

F13E

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

CHEF'S SIGNATURE MUST-TRY ITEMS: 🏂

| START YOUR DAY | BLUE SUNRISE SMOOTHIE blueberries cranberry juice kale strawberries bananas almond butter | 10 | COCKTAILS | FIRE BLOODY MARY * tito's handmade vodka freshies bloody mix torched rosemary jumbo shrimp How spicy do you want it? MILD, MEDIUM or FIRE | 16 |
|---|---|--------|-----------|--|-----|
| | CUCUMBER LIME BLISS avocado lime cucumber coconut milk kale honey | 10 | | PASSIONFRUIT MIMOSA chinola passionfruit vanilla ART cava orchid | 15 |
| | CREAMY BURRATA heirloom tomatoes field greens olives pickled onions grilled artisan breads | 22 | | SUNRISE SPRITZ ketel one botanical grapefruit & rose fresh | 15 |
| | CHARCUTERIE cured meats artisan cheese pickled vegetables salted almonds local jam | 21 | | lemon chandon garden spritz For every Tito's Handmade Vodka sold from now-end of May 2 donate \$1 to the No Kid Hungry Organization, up to \$ | . , |
| | grilled toast points FIRE SPICED WINGS | 16 | | BRUNCH BURRITO roasted red pepper aioli salsa verde potato | 16 |
| | signature crispy buffalo spiced wings lime creme fraiche sweet peppers | | | egg oaxaca cheese bacon hashbrowns | |
| | TRUFFLE PARMESAN FRIES signature FIRE spiced aioli | 10 | | STEAK BENEDICT * FIRE spiced steak poached eggs hollandaise arugula salad english muffin | 20 |
| | YOGURT & GRANOLA seasonal fresh fruit toasted oats and nuts local honey bee pollen | 13 | | BACON GOUDA SANDWICH * ciabatta bread maple pecan wood smoked bacon roasted red pepper aioli smashed avocado gouda fried egg hashbrown casserole | 16 |
| | STEELCUT OATMEAL seasonal fruit cinnamon sugar dried fruit nuts | 12 | | OMELET YOUR WAY * served with hashbrown casserole | 16 |
| | AVOCADO TOAST spiced & toasted pepitas arugula salad lemon vinaigrette salted rosemary sourdough bread | 13 | | choose two toppings: onions spinach mushroom bacon pork sausage chicken sausage tomatoes avocado cheddar gouda | |
| | add egg your way* 2 | | S | bell pepper goat cheese add additional topping 1.50 | |
| | FRIED GOAT CHEESE arugula radicchio frisee beets grape tomatoes pickled red onion olives lemon vinaigrette | 15 | PLATES | FARM FRESH EGGS * two eggs your way bacon, chicken | 16 |
| | FALL COBB mesclun mix roasted butternut squash apples dried cranberries bacon brioche crouton danish blue cheese maple vinaigrette | 17 | | sausage or pork sausage hashbrown casserole choice of toast BUTTERMILK PANCAKES | 15 |
| | QUESADILLAS braised short rib oaxaca cheese pickled fresno & | 18 | | seasonal berries vanilla cream maple syrup | |
| | onions salsa verde CRISPY SHRIMP * panko sweet pepper sauce micro greens | 19 | | SMOKED SALMON TOAST * smoked salmon creamy trio herb cheese arugula salad lemon vinaigrette capers salted rosemary sourdough bread | 20 |
| add to your salad- chicken 6, shrimp* 7, salmon* 8 or steak* 12 | | | | GRILLED CHICKEN CLUB grilled chicken avocado puree gruyere bacon tomatoes butter lettuce ciabatta fire aioli | 18 |
| | COFFEE & TEA | | | THE FIRE SIGNATURE BURGER * 70z angus beef burger potato bun arugula | 19 |
| | PROUDLY SERVING ILLY COFFEE | | | gouda sweet pickled peppers pimento cheese fries | |
| SIDES | MAPLE PECAN SMOKED BACON | 7 | | TOAST, BUTTER AND LOCAL JAM | 5 |
| | PORK SAUSAGE LINKS | 6 | | FRESH FRUIT | 7 |
| SIE | CHICKEN APPLE SAUSAGE BAGEL & WHIPPED CREAM CHEESE | 7 6 | | HASHBROWN CASSEROLE | 6 |

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