

**FIRE**

**BRUNCH**

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# FIRE

Signature Dishes & Craft Cocktails in Denver's Golden Triangle District Neighborhood

CHEF'S SIGNATURE MUST-TRY ITEMS: 

START YOUR DAY	<p><b>BLUE SUNRISE SMOOTHIE</b> 10 blueberries   cranberry juice   kale   strawberries   bananas   almond butter</p> <p> <b>CUCUMBER LIME BLISS</b> 10 avocado   lime   cucumber   coconut milk   kale   honey</p> <p><b>CREAMY BURRATA</b> 22 heirloom tomatoes   field greens   olives   pickled onions   grilled artisan breads</p> <p><b>CHARCUTERIE</b> 21 cured meats   artisan cheese   pickled vegetables   salted almonds   local jam   grilled toast points</p> <p> <b>FIRE SPICED WINGS</b> 14 signature crispy buffalo spiced wings   lime creme fraiche   sweet peppers</p> <p> <b>TRUFFLE PARMESAN FRIES</b> 10 signature FIRE spiced smoked aioli</p> <p><b>YOGURT &amp; GRANOLA</b> 13 Seasonal fresh fruit   toasted oats and nuts   local honey</p> <p><b>STEELCUT OATMEAL</b> 12 seasonal fruit   cinnamon sugar   dried cranberries</p> <p><b>AVOCADO TOAST</b> 13 spiced &amp; toasted pepitas   arugula salad   lemon vinaigrette   capers   salted rosemary sourdough bread <b>add egg your way* 2</b></p> <p><b>FRIED GOAT CHEESE</b> 15 arugula   radicchio   frisee   beets   baby tomatoes   pickled red onion   olives   lemon vinaigrette</p> <p><b>SPRING COBB</b> 17 romaine   radicchio   spring peas watermelon   radishes   eggs   heirloom tomatoes   danish blue cheese   maple pecan-wood bacon   ciabatta croutons   creamy chive vinaigrette <b>add to your salad- chicken 6, shrimp 7, salmon 8 or steak 12</b></p>	COCKTAILS	<p><b>FIRE BLOODY MARY</b> 16 tito's handmade vodka   freshies bloody mix   torched rosemary   jumbo shrimp <b>How spicy do you want it? MILD, MEDIUM or FIRE!</b></p> <p><b>PASSIONFRUIT MIMOSA</b> 14 chinola passionfruit   vanilla   ART cava   orchid</p> <p><b>SUNSET SPRITZ</b> 14 ketel one botanical grapefruit &amp; rose   fresh lemon   chandon garden spritz</p>			
	COFFEE & TEA		PLATES	<p><b>BRUNCH BURRITO</b> 16 roasted red pepper aioli   salsa verde   egg   queso fresco   bacon</p> <p><b>STEAK BENEDICT*</b> 20 FIRE spiced steak   poached eggs   arugula salad   english muffin</p> <p> <b>BACON GOUDA SANDWICH*</b> 16 ciabatta bread   maple pecan wood smoked bacon   roasted red pepper aioli   smashed avocado   gouda   fried egg   hashbrown casserole</p> <p><b>OMELET YOUR WAY*</b> 16 served with hashbrown casserole   choose two toppings: onions   spinach   mushroom   bacon   pork sausage   chicken sausage   tomatoes   avocado   cheddar   gouda   bell pepper   goat cheese <b>add additional topping 1.50</b></p> <p><b>FARM FRESH EGGS*</b> 16 two eggs your way   bacon, chicken sausage or pork sausage   hashbrown casserole   choice of toast</p> <p><b>BUTTERMILK PANCAKES</b> 15 seasonal berries   vanilla cream   maple syrup</p> <p><b>SMOKED SALMON TOAST*</b> 20 smoked salmon   creamy trio herb cheese   arugula salad   lemon vinaigrette   capers   salted rosemary sourdough bread</p> <p><b>TOASTED CHICKPEA FALAFEL</b> 17 hummus   dill sauce   baby tomatoes   arugula   grilled naan bread   fries</p> <p> <b>THE FIRE SIGNATURE BURGER</b> 19 7oz angus beef burger   potato bun   arugula   gouda   sweet pickled peppers   pimento cheese   fries</p>		
				SIDES	<p><b>MAPLE PECAN SMOKED BACON</b> 7</p> <p><b>PORK SAUSAGE LINKS</b> 6</p> <p><b>CHICKEN APPLE SAUSAGE</b> 7</p> <p><b>BAGEL &amp; WHIPPED CREAM CHEESE</b> 6</p>	<p><b>TOAST</b> 5</p> <p><b>FRESH FRUIT</b> 7</p> <p><b>HASHBROWN CASSEROLE</b> 6</p>

25% gratuity added to parties of 6 guests or more. Gratuities are shared on a daily basis between front of the house hourly associates.

\*These items may be served raw or undercooked based on your specifications or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.