

Celebrate Flavor



Celebrate Life!

Starters

ASIAGO CRAB DIP

Fresh crab, Asiago, cream cheese, mozzarella and red peppers served with wonton chips. **12.99**

WOOD-FIRED PRETZEL STICKS

From scratch, served with cheese sauce and spicy brown mustard. **9.49**

CRAB CAKES

Crispy Blue Lump Crab cakes served with coleslaw. **13.99**

WOOD-FIRED FLATBREAD

Mozzarella and Parmesan, served with a roasted red pepper dip. **9.49**

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. **16.49**

FIRE ROASTED SALSA AND CHIPS

Roasted tomatoes, poblanos, jalapeños, garlic, onion and cilantro with tortilla chips. **7.99**

FRENCH ONION SOUP

Baked with homemade croutons and Gruyère cheese. **7.29**

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 14.49

CAESAR SALAD

Romaine, Romas and croutons with Caesar dressing. **8.99**

Add Hickory-grilled Chicken for 12.99, or Salmon 13.99

STEAK SALAD

Grilled sirloin, roasted red peppers, roasted garbanzo beans, bleu cheese, Romas and red onions with red wine vinaigrette. **13.99**

Sub Hickory-grilled Portabellas 10.99, or Salmon 13.99

WEDGE SALAD

Iceberg with Romas, peppered bacon, crumbled bleu cheese and choice of chipotle ranch or bleu cheese dressing. **7.49**

Add Hickory-grilled Chicken for 11.99, or Salmon 13.49

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**.

From-Scratch Sides

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

 Entrée Under 600 Calories

Sandwiches & Burgers

Served with one side dish.

FIREWORKS CLUB

Ham, peppered bacon and rotisserie chicken on toasted wheat with pepper jack, lettuce, tomato and sun-dried tomato mayo. **11.49**

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. **14.99**

ROTISSERIE CHICKEN SALAD

Rotisserie chicken, mayo, pineapple, celery and sliced almonds on toasted herb bread with lettuce and tomato. **11.49**

BEEF BRISKET SANDWICH

Cheddar and caramelized red onions on a toasted onion bun with bbq sauce. **11.99**

PHILLY CHEESE STEAK

Shaved petite filet and pepper jack with sautéed onions, peppers and cheese sauce on a toasted hoagie. **13.99**

HICKORY-GRILLED CHICKEN

Garlic-herb marinated chicken breast topped with lettuce, tomato, red onion and mayo on a toasted wheat bun. **10.49**

CHEESEBURGER

Choose American, cheddar, provolone, Monterey Jack or pepper jack. Served with lettuce, tomato and onion. **11.19**

BACON APPLE WHISKEY BURGER

Bacon, Granny Smith apple and Jack Daniel's jam with pepper jack and jalapeños. **12.39**

BLACK AND BLEU BURGER

Blackened, bleu cheese, peppered bacon and sautéed onions. **12.49**

VEGGIE BURGER

Monterey Jack, chipotle-mayo, lettuce, tomato and red onion. **10.49**

Legends

Served with two side dishes.

ROTISSERIE CHICKEN After 4 p.m.

Wood-fired rotisserie chicken seasoned and slowly roasted. **14.89**

MAUI FISH TACOS

Flour tortillas, blackened mahi, Monterey Jack, citrus slaw and pineapple salsa. **13.99**

CHICKEN MILAN

Sautéed with roasted red peppers, mushrooms and fresh basil in a beurre blanc sauce. Topped with melted provolone. **14.99**

BACKDRAFT BRISKET

Dry-rubbed and slow-cooked, served with bbq sauce. **15.99**

BOURBON STREET CHICKEN

Blackened with a Cajun cream sauce. **14.99**

BABY BACK RIBS

Pork ribs, dry-rubbed and hickory-grilled, served with bbq sauce. **19.49**

CHICKEN ENCHILADAS

Flour tortillas with hickory-grilled chicken, cream cheese and Southwest veggies. Topped with green chili cream sauce and Monterey Jack, drizzled with ribbons of roasted poblano salsa verde. **13.49**

TUSCAN CHICKEN

Parmesan-encrusted chicken, sautéed and served with an herbed tomato topping. **15.29**

CHIMICHURRI CHICKEN After 4 p.m.

