

KIDSWORKS

For kids 12 and under. Includes a beverage, one side dish and a dessert.

HAMBURGER	4.99
CHEESEBURGER	5.29
GRILLED CHEESE	4.79
CHICKEN SALAD SANDWICH	5.19
CHEESE PIZZA	5.29
CHEESE & MACARONI PIZZA	5.79
PEPPERONI PIZZA	5.79
CHEESE & MACARONI	5.19
CHICKEN FINGERS	5.19
PASTA IN MARINARA	4.99
PASTA W/BUTTER & PARMESAN	4.99
BRISKET PLATE	5.79
HICKORY-GRILLED SIRLOIN	7.19
HICKORY-GRILLED SHRIMP	7.59

SWEETNESS

ROCKY ROAD CAKE

Frozen layers of homemade chocolate cake with praline pecan nougat, rocky road ice cream and ganache. 6.49

COLA CAKE À LA MODE

Chocolate iced, double chocolate cake made with Pepsi. Served with vanilla bean ice cream. 6.49

HOUSE CHEESECAKE

Homemade cheesecake in a new flavor each season. 6.49

SOUPS

MADE FROM-SCRATCH DAILY
Cup 3.99 | Bowl 4.99

COCKTAILS

BARREL AGED MANHATTAN Buffalo Trace Whiskey blended with sweet vermouth and bitters that we've barrel-aged for a month to impart a rich oak character. 8.95

BLOODY MARY Our famous house mix, vodka and celery. 6.00

BUBBLY BOUQUET St. Germain, Stoli Vodka, Chambord, simple syrup and Prosecco. 7.25

THE WATERMELON A shaken blend of Stoli Vodka, Midori and cranberry juice with lime. 7.00

OCCUPANCY Hendrick's Gin, Tattersall Blueberry Liqueur, simple syrup, lemon and fresh basil. 7.25

MANGO IPA GINGER SHANDY Empyrean Mango IPA, Domaine de Canton Ginger and Tattersall Grapefruit Crema Liqueur. 6.25

BERMUDA NEGRONI Hendrick's Gin, Campari, almond syrup, lime, pineapple juice, and cherry. 7.25

RASPBERRY GIN FIZZ Hendrick's Gin, Chambord Black Raspberry Liqueur, soda water and lime served on ice with mint. 6.95

APEROL SPRITZ Benvolio Prosecco and Aperol with a splash of soda water and an orange slice 6.50

CARIBBEAN GINGER Bumbu Rum, Domain de Canton, pineapple juice and fresh squeezed lime. 7.25

SPARKLING MINT JULEP Old Forester 86 Proof Bourbon, mint, a sugar cube and Perrier. 6.95

MARGARITAS

HOUSE MARGARITA Sauza Silver, triple sec, with a squeeze of lime. 6.00

STRAWBERRY MARGARITA Strawberries blended with Sauza Silver, triple sec, and lime juice, served in a sugar-rimmed glass. Or MANGORITA with blended mangos. 6.50

FIRESIDE CHAT Cazadores Reposado, agave nectar, Grand Marnier, lime in a salted glass. 7.95

STRAWBERRY DAIQUIRI Cruzan Rum blended with a splash of lime juice. MANGO, PASSION FRUIT or PEACH. 6.50

PINEAPPLE & GRAPEFRUIT MARGARITA Cazadores Tequila, Tattersall Grapefruit Crema Liqueur, pineapple juice, lime juice and simple syrup in a salted glass. 8.00

MARTINIS

SPIKED PINEAPPLE Malibu Pineapple, Stoli Citros, lime and pineapple juice, ginger beer and Angostura Bitters. 7.75

BANANA DAIQUIRI Bumbu Rum, fresh blended banana, pineapple and lime juice with a dash of bitters 7.25

BASIL GIMLET Bombay Sapphire, muddled basil, lime juice, simple syrup, and a basil leaf float. 10.00

SWEET-TART-TINI Stoli Citros, PAMA Pomegranate Liqueur and pineapple juice. 6.95

TICKET TO PARADISE Malibu Mango, Malibu Pineapple and orange juice with blended pomegranate and passion fruit, then splashed with soda water. 6.95

