Firesides
GRILL

Breakfast

BISCUITS AND SAUSAGE GRAVY | $10
Two open-face biscuits smothered with house-made country gravy and crumbled sausage

BOOT HILL PLATTER | $12
Three eggs any style, two strips of bacon, two sausage links and crispy breakfast potatoes

SOUTHERN FRIED STEAK & EGGS | $19
Half-pound hand-breaded steak with house-made country gravy served with crispy breakfast potatoes and three eggs any style

CREATE YOUR OWN OMELET | $8
Three eggs with cheddar cheese served with crispy breakfast potatoes

ADD BACON $2 | SAUSAGE $2 | HAM $2
RED BELL PEPPERS $.50 | ONIONS $.50

RIBEYE SKILLET | $18
Shaved ribeye, green onions, three eggs any style, and cheddar cheese, house-made country gravy, served atop crispy breakfast potatoes

Appetizers

FIRESIDES LOADED NACHOS | $15
Crispy tortilla chips drenched in queso blanco and topped with house-seasoned ground beef, lettuce, roasted corn pico, pickled jalapeños and jalapeño avocado ranch

BONELESS WINGS | $13
Crispy fried wings tossed in your choice of buffalo, mango habañero, sweet chili sesame, BBQ or buffalo lava sauce

GARLIC & HERB CHEESE CURDS | $12
Lightly breaded, fried to perfection Wisconsin cheese curds, served with jalapeño avocado ranch

Salads & Soup

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 | GRILLED STEAK $10
MAKE IT BLACKENED FOR A BOLD, SOUTHWEST KICK $1

TRADITIONAL CAESAR | $7
Chopped romaine lettuce, Parmesan cheese, croutons, all tossed in a creamy Caesar dressing

ADD GRILLED CHICKEN $6 | GRILLED STEAK $10
MAKE IT BLACKENED FOR A BOLD, SOUTHWEST KICK $1

WHITE CHICKEN CHILI | $7
Slow-simmered chicken, white beans, green chiles with house spices in a creamy broth, topped with crispy tortilla strips

Burgers & Sandwiches

All Burgers & Sandwiches come with seasoned fries or crispy breakfast potatoes

CLUB SANDWICH | $12
Turkey, ham, bacon, cheddar cheese, lettuce, tomato, on a hoagie bun

FRENCH DIP | $19
Thinly sliced ribeye, topped with sliced Gruyère cheese on a hoagie bun, with a side of au jus

BACON, EGG, AND CHEESE CROISSANT | $12
Flaky, buttery croissant layered with crispy smoked bacon, one freshly cooked egg any style and American cheese

FIRESIDES BURGER | $13
Juicy grilled steak burger topped with melted American cheese, lettuce, tomato, pickles, and onion, served on a Firesides branded bun

Steaks

14oz RIBEYE | $42
Certified Angus Beef Ribeye

STEAK & EGGS | $28
12oz KC Strip grilled to your liking, three eggs any style, crispy breakfast potatoes

Toppers

FRIED JALAPEÑO | $2

SAUTÉED ONIONS | $3

Sides

CRISPY BREAKFAST POTATOES | $4

BACON | $5

SAUSAGE | $5

SINGLE EGG | $2

TOAST | $2

SEASONAL VEGETABLES | $5

HOUSE RICE | $5

SEASONED FRIES | $5

MASHED POTATOES WITH COUNTRY GRAVY | $5

MAC & CHEESE | $7

Entrées

SOUTHERN FRIED STEAK | $19
Half-pound hand-breaded steak with house-made country gravy served with mashed potatoes

KICKIN' CHICKEN BACON MAC | $19
Creamy white cheddar mac and cheese loaded with tender grilled chicken, crispy bacon, savory sautéed onions and jalapeños, finished with toasted breadcrumbs and jalapeño avocado ranch drizzle

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

Desserts

CHEESECAKE | $12
Smooth, creamy New York-style cheesecake, served with your choice of house mixed berry sauce, caramel sauce, or chocolate sauce

HOT HONEY PEACH BREAD PUDDING | $11
Warm brioche bread pudding with maple-vanilla peaches, cinnamon brown sugar crumble, topped with vanilla bean ice cream and drizzled with hot honey and cinnamon sugar

