

# COCKTAILS

## SMOKEY FIREFALL MARGARITA

Don Julio Tequila, Mezcal, Agave, Lime, Hawaiian Black Salt Rim,  
Torched Rosemary

17

## FIREFALL S'MORE

Belvedere Vodka, White Chocolate Liqueur, Fresh Cream, Rim of  
Graham Cracker, Shaved Dark Chocolate and Toasted Marshmallow

16

## HARVEST SPICE

Grey Goose Vodka, Harvest Spice, Bailey's Irish Cream, Fresh Cream,  
Nutmeg, Shaved Cinnamon

18

## ESPRESSO MARTINI

Espresso, Ketel One Vodka, Kahlúa Coffee Liqueur, Bailey's Irish  
Cream

17

## HIKER'S DELIGHT

Bacardi Light Rum, Dark Rum, Malibu, Fresh Nutmeg

16

## LAVENDER MOONBOW

Hendrick's Gin, Lavender Syrup, Egg White, Lemon

17

## SPICY MARGARITA

Casamigos Tequila, Jalapeño, Lime, Lemon

16

## OLD SMOKEY OLD FASHIONED

High West Campfire Bourbon, Demerara Syrup, Bitters

16

## HOT BUTTERED RUM

Captain Morgan Private Stock Rum, Butter Seasoned with  
Cinnamon, Nutmeg, Clove, Allspice

16

## **SALADS**

*Add to salad: Chicken 8; Shrimp or Skirt Steak 10*

### **ARTIST'S GREENS**

Mixed Greens, Fuchsia Egg, Purple Potato, Tri-Color Cauliflower  
(GF | DF)

18

### **CITRUS SALAD**

Orange, Frisée, Olives, Pistachios, Walnuts, Stracciatella Cheese,  
Citrus Vinaigrette (VN | N)

19

### **GRILLED CAESAR**

Baby Gem Lettuce, Anchovy, Soft Egg, Parmesan, Crouton Crumble

18

### **CHICKEN SALAD**

Pan Seared Chicken, Quinoa, Roasted Sweet Potatoes, Apple, Kale,  
Champagne Vinaigrette (GF | DF)

24

## **STARTERS**

### GRILLED FOCACCIA

Trio of Dipping Oils

14

### CORN RIBS

Corn, Aleppo-Lime Butter, Citrus Herb Yogurt (V | GF)

18

### EMPANADA CRIOLLA

Seasoned Beef, Onion, Olive Tapenade, Egg, Chimichurri

18

### CURED SALMON & CAVIAR

Potato Pancake Crostini, Lemon Crème Fraîche, Royal Sterling

Caviar

20

### CHICKEN WING

Spicy Apricot Glaze, Zing Sauce (DF)

19

### CALAMARI TRIO

Calamari, Shrimp, Chickpea, Calabrian Chili Aioli

23

### BURRATA

Cherry Tomato, Peaches, Fresh Basil, Pistachios, Pomegranate,

Balsamic Reduction, Agave (V | N)

23

## ***SANDWICHES & BURGERS***

### **MILANESA STEAK SANDWICH**

Thinly Sliced Skirt Steak, Crispy Prosciutto, Provolone, Fried Egg on  
House made Focaccia Bread, House Greens

23

### **BUFFALO MOZZARELLA SANDWICH**

Heirloom Tomato, Basil, Balsamic Aioli on House-Made Focaccia  
Bread, House Greens (V)

24

### **GRILLED CHICKEN SANDWICH**

Charred Onions, Peaches, Goat Cheese, Arugula, Spicy Honey on  
Ciabatta Roll, House Greens

24

### **WAGYU BURGER**

8oz American Wagyu Beef, Lettuce, Tomatoes, Onions, Pickles, Aged  
Cheddar, House Greens

25

### **FIREFALL BURGER**

8oz American Wagyu Beef, Aged Provolone Cheese, Fried Egg,  
Crispy Onion, Arugula, Calabria Lemon Aioli, Chimichurri, House  
Greens

