



A CELEBRATION OF WOOD-FIRED COOKING

TAKEOUT MENU

CALL
402-434-5645

5750 S. 86TH DRIVE | LINCOLN, NE

STARTERS

ASIAGO CRAB DIP

Fresh crab, asiago, cream cheese, mozzarella and red peppers served with wonton chips. **11.99**

WOOD-FIRED PRETZEL STICKS

From-scratch, served with cheese sauce and spicy brown mustard. **8.99**

CRAB CAKES

Crispy Blue Lump Crab cakes served with coleslaw. **12.99**

WOOD-FIRED FLATBREAD

Mozzarella and parmesan, served with a roasted red pepper dip. **8.79**

Additional Toppings +99¢ each: grilled corn, tomatoes, black olives, roasted red peppers, jalapeños, mushrooms, caramelized red onion, diced red onion or green onion.

KOREAN LETTUCE WRAPS

Prime rib, red peppers, carrots, jalapeños, peanuts, rice and lettuce cups. Served family style with pineapple salsa and Bulgogi sauce. **14.99**

FIRE ROASTED SALSA AND CHIPS

Roasted tomatoes, poblanos, jalapeños, garlic, onion and cilantro with tortilla chips. **7.49**

SALADS

Red Wine Vinaigrette, Caesar, Chipotle Ranch, Bleu Cheese and Green Goddess.

SOUTHWEST CRAB CAKE SALAD

Blue Lump Crab cakes on greens with red onion, grilled corn, avocado, romas, crispy tortilla strips and green goddess dressing. **Sub Salmon 13.49**

CAESAR SALAD

Romaine, romas and croutons with caesar dressing. **8.49**
Add Hickory-grilled Chicken for 11.99, or Salmon 12.99

STEAK SALAD

Grilled sirloin, roasted red peppers, roasted garbanzo beans, bleu cheese, romas and red onions with red wine vinaigrette. **12.99**
Sub Hickory-grilled Portabellas 9.99, or Salmon 13.49

WEDGE SALAD

Iceberg with romas, peppered bacon, crumbled bleu cheese and choice of chipotle ranch or bleu cheese dressing. **6.99**
Add Hickory-grilled Chicken for 10.99, or Salmon 12.49

HOUSE OR CAESAR DINNER SALAD

5.99

SOUPS made from scratch daily. Cup **4.49** | Bowl **5.99**

Add Dinner Salad or Soup for **4.49** or French Onion Soup or Wedge Salad for **5.99**.

SANDWICHES & BURGERS

Served with one side dish.

FIREWORKS CLUB

Ham, peppered bacon and rotisserie chicken on toasted wheat with pepperjack, lettuce, tomato and sun-dried tomato mayo. **10.99**

ITALIAN BEEF

Thinly sliced prime rib served on toasted herb bread with melted provolone cheese, pepperoncini peppers and house-made giardiniera served with au jus. **13.99**

ROTISSERIE CHICKEN SALAD

Rotisserie chicken, mayo, pineapple, celery and sliced almonds on toasted herb bread with lettuce and tomato. **10.99**

BEEF BRISKET SANDWICH

Cheddar and caramelized red onions on a toasted onion bun with bbq sauce. **10.99**

PHILLY CHEESE STEAK

Shaved petite filet and pepperjack with sautéed onions, peppers and cheese sauce on a toasted hoagie. **12.99**

HICKORY-GRILLED CHICKEN

Garlic-herb marinated chicken breast topped with lettuce, tomato, red onion and mayo on a toasted wheat bun. **9.99**

CHEESEBURGER

Choose American, cheddar, provolone, Monterey Jack or pepperjack. Served with lettuce, tomato and onion. **10.79**

BLACK AND BLEU BURGER

Blackened, bleu cheese, peppered bacon and sautéed onions. **11.59**

VEGGIE BURGER

Monterey Jack, chipotle-mayo, lettuce, tomato and red onion. **9.99**

LEGENDS

Served with two side dishes.

