

Firesides

GRILL
AT BOOT HILL CASINO

Appetizers

FIESTA SHRIMP COCKTAIL | \$16

Chilled shrimp, cucumbers, onions, cilantro, jalapeños, avocado, celery and lime in a zesty tomato broth

FLAMIN' HOT CHEETOS BIRRIA BOMBS | \$14

Two cheesy shredded beef bombs fried with a Flamin' Hot Cheetos crust, served with a warm, savory birria consommé and three-cheese queso

BLAZIN' STACKED NACHOS | \$12

ADD GRILLED CHICKEN (\$5) OR SAVORY BIRRIA (\$7)

Crispy tortilla chips drenched in gooey three-cheese queso and topped with fresh pico and roasted corn relish, finished with jalapeño-avocado ranch

BONE-IN OR BONELESS WINGS | \$12

Crispy fried wings tossed in your choice of Buffalo, Mango Habanero, Alabama White Sauce, Signature BBQ, or Buffalo Lava sauce

GARLIC & HERB CHEESE CURDS | \$11

Lightly breaded Wisconsin cheese curds, served with a jalapeño-avocado ranch

Salads

add grilled chicken \$5 | shrimp skewer \$5 | grilled steak \$8

TRADITIONAL CAESAR | \$7

Chopped romaine lettuce, Parmesan cheese, croutons, all tossed in a creamy Caesar dressing

HOUSE SALAD | \$6

Iceberg and romaine blend, tomato, cucumber, cheddar cheese, shredded carrots, croutons, served with your choice of dressing

KANSAS COBB SALAD | \$11

Wedge of crisp iceberg topped with egg, bacon, cheddar cheese, tomatoes and roasted corn relish, served with your choice of dressing

Entrées

SOUTHERN-FRIED STEAK | \$20

Half pound hand-breaded steak with house-made country white gravy, served with garlic mashed potatoes

FISH & CHIPS | \$21

Two beer-battered, golden-fried cod fillets served with house-cut Parmesan-parsley fries, lemon wedge and house-made tartar sauce

BEER BUTTER CHICKEN | \$18

Smoked half chicken with garlic mashed potatoes and beer butter sauce

GRILLED SHRIMP SKEWERS | \$18

Tender shrimp skewers flame-grilled with garlic and lemon, served with house rice pilaf and seasonal vegetables

SOUTHWEST FISH TACOS | \$15

Two beer-battered, golden-fried cod fillets in fried flour tortillas, topped with zesty coleslaw, roasted corn relish, avocado and jalapeño-avocado ranch

MAC ON FIRE | \$20

Creamy mac & cheese turned up a notch with tender, slow-cooked birria beef and spicy jalapeños, topped with toasted panko

SOUTHWEST GRILLED CHICKEN | \$18

Grilled chicken breast smothered in three-cheese queso, sautéed onions, red bell peppers, roasted corn relish and fried tortilla strips, topped with jalapeño-avocado ranch, served with house rice pilaf

sub shrimp skewers +\$6

Burgers & Sandwiches

All Burgers and Sandwiches served with seasoned fries.

BIRRIA GRILLED CHEESE | \$18

A crispy, buttery grilled cheese sandwich loaded with tender, flavorful birria beef and gooey Gruyère cheese, complemented by fresh diced onions and cilantro, served with warm, savory birria consommé

VOLCANO BURGER | \$18

Juicy grilled burger patty, fried jalapeños, jalapeño mayo, three-cheese queso ring and Flamin' Hot Cheetos dust, served on a toasted bun

MUSHROOM BURGER | \$18

Juicy grilled Wagyu beef patty smothered in sautéed mushrooms, melted Gruyère and crispy onion straws, served on a toasted bun

FRENCH DIP | \$18

Thinly sliced ribeye topped with sliced Gruyère cheese on a hoagie bun, with a side of warm au jus

GRILLED CHICKEN SANDWICH | \$17

Grilled chicken breast topped with Gruyère cheese, bacon, avocado, lettuce, tomato and a house-made jalapeño mayo, served on a toasted bun

FIRESIDE BURGER | \$16

Juicy grilled beef patty topped with melted American cheese, lettuce, tomato, pickles and onion, served on a toasted bun

Steaks

Served with a choice of one side.