28

### **BURGER SPECIAL**

Ask Your Server About Our Burger of the Day

27

## MAINS

### QUATTRO FORMAGGI MAC

Gruyere, Pecorino, Aged White Cheddar, Mozzarella, Bechamel  
Sauce, Bread Crumbs (V)

22

*Bacon 5 | Chicken 8 | Salmon 10 | Lobster 16*

### CHURRASCO A LA PLANCHA

Cast Iron Skirt Steak, Roasted Potato, Guajillo Carrot Purée, Grilled  
Vegetable, Demi Glaze

29

### CHICKEN WILD MUSHROOM CACCIATORE

Pan Seared Chicken, House Made Mushroom Cacciatore, Grana  
Padano Rosemary Polenta

28

### SALMON SATAYS

Pan Seared Salmon, Sriracha BBQ Sauce, Roasted Potato, Pickled  
Red Onion, Yuzu Butter (GF)

29

### PAN-SEARED CABBAGE STEAK

Cabbage, Parsnip Purée, Sautéed Mushroom, Butter (V)

26

### PRIME RIBEYE STEAK

Flame Grilled, Truffle Mash, Demi Glaze

52

## ***SIDES***

### GARLIC FRIES

Parmesan, Garlic Herb (V)

8

### CHARRED KALE

Grilled Lemon, Pepper (VN | GF | DF)

12

### SEASONAL VEGETABLES

White Wine Butter (V | GF)

14

### FORAGED MUSHROOMS

Butter, White Wine, Herbs (V | GF)

14

### TRUFFLE MASHED POTATOES

Parmesan Cheese, Herbs, Garlic (V | GF)

16

## ***DRINKS***

5

### FOUNTAIN BEVERAGES

Coke, Diet Coke, Coke Zero, Sprite, Mr. Pibb, Root Beer, Fanta,  
Lemonade

### ICED TEA

### COFFEE

### ASSORTED HOT TEAS

## **KIDS**

*All Items Include Choice of Fries or Fruit*

### KID'S BURGER

Grass-Fed Burger, White Cheddar Cheese

12

### QUATTRO FORMAGGI MAC

Gruyere, Pecorino, Aged White Cheddar, Mozzarella, Bechamel  
Sauce, Bread Crumbs (V)

10

*Bacon 5 | Chicken 8 | Salmon 10 | Lobster 16*

### CHICKEN MILANESA

Pan Fried Breaded Chicken

13

### PENNE PASTA & BUTTER

10

## **KIDS DESSERT**

8

### RASPBERRY SORBET

(DF|VN)

### CHOCOLATE ICE CREAM

### STRAWBERRY ICE CREAM

# WINE LIST

We have selected each wine below for its combination of excellence and fit with our cuisine at Firefall. We hope you enjoy this exploration of vintner tradition from around the world.

## ROSÉ & SPARKLING

*glass / half bottle / bottle*

|   |               |
|---|---------------|
| MIRABEAU PURE ROSÉ<br>Peach, Pear, Grapefruit & Mineral<br><i>Cotes de Provence, France</i>     | 17 / - / 66   |
| CHANDON BRUT ROSÉ<br>Berry, Pomegranate & Pastry<br><i>Yountville, California</i>               | 13 / - / -    |
| CHANDON BRUT<br>Dry, Apple, Pear, Almond & Flower<br><i>Yountville, California</i>              | - / 29 / -    |
| MARSURET PROSECCO BRUT<br>Dry, Golden Apple & Wild Flower<br><i>Province of Treviso, Italy</i>  | - / 13 / 50   |
| MOËT & CHANDON IMPERIAL BRUT CHAMPAGNE<br>Pear, White Peach & Apple<br><i>Champagne, France</i> | 28 / 58 / 115 |
| DOM PÉRIGNON CHAMPAGNE<br>Cream, Almond, Fresh Bread & Vanilla<br><i>Champagne, France</i>      | - / - / 600   |