Wood-fired rotisserie chicken brushed with chimichurri sauce. **15.89**

Rotisserie Prime Rib

After 4 p.m. Limited quantity.

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

8oz 24.99 | 12oz 28.99 | 16oz 33.99 | Blackened +1.49

Steak & Seafood

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

TOP SIRLOIN  8oz 20.49

FILET MIGNON  7oz 29.99

NEW YORK STRIP 12oz 30.99

RIBEYE 14oz 31.99



STEAK SAUCES +2.99 Brandy Peppercorn | Gorgonzola w/ Mushrooms

HICKORY-GRILLED SALMON

Brushed with lemon-garlic butter. 6OZ 14.99 | 8OZ 21.99

Island Style with pineapple salsa. 6OZ 16.49 | 8OZ 23.49

MISO SALMON

Hickory-grilled with a sweet Asian glaze and toasted sesame seeds and herbed mushrooms. 6OZ 16.99 | 8OZ 23.99

FRESH FISH SPECIAL

Hickory-grilled fish of the day. Market price. Blackened +1.49

Pizza & Pasta

MIDNIGHT SPECIAL

Pepperoni, cream cheese, mushrooms, mozzarella, Parmesan and marinara. 13.19

VEGGIE WORKS

Mushrooms, black olives, onions, peppers, pepperoncinis, mozzarella, Parmesan and marinara. 11.69

SWEET ITALIAN

Sweet Italian sausage, roasted peppers, onions, mozzarella, Parmesan and marinara. 12.89

PIZZA MARGHERITA

Mozzarella, olive oil, basil, Parmesan, roasted garlic and tomatoes. 11.69

BBQ CHICKEN PIZZA

Roasted chicken, sweet bbq sauce, caramelized red onions, Parmesan and mozzarella. 12.49

FETTUCCINE JABRISCO

Rotisserie chicken in a pesto gorgonzola sauce with romano cheese. 14.99

PHILLY CHEESE STEAK PASTA

Shaved prime rib with sautéed onions, mushrooms and peppers on fettuccine tossed in gorgonzola cream sauce and sprinkled with romano cheese. 16.79

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. 14.49

CRAB RAVIOLI

Hand-stuffed with fresh crab and three cheeses, lightly fried with herbed tomato vodka sauce. 14.99

Kids Works

For kids 12 and under. Includes a beverage, one side dish and a dessert. *Side dish not included with pizzas.

HAMBURGER 6.49 CHEESE & MACARONI PIZZA* 6.49

CHEESEBURGER 6.69 CHEESE & MACARONI 6.39

GRILLED CHEESE 5.39 CHICKEN FINGERS 6.39

CHEESE PIZZA* 5.79 PASTA (BUTTER/MARINARA) 5.79

PEPPERONI PIZZA* 6.29 HICKORY-GRILLED SIRLOIN 8.29

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

MAPLE PECAN CAKE (GLUTEN-FREE)

Maple-vanilla sponge cake with pecan praline mousse and caramel. 6.99

COLA CAKE À LA MODE

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

SPICED PEACH CRÈME BRÛLÉE

Traditional cream custard infused with spiced peach purée, topped with caramelized raw sugar. 6.99

On Tap

Brewed in-house by  EMPYREAN BREWING CO.

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.

4/2022 ©FireWorks Restaurant. 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.

Drinks

We serve Pepsi products

Cocktails

MANHATTAN

Bulleit Whiskey blended with sweet vermouth and bitters. **9.25**

BUBBLY BOUQUET

St. Germain, Stoli Vodka, Chambord, simple syrup and Prosecco. **7.50**

THE WATERMELON

A shaken blend of Stoli Vodka, Midori and cranberry juice with lime. **7.25**

SCREW THIS

Skrewball Peanut Butter Whiskey, cream of coconut, orange juice, pineapple juice, with a cherry and sprinkle of nutmeg. **7.50**

THE DARK SIDE OF ORANGE

Empyrean Dark Side Vanilla Porter with Stoli Orange Vodka, Campari Liqueur and an orange slice. **7.00**

MELON ON THE BEACH

Stoli Vodka, Midori Liqueur, Chambord Liqueur, pineapple and cranberry juice and an orange slice. **7.50**