ROTISSERIE CHICKEN

After 4 p.m. Wood-fired rotisserie chicken seasoned and slowly roasted. **13.99**

MAUI FISH TACOS

Flour tortillas, blackened mahi, Monterey Jack, citrus slaw, pineapple salsa. **13.49**

CHICKEN MILAN

Sautéed with roasted red peppers, mushrooms and fresh basil in a beurre blanc sauce. Topped with melted provolone. **14.49**

BACKDRAFT BRISKET

Dry-rubbed and slow-cooked, served with bbq sauce. **14.99**

BOURBON STREET CHICKEN

Blackened with a Cajun cream sauce. **14.49**

BABY BACK RIBS Pork ribs, dry-rubbed and hickory-grilled, served with bbq sauce. Half Rack **15.99** | Full Rack **23.49**

TUSCAN CHICKEN

Parmesan-encrusted chicken, sautéed and served with an herbed tomato topping. **14.79**

CHIMICHURRI CHICKEN

After 4 p.m. Wood-fired rotisserie chicken brushed with chimichurri sauce. **15.49**

ROTISSERIE PRIME RIB AFTER 4 P.M.

Slow roasted on our wood-fired rotisserie. Comes with au jus. Served with two side dishes. Limited quantity.

8oz **21.99** | 12oz **25.99** | 16oz **30.99** | **Blackened** +1.49

STEAK & SEAFOOD

Grilled over a live hickory fire. Served with two sides.



TOP SIRLOIN 8oz **18.49**

FILET MIGNON 7oz **27.99**

NEW YORK STRIP 12oz **28.99**

RIBEYE 14oz **29.99**

HICKORY-GRILLED SALMON

Brushed with lemon-garlic butter. 6OZ **13.99** | 8OZ **20.99**
Island Style with pineapple salsa. 6OZ **15.49** | 8OZ **22.49**

MISO SALMON

Hickory-grilled with a sweet Asian glaze and toasted sesame seeds and herbed mushrooms. 6OZ **15.99** | 8OZ **22.99**

STEAK SAUCES +2.99

- Brandy Peppercorn
- Gorgonzola w/Mushrooms

PIZZA & PASTA

MIDNIGHT SPECIAL

Pepperoni, cream cheese, mushrooms, mozzarella, parmesan and marinara. **12.49**

VEGGIE WORKS

Mushrooms, black olives, onions, peppers, pepperoncinis, mozzarella, parmesan and marinara. **10.99**

SWEET ITALIAN

Sweet Italian sausage, roasted peppers, onions, mozzarella, parmesan and marinara. **12.19**

PIZZA MARGHERITA

Mozzarella, olive oil, basil, parmesan, roasted garlic and tomatoes. **10.99**

BBQ CHICKEN PIZZA

Roasted chicken, sweet bbq sauce, caramelized red onions, parmesan and mozzarella. **11.79**

FETTUCCINE JABRISCO

Rotisserie chicken in a pesto gorgonzola sauce with romano cheese. **14.79**

PHILLY CHEESE STEAK PASTA

Shaved prime rib with sautéed onions, mushrooms and peppers on fettuccine tossed in gorgonzola cream sauce and sprinkled with romano. **16.29**

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. **14.29**

CRAB RAVIOLI

Hand stuffed with fresh crab and three cheeses, lightly fried with herbed tomato vodka sauce. **14.49**

FROM-SCRATCH SIDES

- Cheese and macaroni
- French fries
- Sautéed broccoli
- Coleslaw
- Baked potato
- Smashed potatoes
- Cilantro lime rice

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

HAMBURGER	5.69	CHEESE & MACARONI PIZZA*	6.29
CHEESEBURGER	5.99	CHEESE & MACARONI	5.79
GRILLED CHEESE	5.19	CHICKEN FINGERS	5.79
CHEESE PIZZA*	5.49	PASTA IN BUTTER OR MARINARA	5.19
PEPPERONI PIZZA*	5.99	HICKORY-GRILLED SIRLOIN	7.79

*Side dish not included with pizzas.