# WHITE

glass / bottle

## **SWEET & EASY**

HENSCHKE PEGGY'S HILL RIESLING 22 / 86  
Flowers, Almond Blossom & Lime  
*Eden Valley, Australia*

## **LIGHT & FRESH**

COOPER MOUNTAIN PINOT GRIS 12 / 45  
Passion Fruit & Lime  
*Willamette Valley, Oregon*

ALLAN SCOTT SAUVIGNON BLANC 12 / 46  
Fresh Cut Grass, Tropical Fruit & Passionfruit  
*Marlborough, New Zealand*

LMR SAUVIGNON BLANC 19 / 72  
Lemongrass, Pomelo & Kiwi Berry  
*Napa & Anderson Valley, California*

## **WELL ROUNDED & BLENDED**

COLOMBAIO VERNACCIA SELVABIANCA 16 / 59  
Dry, Apple & Flower  
*San Gimignano, Italy*

## **FULL, CRISP & BUTTERY**

SUBSTANCE CHARDONNAY 10 / 38  
Tart Apple, Pear Jam & Spicy Lime  
*Columbia Valley, Washington*

DELOACH CHARDONNAY 14 / 54  
Vanilla, Cream, Lemon Zest & Apple  
*Sonoma Russian River, California*

FLOWERS CHARDONNAY 23 / 90  
Citrus, Pear & Almond Skins  
*Sonoma Coast, California*

## RED

glass / bottle

### LIGHT & SEMI-SWEET

VALLE ISARCO PINOT NOIR 18 / 70  
Berry, Earth & Minerality  
*Campodazzo, Italy*

GUMP HOF PINOT NOIR 25 / 98  
Chocolate, Leather, Smoke & Wood  
*South Tyrol, Italy*

FLOWERS PINOT NOIR 28 / 110  
Tart Cherry, Blood Orange & Red Fruit  
*Sonoma Coast, California*

### WELL ROUNDED & BLENDED

SUBSTANCE RED BLEND 10 / 38  
Black Plum, Black Currant & Berry  
*Columbia Valley, Washington*

TRENEL MORGON CRU DU BEAUJOLAIS 14 / 54  
Black Cherry, Flint & Clove  
*Beaujolais, France*

NOVELTY HILL MERLOT 15 / 58  
Raspberry, Boysenberry & Plum  
*Columbia Valley, Washington*

BADIA DI MORRONA CHIANTI RISERVA 16 / 62  
Ripe Cherry, Berry & Spice  
*Chianti, Italy*

### RICH & ROBUST

FAUSTINO V RIOJA TEMPRANILLO 15 / 56  
Forest Fruit, Vanilla & Spice  
*Rio Oja River, Spain*

|   |         |
|---|---------|
| ANCIENT PEAKS CABERNET SAUVIGNON<br>Red Currant, Plum & Black Olive<br><i>Paso Robles, California</i> | 18 / 70 |
| IRON & SAND CABERNET SAUVIGNON<br>Clove, Dark Cherry & Cocoa Powder<br><i>Paso Robles, California</i> | 18 / 70 |
| BOUND & DETERMINED CABERNET<br>Wild Spice & Lilac<br><i>Napa Valley, California</i>                   | 20 / 78 |
| CLINKER BRICK OLD GHOST ZINFANDEL<br>Pomegranate, Herb & Pepper<br><i>Lodi, California</i>            | 24 / 94 |
| CADE CABERNET SAUVIGNON<br>Chocolate, Mocha, Jam & Boysenberry<br><i>Howell Mountain, California</i>  | - / 180 |
| LOREDAN GASPARINI MONTELLLO CAPO DI STATO<br>Wild Berry & Light Spice<br><i>Venegazzù, Italy</i>      | - / 123 |
| CATENA ZAPATA MALBEC<br>Dark Berry, Spice Violet, Blueberry & Mineral<br><i>Mendoza, Argentina</i>    | - / 200 |