

Firesides

GRILL
AT BOOT HILL CASINO

Appetizers

FIRESIDES LOADED NACHOS | \$15

Crispy tortilla chips drenched in queso blanco and house seasoned ground beef, topped with lettuce, roasted corn pico, pickled jalapeños and jalapeño avocado ranch

BONE-IN OR BONELESS WINGS | \$12

Crispy fried wings tossed in your choice of Buffalo, Mango Habanero, Lemon Pepper, Signature BBQ, or Buffalo Lava sauce

QUESADILLA | \$10

Quesadilla cheese with sautéed onion & red peppers in a jalapeño cheddar tortilla served with sour cream and house salsa

Add grilled chicken \$6, or grilled steak \$10

CRISPY SWEET POTATOES | \$12

Breaded sweet potatoes, fried golden and finished with sea salt; Served with sweet chipotle aioli for dipping

GARLIC & HERB CHEESE CURDS | \$12

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

BREAD & BUTTER BOARD | \$8

Whipped garlic herb butter and sweet cinnamon butter, served on a board with a warm loaf of bread

Soups & Salads

ROMAINE WEDGE SALAD | \$13

Fresh-cut romaine heart served wedge-style, topped with smoked turkey, boiled egg, crispy bacon bits, grape tomatoes and cheddar cheese, with your choice of dressing

ADOBO SALAD | \$9

Crisp iceberg-romaine blend topped with roasted corn pico, shredded cheddar, avocado slices and crunchy tortilla strips. Served with our house creamy adobo dressing

TRADITIONAL CAESAR | \$7

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

HOUSE SALAD | \$6

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

Add grilled chicken \$6 | sautéed shrimp \$8 | grilled steak \$10
Make it blackened for a bold, Southwest kick. \$1

HOUSE CHILI BOWL | \$8

Slow-simmered beef and bean chili with house spices, fire-roasted tomatoes and a touch of smoky heat; served with cheddar cheese and saltine crackers

Toppers

FRIED JALAPEÑO | \$2

MUSHROOMS | \$3

ONIONS | \$3

PEPPERCORN CREAM SAUCE | \$3

GRILLED SHRIMP SKEWER | \$5

Sides

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

SEASONAL VEGGIES | \$5

HOUSE RICE | \$5

SEASONED FRIES | \$5

PARMESAN PARSLEY HOUSE-CUT FRIES | \$7

BAKED POTATO | \$5 (LOADED + \$2)

MAC & CHEESE | \$7

MUSHROOMS | \$5

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.

6oz FILET | \$38

Certified Angus Beef tenderloin

10oz WAGYU SIRLOIN | \$42

Wagyu-grade top sirloin



14oz RIBEYE | \$40

Certified Angus Beef ribeye

Entrées

BEEF KABOBS | \$26

Two flame-grilled steak skewers with charred vegetables, finished with a brown sugar chipotle aioli served over house rice

FISH & CHIPS | \$21

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

SOUTHERN FRIED STEAK | \$18

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

JALAPEÑO MAC & CHEESE | \$14

White cheddar mac & cheese with sautéed onions, sliced jalapeños, finished with toasted breadcrumbs

Add grilled chicken \$6, or sautéed shrimp \$8
Make it blackened for a bold, Southwest kick. \$1

PAN-SEARED SALMON | \$26

Served over a lemon cream sauce along with house rice and seasonal vegetables

Make it blackened for a bold, Southwest kick. \$1

SOUTHWEST GRILLED CHICKEN | \$18

Grilled chicken breast smothered in queso blanco with sauteed onions, red bell peppers, roasted corn pico, and fried tortilla strips, finished with jalapeño avocado ranch, served with house rice

Sub shrimp skewer \$4

GRILLED SHRIMP SKEWERS | \$16

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

BONE-IN PORK CHOP | \$24

10 oz frenched pork chop grilled and served over a peppercorn cream sauce with mashed potatoes

Burgers & Sandwiches

All burgers and sandwiches served with seasoned fries

FIRESIDES BURGER | \$16

Juicy grilled steak burger topped with melted American cheese, lettuce, tomato, pickles and onion, served on a Firesides-branded bun

INFERNO BURGER | \$18

Juicy grilled steak burger topped with roasted jalapeños, crispy onion straws, pepper jack cheese, sweet chipotle aioli, and a queso blanco ring

MUSHROOM BURGER | \$18

Juicy grilled Wagyu steak burger smothered in sautéed mushrooms, garlic aioli, melted Gruyère and crispy onion straws served on a toasted bun