SWEETNESS

HOUSE CHEESECAKE

Homemade cheesecake in a new flavor each season. **6.99**

ROCKY ROAD CAKE

Frozen layers of homemade chocolate cake with praline pecan nougat, rocky road ice cream and ganache. **6.99**

COLA CAKE À LA MODE

Chocolate iced, double chocolate cake made with Pepsi. Served with vanilla bean ice cream. **6.99**

BEVERAGES

SOFT DRINKS

- Strawberry Lemonade
- Orange Juice
- Apple Juice
- Pineapple Juice
- Tomato Juice
- Grapefruit Juice
- Sobe Pomegranate
- Milk
- Chocolate Milk
- Tazo Hot Tea
- Red Bull
- Sugar Free Red Bull
- Perrier Sparkling Water

FOUNTAIN

- Pepsi
- Diet Pepsi
- Mountain Dew
- Diet Mountain Dew
- Dr. Pepper
- Diet Dr. Pepper
- Sierra Mist
- Mug Root Beer
- Lemonade
- Fresh Brewed Iced Tea
- Raspberry Iced Tea
- Coffee
- Decaf Coffee

FAMILY PASTA

Serves 4-6, family style. Includes your choice of HOUSE or CAESAR SALAD and 10 slices of grilled herb bread.

PHILLY PASTA FAMILY DINNER

56

FETTUCCINE JABRISCO FAMILY DINNER

42

GRAND MAC DADDY FAMILY DINNER

46

FAMILY DINNER

Serves 4-6, family style. Includes your choice of HOUSE or CAESAR SALAD and two (1-quart) side dishes.*

BABY BACK RIBS FAMILY DINNER

62.99

BOURBON STREET CHICKEN FAMILY DINNER

42.99

BACKDRAFT BRISKET FAMILY DINNER

44.99

CHICKEN MILAN FAMILY DINNER

42.99

TUSCAN CHICKEN FAMILY DINNER

42.99

*Choose from: cheese and macaroni, sautéed broccoli, almond rice, cilantro-lime rice, coleslaw and smashed potatoes.

FIREWORKS FEAST

64.99

Serves 4-6, family style. Includes four (1-quart) side dishes* and the following entrées:

BABY BACK RIBS, FULL RACK

BACKDRAFT BRISKET, 1 POUND

WHOLE ROTISSERIE CHICKEN

*Choose from: cheese and macaroni, sautéed broccoli, pinto beans, cilantro-lime rice, cole slaw and smashed potatoes.

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**

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

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

SCREW THIS Skrewball Peanut Butter Whiskey, cream of coconut, orange juice, pineapple juice, with a cherry and sprinkle of nutmeg. **7.25**

THE DARKSIDE OF ORANGE Empyrean Darkside Vanilla Porter with Stolli Orange Vodka, Campari Liqueur and an orange slice. **6.75**

MELON ON THE BEACH Stolli Vodka, Midori Liqueur, Chambord Liqueur, pineapple and cranberry juice and an orange slice. **7.25**

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

APEROL SPRITZ Benvolio Prosecco and Aperol with a splash of soda water and an orange slice. **7.25**

GRAPEFRUIT AND VODKA SONIC Stolli Vodka, Tattersall Grapefruit Liqueur, lemon juice, soda and tonic water with a lemon twist. **7.00**

GRANDMA'S WHISKEY Old Forester, Grand Marnier and lemon juice with an orange twist. **7.25**

MARGARITAS

HOUSE MARGARITA Sauza Silver, triple sec, with a squeeze of lime. **6.25**

STRAWBERRY MARGARITA Strawberries blended with Sauza Silver, triple sec, and lime juice, served in a sugar-rimmed glass. **Or Mangorita** with blended mangoes. **6.75**