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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The Classics

MOSCOW MULE | $12
vodka, ginger beer, fresh lime juice

CHILTON | $12
vodka, lemon juice, soda water, salt rim

TOM COLLINS | $6
gin, lemon juice, simple syrup, club soda

LEMON DROP MARTINI | $14
vodka, lemon juice, simple syrup, sugar rim

MOJITO | $10
rum, lime juice, simple syrup, mint, club soda

STRAWBERRY DAIQUIRI | $12
rum, strawberry, lime juice, simple syrup, whipped topping

ESPRESSO MARTINI | $14
chilled vodka, rich espresso, coffee liqueur

Liquor

BOURBON & WHISKEY
Jack Daniel's
Maker's Mark
Hard Truth High Road Rye
BHD Bourbon
Pendleton
Woodford Reserve
Knob Creek
Buffalo Trace
Crown Royal
Jameson

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

Firesides Specialties

FIRESIDES SMOKED OLD FASHIONED | $16
Smooth, rich and aromatic—our signature Old Fashioned, smoked to order with bourbon bitters and a hint of citrus

CARAMEL APPLE SOUR | $10
A sweet and tart blend of crisp apple, rich caramel, and bright citrus, shaken to perfection for a smooth, refreshing finish

WINTER CITRUS BOURBON SMASH | $14
A bold and refreshing blend of smooth bourbon, blood orange and a touch of citrus, shaken and served over ice

CRANBERRY HARVEST MOJITO | $12
Bright cranberry and citrus flavors make this colorful mojito an ideal transition from fall into the holiday season

APPLE CINNAMON MULE | $15
Crown Royal Apple, cinnamon spice and fiery ginger beer for a refreshing fall cocktail

MANGO BONFIRE MARGARITA | $16
Smoky mezcal, sweet mango, fresh lime, and spicy jalapeño shaken together and served with a Tajín rim

Mocktails

WATERMELON MINT COOLER | $8
A crisp and refreshing blend of juicy watermelon, cool cucumber and fresh mint

SUNSET SPLASH | $9
Sweet mango and passionfruit with strawberry and grapefruit soda for a bright, tropical refreshment

AUTUMN EMBER | $10
A cozy blend of cranberry, blood orange and spicy ginger beer. Bright citrus and autumn spice come together in this refreshing alcohol-free seasonal favorite

Wine List

RED WINES

HAYES RANCH CABERNET SAUVIGNON
$9 GLASS | $30 BOTTLE
Red cherry, vanilla and spice notes with smooth tannins and a subtle coffee finish

NOBLE VINES 337 CABERNET SAUVIGNON | $12 GLASS | $39 BOTTLE
Rich black cherry and blackberry flavors layered with fresh herbs, toasty oak and hints of roasted coffee and black pepper, finishing smooth with soft tannins

HAYES RANCH MERLOT | $9 GLASS | $30 BOTTLE
Smooth and fruit-forward with notes of black cherry, blackberry and plum

LINE 39 PINOT NOIR | $10 GLASS | $34 BOTTLE
Vibrant notes of dried cherry, grilled peach and earthy spice with a medium body and smooth, lingering finish

QUADY, ELECTRA MOSCATO RED
$13 GLASS | $46 BOTTLE
Sweet and refreshing with vibrant cherry, berry and peach flavors and a slight sparkle

WHITE WINES

HAYES RANCH CHARDONNAY
$9 GLASS | $30 BOTTLE
Rich vanilla, green apple and toasted oak flavors with a smooth, fruity finish

HAYES RANCH PINOT GRIGIO
$9 GLASS | $30 BOTTLE
Crisp and refreshing with bright green apple, lime and subtle mineral notes

YEALANDS SAUVIGNON BLANC
$15 GLASS | $52 BOTTLE
Crisp and refreshing, this Marlborough Sauvignon Blanc delivers bright lemon-lime, peach and grassy notes with a clean, vibrant finish

CUPCAKE MOSCATO D'ASTI
$13 GLASS | $43 BOTTLE
Sweet and smooth with juicy notes of peach, honey, pear, jasmine and melon

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