



## **STARTERS**

### GRILLED FOCACCIA

Trio of Dipping Oils

14

### CORN RIBS

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

18

### CURED SALMON & CAVIAR

Potato Pancake Crostini, Lemon Crème Fraîche, Royal Sterling Caviar

20

### BURRATA

Cherry Tomato, Peaches, Fresh Basil, Pistachios, Pomegranate, Balsamic Reduction, Agave (V|N)

23

### FRAGRANT OCTOPUS A LA PARRILLA

Spanish Grilled Octopus, Enoki Mushrooms, Berry, Kombucha Cabbage Puree, Oil (GF|DF)

29

## **SALADS**

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

### GRILLED CAESAR

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

18

### 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

## **ENTRÉES**

### BRANZINO A LA PLANCHA

Grilled Whole Mediterranean Sea Bass, Dill Chimichurri (GF|DF)

59

### MAINE LOBSTER FETTUCCHINE

House Made Fettuccine, Grana Padano, Rosa Sauce

42

### OSSO BUCCO

Slow Cooked Deboned Veal Shank, Aged Ricotta Saffron Gnocchi,  
Shaved Parmesan

34

### 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

## **CHOPS & STEAKS**

### BOAR CHOPS

Bone-In Wild Boar, Smoke Apple Compote Preserve

49

### VENISON TENDERLOIN

Roasted Potatoes, Demi Glaze Port Pomegranate Sauce

49

### PRIME RIBEYE STEAK

Flame Grilled, Truffle Mash, Demi Glaze

52

### BONE IN FILET MIGNON

Bone Marrow Butter

100

### LONG BONE WAGYU TOMAHAWK RIBEYE

Chimichuri Sauce

125

## ***SIDES***

TRUFFLE MASHED POTATOES  
Parmesan Cheese, Herbs, Garlic (V|GF)  
16

FORAGED MUSHROOMS  
Butter, White Wine, Herbs (V|GF)  
14

SEASONAL VEGETABLES  
White Wine Butter (V|GF)  
14

CHARRED KALE  
Grilled Lemon, Pepper (VN|GF|DF)  
12

## ***DRINKS***

5

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

ICED TEA

COFFEE

ASSORTED HOT TEAS

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

## WHITE

	glass / bottle
<b>SWEET &amp; EASY</b>	
HENSCHKE PEGGY'S HILL RIESLING Flowers, Almond Blossom & Lime <i>Eden Valley, Australia</i>	22 / 86
<b>LIGHT &amp; FRESH</b>	
COOPER MOUNTAIN PINOT GRIS Passion Fruit & Lime <i>Willamette Valley, Oregon</i>	12 / 45

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 18 / 70  
Red Currant, Plum & Black Olive  
*Paso Robles, California*

IRON & SAND CABERNET SAUVIGNON 18 / 70  
Clove, Dark Cherry & Cocoa Powder  
*Paso Robles, California*

BOUND & DETERMINED CABERNET 20 / 78  
Wild Spice & Lilac  
*Napa Valley, California*

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

CADE CABERNET SAUVIGNON - / 180  
Chocolate, Mocha, Jam & Boysenberry  
*Howell Mountain, California*

LOREDAN GASPARINI MONTELLA CAPO DI STATO - / 123  
Wild Berry & Light Spice  
*Venegazzù, Italy*

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

## 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

## ***DRAFT BEER***

10

### **MONGO**

Pizza Port Brewing  
San Diego, CA  
*Double IPA 8%*

### **MOON TIME**

Morgan Territory Brewing  
Tracy, CA  
*Hazy IPA 6.9%*

### **MOUTHFUL OF MIRACLES**

Dust Bowl Brewing Co.  
Turlock, CA  
*IPA 6.6%*

### **MAUI WAUI**

Altamont Beer Works  
Livermore, CA  
*Pale Ale 6.5%*

### **OKTOBERFEST**

Sierra Nevada Brewing Co.  
Chico, CA  
*Festbier/Wiesnbier 6%*

### **SIERRA NEVADA**

Sierra Nevada Brewing Co.  
Chico, CA  
*Pale Ale 5.6%*

### **FIREFALL**

Around the Horn Brewery  
Groveland, CA  
*Golden Ale 5%*

### **KASH CROP WATERMELON**

Dust Bowl Brewing Co.  
Turlock, CA  
*Golden Ale 4.5%*

### **MICHELOB ULTRA**

*Domestic 4.2%*



## **BEER BY THE BOTTLE**

11

### DUMP TRUCK OF THE GODS

Dust Bowl Brewing Co.  
Turlock, CA  
*Quadruple IPA 11.7%*

### PORCH PUNCH

Dust Bowl Brewing Co.  
Turlock, CA  
*Imperial Fruit IPA 10.8%*

### MANGO BOMB

Full Circle Brewing Co.  
Fresno, CA  
*Hazy IPA 9.5%*

### BIG LITTLE THING

Sierra Nevada Brewing Co.  
Chico, CA  
*Imperial IPA 9%*

### TANGERINE TORNADO

Heretic Brewing Co.  
Fairfield, CA  
*Blonde Ale 9%*

### CAPTAIN SAVE A HOP

Full Circle Brewing Co.  
Fresno, CA  
*IPA 7%*

### JUICY HOOT

Drake's Brewing Co.  
San Leandro, CA  
*Hazy IPA 7%*

### PEACH LOVE & HAZE

Dust Bowl Brewing Co.  
Turlock, CA  
*IPA 6.3%*

JUICY LITTLE THING  
Sierra Nevada Brewing Co.  
Chico, CA  
*Hazy IPA 6.5%*

SIERRA NEVADA  
Sierra Nevada Brewing Co.  
Chico, CA  
*Pale Ale 5.6%*

EXTRA CRISP CIDER  
Indigeny Reserve  
Sonora, CA  
*Sweet Cider 5.5%*

BLACKBERRY CIDER  
Indigeny Reserve  
Sonora, CA  
*Sweet Cider 5.5%*

SAMUEL ADAMS OCTOBERFEST  
Märzen 5.3%

SHOCK TOP BELGIAN WHITE  
Wheat 5.2%

STELLA ARTOIS  
Lager 5%

CORONA EXTRA  
Mexican Lager 4.6%

GUINNESS DRAUGHT  
Stout 4.2%

BUD LIGHT  
Lager 4.2%