PEANUT BUTTER CUP Skrewball Peanut Butter Whiskey, Godiva, Kahlua and cream served in a chocolate swirled glass. 7.75

MULES

BARBADOS MULE Bumbu Rum with ginger beer and fresh-squeezed lime. 7.25

BERRY DELICIOUS MULE Stoli Raspberry Vodka, Tattersall Blueberry Liqueur, strawberry puree and ginger beer. 7.25

CUCUMBER LEMONADE MULE Cucumber vodka, lemonade, ginger beer and fresh squeezed lime. 7.25

CLASSIC MOSCOW MULE 6.75

MOCKTAILS

FAUX-JITO Mint leaves, simple syrup, passion fruit puree, lime, and soda. 5.50

COS-FAUX-POLITAN Cranberry juice, Perrier, lime squeeze and lemon juice. 5.50

MULE THAT DOESN'T KICK Pomegranate syrup, lime squeeze and ginger beer. 5.50

MOUNDS BAR Cream of coconut, chocolate syrup, cream and Pepsi topped with a cherry. 5.50

FROM-SCRATCH SIDES

cheese and macaroni	pinto beans	baked potato
french fries	almond rice	smashed potatoes
sautéed broccoli	cole slaw	roasted red potatoes

BEVERAGES

SOFT DRINKS	FOUNTAIN
Strawberry Lemonade	Pepsi
Orange Juice	Diet Pepsi
Apple Juice	Mountain Dew
Pineapple Juice	Diet Mountain Dew
Tomato Juice	Dr. Pepper
Grapefruit Juice	Diet Dr. Pepper
Sobe	Sierra Mist
Pomegranate	Mug Root Beer
Milk	Lemonade
Chocolate Milk	Fresh Brewed Iced Tea
Tazo Hot Tea	Raspberry Iced Tea
Red Bull	Coffee
Sugar Free Red Bull	Decaf Coffee
Perrier Sparkling Water	

ON TAP

LONG ROUTE PEANUT BUTTER PORTER: Enlightenment is the creamy union of peanut butter, chocolate and toast.

DARK SIDE VANILLA PORTER: Smooth, dark and seductive with cosmic hints of dark chocolate, roasted coffee and vanilla.

MIND OVER MANGO IPA: A mindful union of bitter hops and sweet mango, this crisp and refreshing India Pale Ale has a light, dry finish.

WATCH MAN IPA: Keeping the bitterness firm, but in check, this India Pale Ale is accented with floral and citrus notes that come from the mighty hop.

THIRD STONE BROWN: A light-hearted ale proving not all dark beers have to be filling. Smooth, refreshing and slightly nutty.

BURNING SKYE SCOTTISH: A Scottish-style ale brewed to blow your kilt up. Gracious, with a wee hint of smoked character.

LUNA SEA ESB: An Extra Special Bitter bursting with big caramel, strawberry and citrus flavors, balanced with a crisp, dry finish.

CHACO CANYON GOLD ALE: A favorite go-to, this light ale is brewed with a touch of honey for subtle sweetness with a refreshingly crisp, dry finish.



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Prices and availability subject to change. Please inform us any allergies upon ordering. We cook steaks, hamburgers and fish to order. Consuming raw or undercooked animal products may increase your risk of foodborne illness.

STARTERS

WOOD-FIRED PRETZELS
From-scratch, served with cheese sauce and spicy brown mustard. 8.39

ASIAGO CRAB DIP
Fresh crab, asiago, cream cheese, mozzarella and red peppers served with wonton chips. 10.99

FIRECRACKERS
Crisp egg rolls with vegetables and monterey jack, served with sweet and spicy dipping sauce. 8.89


CRAB CAKES 
Crispy Blue Lump crab cakes served with cole slaw. 10.99


HOUSE OR CAESAR SIDE SALAD 
4.99

KOREAN LETTUCE WRAPS
Seasoned prime rib, sliced red peppers, mushrooms, shredded carrots, crushed pineapple, peanuts, rice and lettuce cups, served family style with a spicy sambal chili sauce and a sweet and sour sauce. 13.79

SALADS Red Wine Vinaigrette, Citrus Caesar, Chipotle Ranch, Bleu Cheese, Green Goddess, Plum Vinaigrette and Creamy Horseradish-Dill.

