

FIRE

SOCIAL HOUR

SERVED DAILY FROM 3 - 6PM

SHAREABLES

*ROSEMARY LAMB CHOPS \$9 GF

*BUTTERNUT SQUASH PUREE,
CRISPY CHICKPEAS, BALSAMIC*

STUFFED BABY PORTOBELLOS \$7

*BLACK PEPPER SAGE SAUSAGE,
CHESTNUTS, ROASTED GARLIC AIOLI*

*BLUE CRAB & AVOCADO TACOS \$18
BLUE CRAB SALAD, WONTON, PICKLED ONION

ARTISANAL CHEESE
& CHARCUTERIE BOARD \$18
*SELECTION OF SEASONAL CURED MEATS,
ARTISAN CHEESES WITH ACCOUTREMENTS*

CRISPY BRUSSEL SPROUTS \$12 V
KUNG PAO, PUFFED RICE, CRUSHED PEANUTS, PICKLED DAIKON

IRISH NACHOS \$14
KETTLE CHIPS, CANDIED BACON, BLUE CHEESE FONDUE, SCALLIONS, TOMATOES

DUCK SPRING ROLLS \$13
CUCUMBER SALAD, SWEET CHILI DIPPING SAUCE

LUIGI FRIES \$8 GF V
OREGANO, GARLIC, PARMESAN, SUN-DRIED TOMATO AIOLI

SLIDERS \$5

CRISPY CHICKEN
*BUFFALO SAUCE, ROMAINE,
BREAD & BUTTER PICKLE*

*COLORADO LAMB
FETA, CURRY AIOLI

*BLACKENED AHI TUNA
SMASHED AVOCADO, ASIAN SLAW, Brioche Bun

LIBATIONS

PROST PILS \$4
DENVER, CO, 4.8% ABV

WINES OF THE DAY \$6
WHITE, RED, ROSÉ, BUBBLY

COCKTAILS OF THE MOMENT \$7
NEGRONI

SPRING 44 GIN, CAMPARI, COCCHI TORINO

WINTER BREEZE

*SKYY VODKA, LIME,
CRANBERRY, CINNAMON*

BARREL-AGED OLD FASHIONED

*OLD GRAND-DAD BOURBON,
ORANGE AND ANGOSTURA BITTERS*

V: VEGETARIAN GF: GLUTEN FREE

20% GRATUITY WILL BE ADDED FOR PARTIES OF 6 OR MORE

* THESE ITEMS ARE SERVED RAW OR UNDERCOOKED, OR CONTAIN (MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.