound butter. Served with roasted red potatoes and asparagus. 32

Add Bacon 2 | Blue Cheese Crumbles 2 | Grilled Mushrooms & Onions 3

### BBQ BABY BACK RIBS GF 🔥

Cooked "low & slow" resulting in fall off the bone tender baby back ribs smothered with our honey BBQ sauce. Served with potato wedges and our vegetable of the day. Half Rack 19 Full Rack 32

### GRILLED BONE-IN PORK CHOP\* GF

Grilled 12 oz. bone-in center cut pork chop topped with your choice of our habanero bacon glaze or honey bourbon glaze. Served with roasted red potatoes and our vegetable of the day. Gluten Free without honey bourbon glaze. 26

### BRUSCHETTA CHICKEN

Two grilled chicken breasts topped with roasted tomatoes, onions, basil, and our house cheese blend, drizzled with balsamic glaze. Served with garlic buttered angel hair pasta and roasted asparagus. 18.5

### GARLIC & HERB CHICKEN GF NEW

Two pan seared chicken breasts with our house blend seasoning and garlic herb compound butter. Served with roasted fingerling sweet potatoes and our vegetable of the day. 18.5

### PROTEIN "ADD ONS"

- Grilled Chicken (6 oz.) - 6
- Grilled or Sautéed Shrimp (6 oz.) - 10
- Grilled or Pan Seared Salmon (8 oz.) - 12
- Grilled or Pan Seared Ahi Tuna (8 oz.) - 12
- Pan Seared Scallops (4 each) - 12
- Grilled Flat Iron Steak (8 oz.) - 14



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GF = Gluten Free

🔥 = FIREBREW Fan Favorite

## Pizzas & Flatbreads

Hand tossed 12 inch pizzas and 4x11 inch (approximately) flatbreads baked in our 600+ degree open flame fire deck oven.

### CHEESE PIZZA

Pizza sauce, house cheese blend (mozzarella, provolone, romano), cheddar jack, and parmesan cheese. 12  
Add Pepperoni or Italian Sausage 2.5

### CHICAGO SOUTHSIDE PIZZA

Pizza sauce, Italian sausage, pepperoni, mushrooms, white onions, crushed red pepper, oregano, and our house cheese blend. 15

### FIREBREW PIGGY PIZZA

Honey BBQ sauce, baby back rib meat, caramelized onions, applewood bacon, house cheese blend and gouda cheese, drizzled with ranch dressing. 16

### CHICKEN FLORENTINE PIZZA

Alfredo sauce, grilled chicken, fresh spinach, bacon, diced tomatoes, red onion, and house cheese blend. 16

### MEAT LOVERS FLATBREAD

Pizza sauce, kielbasa sausage, Italian sausage, bacon, and cheddar jack cheese on a grilled garlic herb flatbread. 13.5

### PESTO CHICKEN FLATBREAD

Pesto sauce, grilled chicken, grape tomatoes, and our house cheese blend on a grilled garlic herb flatbread, topped with fresh basil and balsamic glaze. 13

### CHIPOTLE BBQ STEAK FLATBREAD\*

Honey BBQ sauce, thinly sliced flat iron steak, caramelized onions, red bell peppers, cheddar jack cheese, drizzled with chipotle aioli on a grilled garlic herb flatbread. 14.5

## Burgers

Our 8 oz. Certified Angus beef burgers are charbroiled over our open flame grill to your desired temperature and served on a brioche bun. Burgers come with your choice of potato wedges or our vegetable of the day.

### CHIPOTLE BBQ BURGER\*

Applewood bacon, caramelized onions, cheddar jack cheese, lettuce, tomato, chipotle aioli, and honey BBQ sauce. 14.5

### GOUDA VIBRATIONS BURGER\*

Applewood bacon, gouda cheese, mushrooms, lettuce, tomato, and chipotle aioli. 14.5

### BOURBON MUSHROOM & ONION BURGER\*

Sautéed mushrooms, caramelized onions, Swiss cheese, and honey bourbon glaze. 14.5

### BASIL PESTO BURGER\*

Pesto sauce, house cheese blend, tomato, fresh basil, and balsamic glaze. 14.5

(Substitute grilled chicken breast for any Certified Angus beef burger, available upon request)

## Sides

(All Sides are Gluten Free (GF) except Bacon Mac & Cheese)

### ROASTED VEGETABLE OF THE DAY 4

### BAKED POTATO WEDGES 4

### ROASTED RED POTATOES 4

### ROASTED FINGERLING SWEET POTATOES 5

### ROASTED ASPARAGUS 5.5

### BACON MAC & CHEESE 6

### CREAMY MUSHROOM & PARMESAN RISOTTO 6.5

### SEASONAL RISOTTO (LEMON DILL & SWEET PEA) 6.5



## Seasonal Delights

### BEEF BARBACOA TACOS

Tender beef barbacoa and fresh pineapple salsa inside two mini flour tortillas. Served with a side of cilantro lime aioli. 11

### MUSHROOM & ONION GOAT CHEESE PITA

Mushrooms, caramelized onions, and goat cheese on a garlic herb pita bread. Baked in our 600+ degree open flame fire deck oven and topped with balsamic glaze and micro greens. 12

### STRAWBERRY FIELDS SALAD GF

Your choice of protein, fresh strawberries, goat cheese, candied pecans, and red onions over a bed of mixed greens and romaine lettuce. Grilled Chicken 18 Sautéed Shrimp 21 Grilled Salmon 22

### PAN SEARED SCALLOPS GF

Pan seared sea scallops topped with crispy prosciutto over a lemon dill & sweet pea risotto, served with roasted asparagus. 32

### CHICKEN & WAFFLES

Belgian waffles topped with breaded chicken tenderloin, baja honey, our garlic and herb butter, and micro greens. 16

### BEEF BARBACOA QUESADILLA

Tender beef barbacoa, fresh jalapeños, diced tomatoes, and cheddar jack cheese inside a large flour tortilla. Served with chipotle aioli. 16.5

## Quesadillas & Pastas

### SOUTHWEST CHICKEN QUESADILLA

Grilled chicken, roasted corn, poblano peppers, onions, tomatoes, baja seasoning, and cheddar jack cheese inside a grilled flour tortilla. Served with fresh pineapple salsa and southwest ranch dressing. 15

### SHRIMP QUESADILLA

Sautéed shrimp, roasted corn, poblano peppers, onions, tomatoes, baja seasoning, and cheddar jack cheese inside a grilled flour tortilla. Served with fresh pineapple salsa and chipotle aioli. 18

### KIELBASA & CHICKEN MAC & CHEESE

Penne pasta, grilled kielbasa and chicken, tossed in a creamy roasted garlic alfredo, gouda, and cheddar jack cheese sauce, topped with panko and parmesan cheese. 18.5

### SEAFOOD MAC & CHEESE

Penne pasta, sautéed shrimp, and lump crab meat tossed in a creamy roasted garlic alfredo, gouda, and cheddar jack cheese sauce, topped with panko and parmesan cheese. 26

### BACON & BLUE STEAK PASTA\*

Grilled 8 oz. Certified Angus flat iron steak over a bed of angel hair pasta, tossed with a garlic blue cheese cream sauce, sautéed mushrooms, and bacon, then topped with parmesan cheese. 28

20% gratuity/service charge applied to parties of 10 or more.

\$15 "cakeage" fee for any personal dessert brought in by a guest.

\*Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Please notify your server if you have special dietary requirements.



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