12oz PRIME RIB | \$30

Maverick favorite 12oz herb crusted prime rib served with warm au jus

Served Fridays 5PM – 10PM only while supplies last.

14oz RIBEYE | \$38

14oz of Upper 2/3 choice-certified angus beef ribeye

8oz FILET | \$42

8oz center-cut tenderloin filet of certified Angus beef



Sides

SEASONAL VEGGIES | \$5

MUSHROOMS | \$5

RICE PILAF | \$5

SEASONED FRIES | \$5

MAC & CHEESE | \$7

MASHED POTATOES W/WHITE OR BROWN GRAVY | \$5

PARMESAN-PARSLEY HOUSE-CUT FRIES | \$7

BAKED POTATO | \$5 (LOADED \$7)

Toppers

FRIED JALAPEÑOS | \$2

MUSHROOMS | \$3

ONIONS | \$3

GARLIC COMPOUND BUTTER | \$3

GRILLED SHRIMP SKEWER | \$5

Groups of 6+ will have an automatic 20% gratuity added to the bill. Additional sauces available for an extra charge. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. There is a risk associated with consuming raw oysters. If unsure of your risk, consult a physician.

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Cocktails

GOLD RUSH | \$14

A smooth, seasonal sip—bourbon, lemon and honey, come together with a cozy hint of spice.

JÄGERMEISTER SOUR | \$14

Bright and herbal—a refreshing spin on the classic whiskey sour, with Jägermeister’s unique depth.

SUNFLOWER BUZZ | \$14

Bright and golden—gin, honey and lemon blended into a smooth Prohibition-era classic.

FIRESIDES SMOKED

OLD FASHIONED | \$16

Smooth, rich and aromatic—our signature Old Fashioned, smoked to order with bourbon, bitters and a hint of citrus.

SMOKED HONEY SOUR | \$16

A cozy twist on the whiskey sour—warm maple and citrus blended with Woodford’s smooth oak character.

LEMON BASIL MULE | \$14

Bright and aromatic—vodka shaken with lemon and basil for a clean, citrusy finish.

SPICY MANGO

MARGARITA | \$14

Sweet heat—mango, lime and a touch of jalapeño blended with tequila for a bold tropical kick.

PINEAPPLE BASIL

SMASH | \$14

Tropical and fresh—tequila shaken with pineapple, lime and basil for a smooth, summery cocktail.

PINEAPPLE SMOKE | \$18

Tropical with a twist—pineapple and lime meet mezcal’s signature smoke for a bold island-meets Oaxaca blend.

Liquor

BOURBON & WHISKEY

Jack Daniel’s
Maker’s Mark
Bulleit
BHD Bourbon
Pendleton
Woodford Reserve
Knob Creek
Buffalo Trace
Crown Royal
Jameson

LIQUEURS

Jägermeister

VODKA

BHD Vodka
Tito’s
Grey Goose

RUM

Bacardi Silver
Captain Morgan

GIN

Tanqueray
Hendrick’s Gin
Bombay Sapphire Gin

TEQUILA

Patrón Silver
Don Julio Reposado

MEZCAL

Código 1530 Mezcal

SCOTCH

Buchanan’s
Glenlivet

COGNAC

Hennessey

Wine List

RED WINES

HAYES RANCH CABERNET

SAUVIGNON | \$7 GLASS / \$24 BOTTLE

NOBLE VINES 337 CABERNET

SAUVIGNON | \$11 GLASS / \$35 BOTTLE

Appealing aromas of black cherry, fresh herbs and lightly roasted coffee. Supple tannins and balanced acidity support dense flavors of blackberry, black cherry and toasty oak, intertwined with spicy black pepper accents. Soft, round tannins provide structure and a long finish.

