

## **COCKTAILS**

### SMOKEY FIREFALL MARGARITA

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

17

### ESPRESSO MARTINI

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

17

### LAVENDER MOONBOW

Gin, Lavender Syrup, Egg White, Lemon

17

### FIREFALL S'MORE

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

16

### HOT BUTTERED RUM

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

16

## **FREE SPIRIT**

**(NON-ALCOHOLIC)**

### STRAWBERRY MULE

Ginger Beer, Soda Water, Strawberry, Lime, Mint

12

### UPSIDE DOWN GOLDEN

Athletic Brewing Co.

*San Diego, CA*

6

### NA CORONA

6

## **STARTERS**

### GRILLED FOCACCIA

Trio of Dipping Oils

14

### CORN RIBS

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

18

### CHICKEN WINGS

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

*V Vegetarian | VN Vegan | N Nuts | GF Gluten Free | DF Dairy Free*

## **SALADS**

*Add to salad: Bacon 5; Chicken 8; Salmon 10; Lobster 16*

### GRILLED CAESAR

Baby Gem Lettuce, Anchovy, Soft Egg, Parmesan, Crouton Crumble  
18

### CITRUS SALAD

Orange, Frisée, Olives, Pistachios, Walnuts, Stracciatella Cheese,  
Citrus Vinaigrette (VN | N)  
19

## **SOUPS**

### HOUSE-MADE TOMATO

Crouton, Shaved Parmesan  
8

### SOUP SPECIAL

Ask your server about our soup of the day.  
10

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## ***SANDWICHES & BURGERS***

### **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

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## **MAINS**

### **QUATTRO FORMAGGI MAC**

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

22

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

### **PAN-SEARED CABBAGE STEAK**

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

26

### **CHURRASCO A LA PLANCHA**

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

29

### **SALMON SATAYS**

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

29

### **PRIME RIBEYE STEAK**

Flame Grilled, Truffle Mash, Demi Glaze

52

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## **SIDES**

### GARLIC FRIES

Parmesan, Garlic Herb (V)

8

### 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 BEVERAGE

choice of coke, diet coke, sprite, mr. pibb, root beer, lemonade

### ICED TEA

### COFFEE

### ASSORTED HOT TEAS

### HOT CHOCOLATE

### HOT APPLE CIDER

## **KIDS**

10

*All Items Include Choice of Fries or Fruit*

### KID'S BURGER

Grass-Fed Burger, White Cheddar Cheese

### KID'S QUATTRO FORMAGGI MAC

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

*Bacon 5 | Chicken 8*

### CHICKEN TENDERS

Four Bread Battered Chicken Breast

### PENNE PASTA

Choice of Butter or Tomato Sauce

## **KIDS DESSERT**

8

### RASPBERRY SORBET

(DF|VN)

### VANILLA ICE CREAM

### 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	17 / - / 66
Peach, Pear, Grapefruit & Mineral <i>Cotes de Provence, France</i>	
CHANDON BRUT	- / 29 / -
Dry, Apple, Pear, Almond & Flower <i>Yountville, California</i>	
MARSURET PROSECCO BRUT	- / 13 / 50
Dry, Golden Apple & Wild Flower <i>Province of Treviso, Italy</i>	
MOËT & CHANDON IMPERIAL BRUT CHAMPAGNE	28 / - / 115
Pear, White Peach & Apple <i>Champagne, France</i>	



# 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*

LMR SAUVIGNON BLANC 18 / 68  
Lemongrass, Pomelo & Kiwi Berry  
*Napa & Anderson Valley, California*

SANCERRE "LES GROUS" 22 / 80  
Ripe Apple, Honey, Lemon & Hot Stone  
*Domaine Fouassier, France*

## **WELL ROUNDED & BLENDED**

ZUANI VIGNE COLLIO 16 / 59  
Blood Orange, Peach, Field Flowers  
*Friuli-Venezia Giulia, 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*

FRANK FAMILY CHARDONNAY 25 / 98  
Nectarine, Baked Apple & Toasty Oak  
*Napa Carneros Valley, California*

# RED

glass / bottle

## LIGHT & SEMI-SWEET

RIDE & RIDDEN PINOT NOIR 18 / 68  
Blackberry, Sage & Shaved Cocoa  
*Paso Robles, California*

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, Dried Blueberry  
*Columbia Valley, Washington*

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

## RICH & ROBUST

ANCIENT PEAKS CABERNET SAUVIGNON 18 / 70  
Red Currant, Plum & Black Olive  
*Paso Robles, California*

CLINKER BRICK OLD GHOST ZINFANDEL 24 / 94  
Pomegranate, Herb & Pepper  
*Lodi, California*

CADE CABERNET SAUVIGNON 38 / 150  
Chocolate, Mocha, Jam & Boysenberry  
*Howell Mountain, California*

CATENA ZAPATA MALBEC - / 200  
Dark Berry, Spice Violet, Blueberry & Mineral  
*Mendoza, Argentina*