SANTA FE TURKEY WRAP | \$15

Smoked turkey, avocado, lettuce, roasted corn pico, red onions, pepper jack cheese, and jalapeño avocado ranch in a jalapeño cheddar wrap

GRILLED CHICKEN SANDWICH | \$17

Grilled chicken breast topped with Gruyère cheese, bacon, avocado, lettuce, tomato and a sweet chipotle aioli on a toasted bun

FRENCH DIP | \$19

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

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

CRIMSON CITRUS FIZZ | \$14

A bright, bubbly burst of gin and juicy citrus, topped with a whisper of rosemary and an edible flower

SCARLET SMASH | \$14

A bold bourbon cooler kissed with mint and blood orange

CUCUMBER BLOOM COOLER | \$16

Fresh cucumber and lime mingle with crisp vodka for a garden-bright refresher that feels like spring in a glass

SPICY CUCUMBER LIME MARGARITA | \$14

Cool cucumber meets a playful jalapeño kick. Tart, spicy and ultra-refreshing with every Tajín-rimmed sip

BLUSHING MOJITO | \$14

A tropical mint cooler blushing pink with dragon fruit

DRAGON FRUIT DAIQUIRI | \$14

Bright, blended, and silky smooth—this dragon fruit whirl is as pretty as it is delicious

PINK LIZARD MULE | \$16

A spirited twist on a classic mule with vibrant dragon fruit and a gingery spark

FIRESIDES SMOKED OLD FASHIONED | \$16

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

CANYON HERB BOURBON | \$16

Earthy rosemary and citrus brighten smooth bourbon for a simple, elegant cocktail with rustic canyon charm

Dessert Cocktails

ESPRESSO MARTINI | \$14

Chilled vodka, cocoa and fresh espresso shaken into a smooth, creamy pick-me-up

CARAMEL CANYON | \$16

Rich caramel and bourbon come together in a silky, indulgent treat with a sweet desert-meets-dessert finish

ORANGE CREAM DESERT SIP | \$14

A dreamy orange vanilla cream cocktail—like a boozy creamsicle at golden hour

CINNAMON DULCE FLIP | \$14

A cozy blend of spiced rum, caramel, cream and cinnamon. Velvety, warm and perfect for dessert lovers

Mocktails

DESERT DEW REFRESHER | \$8

Cool cucumber and lime meet fresh mint for a crisp, thirst-quenching mocktail that tastes like an oasis breeze

LEMON BLOOM SMASH | \$8

Bright lemon and fragrant rosemary come together in a sparkling, alcohol-free garden-fresh refresher

SUNSET MULE | \$10

A zesty mule glowing with blood orange and lime—bubbly, vibrant, and sunset-sweet, served alcohol free for a refreshing mocktail experience

HEAT KISSED LIMEADE | \$8

A cool-meets-spicy limeade with jalapeño warmth and cucumber freshness. A playful kick without the spirits

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
Hennessy

Wine List

RED WINES

HAYES RANCH CABERNET SAUVIGNON
\$7 GLASS | \$26 BOTTLE

NOBLE VINES 337 CABERNET SAUVIGNON | \$11 GLASS | \$38 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 lead to a long finish

HAYES RANCH MERLOT | \$7 GLASS | \$26 BOTTLE

LINE 39 PINOT NOIR | \$11 GLASS | \$38 BOTTLE
Aromas and flavors of pickled beets, dried cherries, charcoal, and grilled peach with a slightly chewy vibrant, medium body and a tingling, interesting, medium-long finish

QUADY, ELECTRA MOSCATO RED | \$12 GLASS | \$45 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 | \$7 GLASS | \$26 BOTTLE

HESS SELECT CHARDONNAY | \$13 GLASS | \$49 BOTTLE
Our 352-acre Shirtail 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 keeps our Chardonnay in balance

HAYES RANCH PINOT GRIGIO | \$7 GLASS | \$26 BOTTLE

YEALANDS SAUVIGNON BLANC | \$13 GLASS | \$49 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

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.

TRIPLE CHOCOLATE CAKE | \$12

Rich chocolate cake layered with creamy chocolate filling, finished with a smooth, glossy chocolate ganache

CARAMEL PECAN CINNAMON ROLL | \$10

Warm, fluffy cinnamon roll smothered in rich, gooey caramel sauce and topped with crunchy toasted pecans

CHEESECAKE | \$12

Smooth, creamy New York-style cheesecake, served with your choice of house raspberry sauce, caramel sauce, or chocolate sauce

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