

Coffee

Drip Coffee - 3.5
Iced Coffee - 4
Espresso - 3.5
Americano - 4
Macchiato - 4
Cortado - 4
Cappuccino - 4
Latte - 4.5
Mocha - 5
Add Oat/Almond + 1
Add shot + 1

tea

Assorted Hot Tea - 4
Iced Tea - 4
Matcha - 3.5
Matcha Latte - 4.5
Chai Latte - 5

DRINKS

Lemonade - 4
Thunderbolt - 5
Matcha Fizz - 5
Espresso Tonic - 4.5
Better Booch Kombucha - 7
Mountain Valley Spring +
Sparkling Water - 7

JUICES

Orange Juice - 6
Grapefruit Juice - 6

Juices by Pressed Juicery:

Wellness Shot - 3.5
Vitality Shot - 3.5
Refreshing Citrus - 7
Orange Tumeric - 7
Green Juice - 7



FIREHOUSE

Please inform your server of any allergies or aversions.
Consuming raw or uncooked meats, poultry, shellfish or eggs may increase your risk of food borne illness

BREAKFAST

Coconut Chia Pudding - 9
fresh seasonal fruits

Yogurt + Homemade Granola - 9
oat + pumpkin seed granola, greek yogurt

Brioche French Toast - 14
seasonal fruit, whipped cream

Breakfast Burrito - 12
egg, cheddar, avocado, bacon

Breakfast Sandwich - 10
egg, cheddar, bacon, potato roll, salad

Firehouse Breakfast - 16
soft scrambled eggs, avocado, salad, grilled bread

Steak & Eggs - 23
sunny-side eggs, hanger steak, chimichurri, salad

LUNCH

Seafood Cocktail - 16
crab claws, shrimp, cocktail sauce, horseradish

Kale Caesar - 14
garlic croutons, meyer lemon

Summer Chopped Salad - 14
grilled corn, tomatoes, mozzarella, cucumbers

Trout Tartine - 15
radishes, dill, pickled mustard seed

B.L.A.T. Sandwich - 14
aioli, grilled bub & grandma's sourdough

Grilled Chicken Sandwich - 14
cabbage, pickled cucumbers, mustard aioli, on a roll

Classic Burger + Fries - 15
cheddar, lettuce, tomato. on a potato bun

Add:

Avocado + 3

Fried Egg + 3

Grilled Chicken Breast + 6

Grilled Hanger Steak + 8

Grilled Bread + 3

SIDES

Avocado - 4

Bacon - 5

Summer Fruit - 6

Toast with Butter + Jam - 6

COCKTAILS

Grapefruit Spritz - 14
Giffard Pamplemousse, Cocchi Americano, Bay Leaf

Mimosa or Bellini - 13
Prosecco, Orange Juice or Peach Nectar

Bloody Mary or Bloody Maria - 14
Tomato, Spices, Chile, Vodka or Tequila

Michelada - 10
Tecate, Lime, Hot Sauce, Maggi

Celery Negroni - 15
Celery, Cocchi Americano, Azeve, Gin

Pineapple Express - 15
Pineapple + Coriander Shrub, Suze, Vodka

Floradora on Holiday - 15
Hibiscus, Ginger, Lime, Vodka, Tiki Bitters

Wildland - 15
Mint, Jalapeño, Chartreuse, Tequila

DRAFT BEER

Three Weavers Seafarer Koslch - 8
Highland Park *Bad for Business* IPA - 12
Highland Park *No Stress* DIPA - 12
Mikkeller Beer Geek Coffee Stout - 12

CANNED BEER

Coor's Banquet Shorty - 7
Miller Lite - 7
Tecate - 7
Anderson Valley Raspberry Gose - 8
Funkwerks Whit - 8
Mikeller *Windy Hill* IPA (16oz) - 12

make it a SHANDY - 3

Classic Shandy - Lemonade
Jarrito's Grapefruit or Pineapple

WINE BY THE GLASS

SPARKLING + PET-NAT

Valérie Tissot *Crémant du Jura* - Jura, France NV | 18/72

Col Tamarie *Prosecco Col Fondo* - Veneto, Italy 2018 | 14/56

Stein *Rosé Secco* - Mosel, Germany 2018 | 16/64

WHITES

Stirm "Eøolian" *Riesling* - Santa Barbara, California 2018 | 15/60

Alberto Nanclares *Dandelion Albariño* - Rias Baixas, Spain 2017 | 14/56

Jean Paul Dubost "Tricot" *Chardonnay Beaujolais Villages* - Beaujolais, France 2017 | 16/64

Alheit "Cartology" *Chenin Blanc* - Cape of Good Hope, South Africa 2017 | 17/68

ROSÉ + ORANGE

La Bernarde *Côtes de Provence* - Provence, France 2018 | 14/56

Jolie Laide Skin Contact Pinot Gris - Mendocino, California 2018 | 18/72

Poderi Cellario *E'Rosato* - Piedmont, Italy NV (L) | 13/65

REDS

Brooks *Pinot Noir* - Willamette Valley, Oregon 2017 | 20/80

Yohan Lardy "Le Vivier" *Fleurie* - Beaujolais, France 2017 | 16/64

Cirillo "The Vincent" *Grenache* - Barossa Valley, Australia 2016 | 17/68

Causse Marines "Peyrouzelles" - Gaillac, France 2018 | 17/68