

## SNACKS

Homemade Focaccia + Garlic Oil - 7

Marinated Olives - 6

Deviled Eggs with Prosciutto - 7

Spinach + Artichoke Dip - 13

Fried Mozzarella + Buffalo Sauce - 9

## to start

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

Beef Carpaccio - 21  
filet, arugula pesto, parmesan, capers

Kale Caesar - 14  
garlic croutons, meyer lemon

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

Firehouse Wedge - 14  
tomato, grilled bacon, bleu cheese ranch

## PASTAS

Linguine Vongole - 23  
manila clams, breadcrumbs

Grilled Vegetable Lasagna - 22  
lemon ricotta, pesto

Pappardelle Bolognese - 25  
beef + pork ragu, parmesan



# FIREHOUSE

## MAINS

Chicken Parmesan - 26  
fried chicken, marinara, mozzarella

Firehouse Dry-Aged Burger + Fries - 21  
smoked onion, spicy mayo, cheddar, pretzel bun

## FROM THE GRILL

Cauliflower Steak - 21  
almonds, parsley, lemon

Alaskan Salmon - 22  
charred lemon, capers, dill

Whole Branzino - 33  
cilantro, fresno peppers, parsley

Jidori Half Chicken - 32  
meyer lemon, tarragon

8 oz Filet - 40  
shallot, balsamic, black pepper

10 oz New York Strip - 36  
dijon butter, rosemary

## SAUCES

Buttermilk Ranch

Blistered Tomato

Black Peppercorn Jus

Salsa Verde

Garlic Hollandaise

Buffalo Sauce

## SIDES

Loaded Baked Potato - 9

Mashed Potatoes + Brown Butter - 7

Fries - 7

## grilled veg - 9

Broccolini + Lemon

Mushrooms + Parmesan

Carrots + Dill

Zucchini + Oregano

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

## Cocktails - 15

Grapefruit Spritz  
Giffard Pamplemousse, Cocchi Americano, Bay Leaf

Celery Negroni  
Celery, Cocchi Americano, Aveze, Gin

Aerial  
Bergamot, Rose, Luxardo Bitter Bianco, Gin

Pineapple Express  
Pineapple + Coriander Shrub, Suze, Vodka

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

Wildland  
Mint, Jalapeño, Chartreuse, Tequila

Ghost Dance  
Coconut, Lemon Verbena, Matcha, Cachaça, Tequila

Seagrave Sour  
Charred Lemon, Vermouth, Bourbon, Red Wine Float

Smoke + Strawberries  
Strawberry Shrub, Ancho Reyes, Campari, Mezcal

Old Fashioned Zombie  
Passion Fruit, Allspice, Bourbon, Jamaican Rum

Larry Schneider's Dad  
Amaro Angeleno, Mulholland Whiskey, Sherry

## DRAFT BEER

Three Weavers Seafarer Koslch - 8  
Highland Park *Bad for Business* IPA - 12  
Clown Shoes Zen Garden IPA - 12  
Mikkeller Beer Geek Coffee Stout - 12

## CANNED BEER

Coors Banquet Shorty - 7  
Miller Lite - 7  
Tecate - 7  
Anderson Valley Raspberry Gose - 8  
Mikkeller *Windy Hill* IPA (16oz) - 12  
Funkwerks Whit - 8

## make it a SHANDY - 3

Classic Shandy - Lemonade  
Jarrito's Grapefruit or Pineapple

## WINE BY THE GLASS

### SPARKLING + Pet-Nat

Suriol - *Azimut Cava Extra Brut* - Catalonia, Spain NV | 14/56

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

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

### WHITES

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

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

Jean Paul Dubost "*Tracot*" *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

Coca i Fito "*Tolo do Xisto*" *Mencía* - Ribeira Sacra, Spain 2015 | 13/52

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

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

Villa i Cipressi *Rosso di Montalcino* - Tuscany, Italy 2016 19 | 76