HAYES RANCH MERLOT | \$7 GLASS / \$24 BOTTLE

LINE 39 PINOT NOIR | \$11 GLASS / \$35 BOTTLE

Aromas and flavors of pickled beets, dried cherries, charcoal and grilled peach with a slightly chewy vibrant, medium body and an interesting medium-long finish

QUADY, ELECTRA MOSCATO RED | \$12 GLASS / \$40 BOTTLE

Sweet, Garnet red with a slight spritz and full of succulent cherry, berry and peach flavors—there’s no mistaking the immediate allure of Red Electra Moscato

WHITE WINES

HAYES RANCH CHARDONNAY | \$7GLASS / \$24 BOTTLE

HESS SELECT CHARDONNAY | \$13 (\$45 BOTTLE)

Our 352-acre Shirttail Creek estate vineyard in Monterey creates an ideal climate for growing Chardonnay, yielding wines with the signature lemon-lime and a touch of apple flavors, tantalizing tropical notes and crisp acidity with just a bit of toasty oak keep our Chardonnay in balance.

HAYES RANCH PINOT GRIGIO | \$7 GLASS / \$24 BOTTLE

BARONE FINI PINOT GRIGIO | \$13 GLASS / \$45 BOTTLE

Flavors of rich, ripe cherries and plums are enriched by a smooth, deep and full-bodied structure. A beautifully balanced wine with a long, velvety finish.

YEALANDS SAUVIGNON BLANC | \$13 GLASS / \$45 BOTTLE

All the classic cool-climate characters of Marlborough Sauvignon come through on this wine: Crisp and grassy, with a green accent adding a level of freshness to the core of lemon-lime flavors and peach notes, set on a refreshing frame.

Dessert Cocktails

PEANUT BUTTER

WHITE RUSSIAN | \$14

Smooth, creamy and decadent —vodka, coffee liqueur and peanut butter whiskey shaken over ice for a nutty twist on the classic White Russian.

PEANUT BUTTER CUP | \$14

Peanut butter whiskey and chocolate liqueur shaken with cream—indulgent, nutty and nostalgic.

CAMPFIRE MARTINI | \$14

Chocolate and vodka shaken smooth with a graham cracker rim and toasted marshmallow. A sweet taste of the great outdoors.

ESPRESSO MARTINI | \$14

Smooth and bold—vodka, espresso and coffee liqueur shaken to perfection for the ultimate pick-me-up.

Mocktails

SPICY MANGO FIZZ | \$8

Tropical sweetness with a gentle kick of heat.

PINEAPPLE BASIL

LEMONADE | \$8

Sweet pineapple, zesty lemon and fragrant basil come together for a bright, garden-fresh mocktail.

CAMPFIRE MOCKTAIL | \$8

All the fun of a S’mores Martini without the alcohol—chocolate, marshmallow and graham cracker goodness.

ESPRESSO DELIGHT | \$8

Rich, bold, and indulgent—a creamy coffee treat, alcohol-free.

Desserts

APPLE CRISP SKILLET WITH ICE CREAM | \$10

Tender baked apples tossed with cinnamon and brown sugar, topped with a buttery golden crumble. Served warm in a cast-iron skillet with a scoop of vanilla ice cream.

DUBAI CHOCOLATE MOUSSE CUP WITH ESPRESSO | \$13

A smooth, velvety chocolate mousse, layered with pistachio, toasted filo dough garnished with a delicate chocolate shell and Hot espresso cascading into the mousse below for a rich, dramatic, and indulgent finish.

S'MORES SKILLET | \$10

House-made graham crackers, large toasted marshmallows, and rich chocolate bars creating a gooey, campfire-style dessert that’s crisp, melty, and irresistibly nostalgic.

RASPBERRY CHEESECAKE | \$12

Creamy, rich cheesecake on a buttery graham cracker crust, topped with a vibrant raspberry sauce.

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