SOUTHWEST CRAB CAKE SALAD 
On greens with red onion, grilled corn, avocado, romas, crispy tortilla strips and green goddess dressing. 11.69, or SALMON

STEAK SALAD 
Grilled sirloin, roasted red potatoes, bleu cheese, roasted roma tomatoes, red onions and croutons with red wine vinaigrette. 12.29 Or instead of steak, substitute HICKORY-GRILLED PORTABELLAS 9.69, or SALMON

CITRUS CAESAR 
Romaine, romas and croutons with citrus caesar dressing. 7.99 With HICKORY-GRILLED CHICKEN for 10.19, or SALMON

PIZZA Baked in our wood-fired oven. Add HOUSE or CAESAR SALAD for 3.99 or add THE WEDGE for 5.99.

BBQ CHICKEN PIZZA
Roasted chicken, homemade sweet bbq sauce, caramelized red onions, parmesan and mozzarella. 11.29

VEGGIE WORKS
Mushrooms, black olives, onions, peppers, pepperoncinis, mozzarella, parmesan and fresh marinara. 10.69

SWEET ITALIAN
Sweet Italian sausage, roasted peppers, onions, mozzarella, parmesan and fresh marinara. 11.69

WOOD-FIRED FLATBREAD
Topped with melted mozzarella and parmesan, served with a roasted red pepper dip. 8.29
ADDITIONAL TOPPINGS +99¢ each: grilled corn, tomatoes, black olives, roasted red peppers, jalapeños, mushrooms, caramelized red onion, diced red onion or green onion.

FIRE ROASTED SALSA AND CHIPS
Roasted tomatoes, poblanos, jalapeños, garlic, onion and cilantro served with homemade tortilla chips. 6.49

THE WEDGE SALAD
Iceberg with romas, bacon, crumbled bleu cheese and choice of chipotle ranch or bleu cheese dressing. 6.99

SANDWICHES & BURGERS

Served with one side dish. Add HOUSE SALAD or CAESAR SALAD for 3.99 or THE WEDGE for 5.99.

TOMMY PICKLES BURGER
Cream cheese, pickles, chopped bacon and fresh dill on a grilled bun. 9.99

CHEESEBURGER 
Choose American, cheddar, provolone, monterey or pepper-jack. Served with lettuce, tomato and onion. 9.49

VEGGIE BURGER
Homemade, with monterey jack, chipotle-mayo, lettuce, tomato and red onion. 8.99

BLACK AND BLEU BURGER
Seared with Cajun seasonings and topped with bleu cheese, peppered bacon and sautéed onions. 10.39

FIREWORKS CLUB
Ham, peppered bacon and rotisserie chicken on toasted wheat with pepper-jack, lettuce, tomato and sun-dried tomato mayo. 10.39

PHILLY CHEESE STEAK
Shaved petite filet and pepper-jack with sautéed onions, peppers and cheese sauce on a toasted hoagie. 11.19

ROTISSERIE CHICKEN SALAD
Rotisserie chicken, mayo, pineapple, celery and sliced almonds on toasted herb bread with lettuce and tomato. 9.79

HICKORY-GRILLED CHICKEN
Garlic-herb marinated and topped with lettuce, tomato, red onion and mayo on a toasted wheat bun. 9.59

BEEF BRISKET SANDWICH
With melted cheddar and caramelized red onions on a toasted onion bun with homemade bbq sauce. 9.89

AFTER 4 P.M. PRIME RIB SANDWICH
Slow roasted, served open-faced on sourdough with a side of au jus. 13.99

LEGENDS Add HOUSE or CAESAR SALAD for 3.99 or add THE WEDGE for 5.99.