RASPBERRY GIN FIZZ

Hendrick's Gin, Chambord Black Raspberry Liqueur, soda water and lime with mint. **7.25**

APEROL SPRITZ

Benvolio Prosecco and Aperol with a splash of soda water and an orange slice. **7.75**

GRAPEFRUIT AND VODKA SONIC

Stoli Vodka, Tattersall Grapefruit Liqueur, lemon juice, soda and tonic water with a lemon twist. **7.25**

GRANDMA'S WHISKEY

Old Forester, Grand Marnier and lemon juice with an orange twist. **7.50**

Margaritas

HOUSE MARGARITA

Sauza Silver, triple sec, with a squeeze of lime. **6.50**

STRAWBERRY MARGARITA

Strawberries blended with Sauza Silver, triple sec, and lime juice, served in a sugar-rimmed glass. **Or Mangorita** with blended mangoes. **6.95**

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.** **6.95**

PINEAPPLE & GRAPEFRUIT MARGARITA

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

Mules

BARBADOS MULE

Bumbu Rum with ginger beer and fresh-squeezed lime. **7.75**

BLUEBERRY MINT MULE

Blueberry Stoli Vodka, Tattersall Blueberry Liqueur, ginger beer and mint leaves with a lime squeeze. **7.75**

CUCUMBER LEMONADE MULE

Cucumber vodka, lemonade, ginger beer and fresh squeezed lime. **7.75**

CLASSIC MOSCOW MULE 7.25

Martinis

SPIKED PINEAPPLE

Malibu Pineapple, Stoli Citros, lime and pineapple juice, ginger beer and Angostura Bitters. **7.95**

ELVIS HAS LEFT THE BUILDING

Skrewball Peanut Butter Whiskey, banana purée, crème de banana, pineapple juice and Peychaud's Bitters with a banana chip. **8.25**

JUICE-FREE COSMO

Stoli Citros Vodka, Tattersall Cranberry Liqueur and Grand Marnier with a squeeze of lime and an orange twist. **7.75**

SWEET-TART-TINI

Stoli Citros, PAMA Pomegranate Liqueur and pineapple juice. **7.50**

VANILLA BERRY

Stoli Vodka, Tuaca Liqueur and Chambord Liqueur with a lemon peel. **7.75**

MOCHA MINT

Kahlua, White Crème de Menthe and White Crème de Cocoa garnished with a mint leaf. **7.75**

Wines

REDS

CABERNET SAUVIGNON

CK MONDAVI, California **6/26**

14 HANDS, Columbia Valley, WA **7.50/32**

JOEL GOTT, California **9.25/43**

INSPIRATIONAL REDS

TRIVENTO RESERVE MALBEC, Mendoza, Argentina **7.25/32**

19 CRIMES, SHIRAZ BLEND, Southeastern, Australia **7.50/32**

DREAMING TREE CRUSH, Geyersville, CA. A blend of merlot and zinfandel. **7.75/35**

ZINFANDEL

ZEN OF ZINS, Lodi, CA **6.75/31**

FIREWORKS SANGRIA

A feisty wine punch of cabernet, cointreau, fresh fruit and juices, available by the glass or carafe (serves 2-4). **6.95/24.95**

MERLOT

CK MONDAVI, California **6/26**

14 HANDS, Columbia Valley, WA **7.50/32**

PINOT NOIR

FIRESTEED, Willamette Valley, OR **8/36**

MEIOMI, California **9.25/43**

WHITES

CHARDONNAY

CK MONDAVI, California **6/26**

FRANCISCAN, Napa, CA **7.75/36**

SAUVIGNON BLANC

NOBILO, Marlborough, New Zealand **6.75/32**

JOEL GOTT, California **7.50/33**

PINOT GRIGIO

GNARLY HEAD, California **6.75/31**

LEGENDARY WHITES

LA TERRE WHITE ZINFANDEL, California **6/26**

MOVENDO MOSCATO, Puglia, Italy **6.75/30**

SEAGLASS RIESLING, Monterey, CA **6.75/30**

MEIOMI ROSÉ, California **7.75/35**

Champagne & Sparkling

FRANCIS COPPOLA SOFIA, California **34**

BENVOLIO PROSECCO, Italy **7.75/35**

MOËT & CHANDON IMPERIAL, Champagne, France **75**