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. **Or Mango, Passion Fruit or Peach.** **6.75**

PINEAPPLE & GRAPEFRUIT MARGARITA Cazadores Tequila, Tattersall Grapefruit Crema Liqueur, pineapple juice, lime juice and simple syrup in a salted glass. **8.25**

MARTINIS

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

ELVIS HAS LEFT THE BUILDING Skrewball Peanut Butter Whiskey, banana purée, crème de banana, pineapple juice and Peychaud's Bitters with a banana chip. **8.00**

JUICE-FREE COSMO Stoli Citros Vodka, Tattersall Cranberry Liqueur and Grand Marnier with a squeeze of lime and an orange twist. **7.50**

SWEET-TART-TINI Stoli Citros, PAMA Pomegranate Liqueur and pineapple juice. **7.25**

VANILLA BERRY Stoli Vodka, Tuaca Liqueur and Chambord Liqueur with a lemon peel. **7.50**

MOCHA MINT Kahlua, White Crème de Menthe and White Crème de Cocoa garnished with a mint leaf. **7.50**

MULES

BARBADOS MULE Bumbu Rum with ginger beer and fresh-squeezed lime. **7.50**

BLUEBERRY MINT MULE Blueberry Stoli Vodka, Tattersall Blueberry Liqueur, ginger beer and mint leaves with a lime squeeze. **7.50**

CUCUMBER LEMONADE MULE Cucumber vodka, lemonade, ginger beer and fresh squeezed lime. **7.50**

CLASSIC MOSCOW MULE **7.00**

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**



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ON TAP

Brewed in-house by 

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.

SUNSLINGER EXTRA PALE ALE: A low-calorie, low-carb, dry-hopped wheat ale with crisp lemon citrus highlights.

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.

COLLAPAR OATMEAL STOUT: Velvety, malt sweetness with a hint of roast coffee and a creamy cascading head.

LIMITED & SEASONAL: Ask about our current selection.

WINES

REDS

CABERNET SAUVIGNON

CK MONDAVI 5.75/24
California

JOEL GOTT 9/41
California

INSPIRATIONAL REDS

TRIVENTO RESERVE MALBEC 7/30
Mendoza, Argentina

19 CRIMES, SHIRAZ BLEND 7.25/31
Southeastern, Australia

DREAMING TREE CRUSH 7.50/34
Geyersville, CA.
A blend of merlot and zinfandel.

ZINFANDEL

ZEN OF ZINS 6.50/29
Lodi, CA

FIREWORKS SANGRIA

A feisty wine punch of cabernet, cointreau, fresh fruit and juices, available by the glass or carafe (serves 2-4). **6.25/22.95**

MERLOT

CK MONDAVI 5.75/24
California

14 HANDS 7.25/31
Columbia Valley, WA

PINOT NOIR

FIRESTEED 7.50/34
Willamette Valley, OR

MEIOMI 8.95/40
California

WHITES

CHARDONNAY

CK MONDAVI 5.75/24
California

FRANCISCAN 7.50/34
Napa, CA

SAUVIGNON BLANC

NOBILO 6.25/28
Marlborough, New Zealand

JOEL GOTT 7.25/31
California

PINOT GRIGIO

GNARLY HEAD 6.50/29
California

LEGENDARY WHITES

LA TERRE WHITE ZIN 5.50/24
California

MOVENDO MOSCATO 6.50/28
Puglia, Italy

SEAGLASS RIESLING 6.50/28
Monterey, CA

MEIOMI ROSÉ 7.50/33
California

CHAMPAGNE & SPARKLING

FRANCIS COPPOLA SOFIA 32
California

BENVOLIO PROSECCO 7.50/33
Italy

MOËT & CHANDON IMPERIAL 75
Champagne, France

PHONE 402-434-5645

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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 food-borne illness.