BOURBON STREET CHICKEN 
Blackened with a Cajun cream sauce and served with two sides. 12.99

TUSCAN CHICKEN
Sautéed and served with a bruschetta-style topping and two side dishes. 13.19


CHICKEN MILAN
Sautéed with roasted red peppers, mushrooms and fresh basil in a beurre blanc sauce. Topped with melted provolone and served with two sides. 13.49

BACKDRAFT BRISKET 
Dry rubbed and slow cooked, served with bbq sauce and two sides. 14.19

MAUI FISH TACOS
Flour tortillas, blackened barramundi, monterey jack, citrus slaw, pineapple salsa. Served with pinto beans and cilantro-lime rice. 12.19

CHICKEN ENCHILADAS
Flour tortillas stuffed with chicken, cream cheese and Southwest veggies. Topped with poblano-cream sauce, monterey jack, chili sauce and cilantro. Served with a side of pinto beans and cilantro-lime rice. 12.79

BABY BACK RIBS
Pork ribs, dry rubbed and hickory-grilled, served with bbq sauce and two sides. HALF RACK 13.69 FULL RACK 20.19

STEAK  USDA Choice, aged for tenderness and grilled over a live hickory fire. Served with one side and choice of SOUP, HOUSE or CAESAR SALAD or upgrade to THE WEDGE for 2.69.

TOP SIRLOIN  8oz 16.99

FILET MIGNON  7oz 25.49

NEW YORK STRIP 12oz 26.49

RIBEYE 14oz 27.49

- STEAK SAUCES** +2.69
- Brandy Peppercorn
 - Gorgonzola w/Mushrooms
 - Roasted Jalapeño Goat Cheese
 - Herbed Mushrooms

AFTER 4 P.M. WOOD-FIRED ROTISSERIE CHICKEN

Served with one side dish. Add HOUSE SALAD or CAESAR SALAD for 3.99 or THE WEDGE for 5.99.

ROTISSERIE CHICKEN 
Half a chicken seasoned and slowly roasted. Served with two sides. 13.79

ROASTED CHICKEN PENANG
Rotisserie chicken smothered in a sweet and spicy Thai curry sauce with basil, peanuts and two sides. 14.99

THAI ROTISSERIE CHICKEN 
Half a chicken brushed with a Thai inspired glaze. Served with two sides. 14.99


CHIMICHURRI CHICKEN
Brushed with a tangy herbed-garlic sauce and served with two side dishes of your choice. 14.99

AFTER 4 P.M. ROTISSERIE PRIME RIB Carefully aged, rubbed with spices and slow roasted on our wood-fired rotisserie. Includes au jus, one side dish and choice of soup or salad. Limited quantity.
8oz 20.29 | **12oz** 24.29 | **16oz** 28.49 | **BLACKENED** +1

SEAFOOD

Served with your choice of SOUP, HOUSE or CAESAR SALAD or upgrade to THE WEDGE for 2.69.

HICKORY-GRILLED SALMON
Hickory-grilled and brushed with lemon-garlic butter. 20.19

SALMON PENANG 
Hickory-grilled, served with cilantro-lime rice and a sweet-spicy Thai curry sauce with basil and chopped peanuts. 22.19

CRAB RAVIOLI
Hand stuffed with fresh crab and three cheeses, lightly fried and served with our own herbed tomato vodka sauce. 13.99

MISO SALMON 
Sweet Asian-glazed and hickory-grilled with toasted sesame seeds, herbed mushrooms and one side. 22.19

PASTA

Served with garlic toast. Add HOUSE or CAESAR SALAD for 3.99 or add THE WEDGE for 5.99.

FETTUCCINE JABRISCO
Rotisserie chicken in a pesto-cream sauce with romano cheese. 14.29

EURO PASTA
Rotisserie chicken, red peppers, artichoke hearts and mushrooms tossed with gorgonzola cream sauce, penne, walnuts and romano. 14.39

PEKING PEANUT PENNE
Thai peanut sauce sautéed with chicken, yellow onions, celery and water chestnuts with penne noodles, garnished with chow mein noodles and romano cheese. 14.09

PHILLY CHEESE STEAK PASTA
Shaved prime rib with sautéed onions, mushrooms and peppers on fettuccine tossed in gorgonzola cream sauce and sprinkled with romano. 15.69

GRAND MAC DADDY
A creamy, rich cheese sauce over penne noodles and topped with slow-roasted brisket, caramelized red onions and ribbons of bbq sauce. 13.79

 Entrée Under 600 Calories