

*FIRE*

**BRUNCH**

---

# FIRE

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

CHEF'S SIGNATURE MUST-TRY ITEMS: 

## START YOUR DAY

<b>BLUE SUNRISE SMOOTHIE</b>	<b>10</b>
blueberries   cranberry juice   kale strawberries   bananas	
<b>GARDEN GREEN SMOOTHIE</b>	<b>12</b>
kale   spinach   avocado   banana pineapple   orange juice	
<b>FRESH IMPORTED BURATTA</b>	<b>18</b>
crostini   EVOO   smoked sea salt	
<b>CHEESE &amp; CURED MEATS</b>	<b>21</b>
house pickles   crostini   spread	
 <b>CRISPY CHICKEN WINGS</b>	<b>17</b>
buffalo brined   ranch   crudité	
<b>YOGURT &amp; GRANOLA</b>	<b>14</b>
greek yogurt   orange marmalade   berries granola   bee pollen	
<b>AVOCADO TOAST *</b>	<b>18</b>
sourdough   avocado   macerated tomato watercress   over easy egg   pickled onions   balsamic glaze   side salad	
<b>COLORADO COBB</b>	<b>20</b>
green chili vinaigrette   bacon   egg   oaxaca cheese avocado   tomato   tortilla strips   romaine	
<b>CLASSIC CAESAR</b>	<b>14</b>
anchovies   parmesan crisp   crostini	

ADD TO YOUR SALAD- CHICKEN 7, SALMON\* 8 OR STEAK\* 12

## COFFEE & TEA

**PROUDLY SERVING ILLY COFFEE**

<b>COLD BREW</b>	<b>8</b>
<b>COFFEE</b>	<b>5</b>
<b>ESPRESSO</b>	<b>5/7</b>
<b>LATTE</b>	<b>7</b>
<b>CAPPUCCINO</b>	<b>7</b>
<b>TEA</b>	<b>5</b>
<b>add flavored syrup</b>	<b>1</b>

## SIDES

<b>PORK SAUSAGE</b>	<b>7</b>
<b>BACON</b>	<b>7</b>
<b>POLIDORI CHICKEN SAUSAGE</b>	<b>7</b>
<b>CANADIAN BACON</b>	<b>7</b>
<b>SMOKED SALMON</b>	<b>7</b>

## COCKTAILS

 <b>FIRE BLOODY MARY</b>	<b>16</b>
tito's handmade vodka   bloody mix   torched rosemary jumbo shrimp How spicy do you want it? <b>MILD, MEDIUM</b> or <b>FIRE</b>	
<b>PASSIONFRUIT MIMOSA</b>	<b>15</b>
chinola passionfruit   vanilla   ART cava   orchid	
<b>SUNRISE SPRITZ</b>	<b>15</b>
ketel one botanical grapefruit & rose   fresh lemon   chandon garden spritz	

## PLATES

<b>EGGS BENEDICT *</b>	<b>21</b>
canadian bacon   poached eggs   hollandaise garden salad   country potatoes	
<b>Extras:</b>	
Sub: smoked salmon 4 Add: avocado 3	
<b>BUILD YOUR OWN OMELET *</b>	<b>20</b>
country style fried potatoes   side salad	
<b>Choose Two Toppings:</b>	
canadian bacon   pork sausage   chicken sausage bacon   diced peppers   onions   tomatoes   spinach mushrooms   cheddar   boursin   avocado	
Additional toppings 1.50 each	
<b>FARM FRESH EGGS *</b>	<b>21</b>
two cage free eggs your way   country style fried potatoes   side salad	
<b>Choose One Protein:</b>	
canadian bacon   chicken sausage   pork sausage   bacon	
<b>LEMON PANCAKES</b>	<b>19</b>
fresh berries   whipped cream   lemon curd crema	
<b>SMOKED SALMON BOARD *</b>	<b>23</b>
bagel   herb whipped cream cheese   pickled red onions   cherry tomato   side salad	
<b>AVOCADO BACON CHICKEN CLUB</b>	<b>18</b>
gruyere   tomatoes   butter lettuce   ciabatta FIRE smoked tomato aioli   fries	
 <b>CLASSIC BURGER *</b>	<b>21</b>
8oz house burger blend   white cheddar cheese lettuce   tomato   onion   house burger sauce   fries	
 <b>COCONUT WAFFLE</b>	<b>17</b>
haupia syrup   whipped cream   toasted coconut   butter	
<b>Make It Boozy:</b>	
add malibu coconut syrup 4	

<b>COUNTRY POTATOES</b>	<b>5</b>
<b>TOAST W/ BUTTER &amp; LOCAL JAM</b>	<b>4</b>
<b>ONE SIDE EGG *</b>	<b>3</b>
<b>HALF AVOCADO</b>	<b>3</b>
<b>SEASONAL FRUIT</b>	<b>8</b>

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.