

SNACKS

Focaccia + Garlic Oil - 6

Marinated Olives - 6

Deviled Eggs with Prosciutto - 7

Spinach + Artichoke Dip - 12

Fried Mozzarella + Buffalo Sauce - 9

to start

Seafood Cocktail - 14
crab claws, shrimp, cocktail sauce, horseradish

Filet Beef Carpaccio - 20
arugula pesto, parmesan, capers

Kale Caesar - 13
garlic croutons, meyer lemon

Summer Chopped Salad - 13
grilled corn, tomatoes, mozzarella, cucumbers

Firehouse Wedge - 13
tomato, grilled bacon, bleu cheese ranch

PASTAS

Linguine Vongole - 22
manila clams, breadcrumbs

Grilled Vegetable Lasagna - 21
lemon ricotta, pesto

Pappardelle Bolognese - 24
beef + pork ragu, parmesan



FIREHOUSE

MAINS

Chicken Parmesan with Mozzarella - 24
fried chicken, marinara, mozzarella

Classic Burger & Fries- 15
cheddar, lettuce, tomato, potato bun

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

FROM THE GRILL

Cauliflower Steak - 19
almonds, parsley, lemon

Alaskan Salmon - 22
charred lemon, capers, dill

Whole Branzino - 28
cilantro, fresno peppers, parsley

Jidori Half Chicken - 26
meyer lemon, tarragon

8 oz Filet - 36
shallot, balsamic, black pepper

10 oz New York Strip - 31
dijon butter, parsley

SAUCES - 3

Buttermilk Ranch

Blistered Tomato

Black Peppercorn Jus

Salsa Verde

Garlic Hollandaise

Buffalo Sauce

SIDES

Loaded Baked Potato - 9

Mashed Potatoes + Brown Butter - 6

Fries - 6

GRILLED VEG

Broccolini + Lemon - 8

Mushrooms + Parmesan - 8

Carrots + Dill - 8

Zucchini + Oregano - 8

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, Avezé, 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

Bruery *Mischief* Belgian Ale - 9

Clown Shoes *Zen Garden* IPA - 12

Highland Park *No Stress* DIPA - 12

Modern Times Coffee Porter - 10

CANNED BEER

Coors Banquet Shorty - 7

Miller Lite - 7

Tecate - 7

Anderson Valley Raspberry Gose - 8

Mikeller *Windy Hill* IPA (16oz) - 12

make it a SHANDY - 3

Classic Shandy - Lemonade

Jarrito's Grapefruit or Pineapple

make it a BOILERMAKER - 5

Add a shot of:

Four Rose's Bourbon

Cimarron Blanco Tequila

Banhez Mezcal

Plantation Pineapple Rum

WINE BY THE GLASS

SPARKLING + Pet-Nat

Scholium Project "*Blowout*" - Sacramento Delta, California 2016 | 16/64

Emile Paris *Brut "Réserve Personelle"* - Champagne, France NV | 20/80

Julia + Navines *Rosé Cava* - Catalonia, Spain NV | 14/56

WHITES

Domaine Chardon *Sauvignon Blanc* - Touraine, France 2018 | 16/64

Emrich-Schönleber *Riesling Trocken* - Nahe, Germany 2016 | 15/60

Bréze "*Clos de Midi*" *Chenin Blanc* - Saumur, France 2017 | 14/56

Wonderland Project *Chardonnay* - Sonoma, California 2016 | 15/60

ROSÉ + ORANGE

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

Podere Cellario *E'Rosato* - Piedmont, Italy NV | 13/52

João Taveres "*Rufia Orange*" *Skin Contact* - Dão, Portugal 2017 | 16/64

REDS

Siete Fincas "*Secreto*" *Cabernet Franc* - Mendoza, Argentina 2017 | 12/48

Brooks "*Runaway Red*" *Pinot Noir* - Willamette Valley, Oregon 2016 | 16/64

Luc Lapeyre "*L'Amourieri*" *Grenache* - Minervois, France 2017 | 14/56

Château Massereau "*Cuvée K*" *Bordeaux Supérieur* - Bordeaux, France 2008 | 21/84