

to start

Trout Tartine- 15
radishes, dill, pickled mustard seed

Tomatoes + Peaches - 14
burrata, heirloom tomatoes, grilled peaches

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

salads

Green Salad - 10
farmer's market lettuces

Farro + Quinoa Salad - 14
grilled carrots, dill

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

Kale Caesar - 14
garlic croutons, meyer lemon

Add:

Avocado + 3

Fried Egg + 3

Grilled Chicken Breast + 6

Grilled Hanger Steak + 8

Grilled Bread + 3

SANDWICHES

Eggplant Parmesan Sandwich- 13
fried eggplant, marinara, mozzarella, on a roll

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

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

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

mainS

Linguini Vongole- 23
manila clams, breadcrumbs, parsley

Chicken Parmesan- 26
fried chicken, marinara, mozzarella

Whole Grilled Branzino - 33
salsa verde, green salad

DESSERT

Brownie Sundae - 11
vanilla ice cream, hot fudge, candied walnut

Key Lime Pie - 10
graham cracker crust, toasted meringue



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

Coffee + tea

Drip Coffee - 3.5
Iced Coffee + Iced Tea - 4
Espresso - 3.5
Americano - 4
Cappuccino - 4
Latte - 4.5
Mocha - 5
Matcha - 3.5
Matcha Latte - 4.5
Chai Latte - 5
Assorted Hot Tea - 4

DRINKS

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

JUICES

Juices by Pressed Juicery:
Wellness Shot - 3.5
Vitality Shot - 3.5
Refreshing Citrus - 7
Orange Tumeric - 7
Green Juice - 7
Sweet Greens - 7

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, Aveze, 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 Kolsch - 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

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

REDS

Coca i Fito "Tolo do Xisto" *Mencia* - 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 | 19/76