Firesides
GRILL
AT BOOT HILL CASINO

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

BONE-IN OR BONELESS WINGS | $13
Crispy fried wings tossed in your choice of Buffalo, Mango Habanero, Sweet Chili Sesame, BBQ or Buffalo Lava sauce

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

PIMENTO CHEESE PLATE | $11
Pimento cheese served with pickled okra, pickled red onions, celery, carrots and warm, toasted pita

BREAD & BUTTER | $6
Whipped butter served with a warm loaf of bread

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 | $42
Certified Angus Beef ribeye

6oz FILET | $40
Certified Angus Beef tenderloin

10oz PRIME SIRLOIN | $31
Prime Grade Top Center-Cut Sirloin

Entrées

QUESADILLA | $10
Quesadilla cheese with sautéed onion & red peppers in a jalapeño cheddar tortilla, served with sour cream & house salsa
Add grilled chicken $6 | sautéed shrimp $8 | grilled steak $10

CATFISH DINNER | $17
Cornmeal-crusted catfish fillets fried to a golden crisp and served with house-seasoned fries, tartar sauce and lemon

CHICKEN FRIED CHICKEN | $16
Half-pound hand-breaded chicken breast with house-made country gravy served with mashed potatoes

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 sautéed onions, red bell peppers, roasted corn pico and fried tortilla strips, finished with jalapeño avocado ranch, served with house rice
Substitute shrimp skewer for $4

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

GRILLED SHRIMP SKEWERS | $16
Tender shrimp skewers flame-grilled with garlic and lemon, served with house rice and seasonal vegetables

BONE-IN PORK RIBEYE | $22
12 oz bone-in pork ribeye, grilled to perfection, finished with a savory herb butter and served with mashed potatoes

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

Soups & Salads

ICEBERG WEDGE SALAD | $9
Baby Iceberg topped with fuji apples, goat cheese, candied pecans, red onion, dried cranberries and champagne vinaigrette

CHEF SALAD | $12
Iceberg and romaine blend with sliced turkey, sliced ham, bacon bits, boiled egg, grape tomatoes, cheddar cheese and your choice of 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

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

Toppers

FRIED JALAPEÑO | $2
MUSHROOMS | $3
ONIONS | $3
HERB BUTTER | $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

Burgers & Sandwiches

All burgers and sandwiches served with seasoned fries

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

INFERNO BURGER | $16
Juicy grilled steak burger topped with roasted jalapeño peppers, crispy onion straws, pepper jack cheese, sweet chipotle aioli and a queso blanco ring

MUSHROOM BURGER | $16
Juicy grilled steak burger smothered in sautéed mushrooms, melted Gruyère, crispy onion straws and garlic aioli, served on a toasted bun

SOUTHWEST CHICKEN WRAP | $14
Choice of grilled or crispy chicken, shredded lettuce, roasted corn Pico, cheddar cheese and jalapeño avocado ranch, wrapped in a jalapeño cheddar tortilla

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

GRILLED CHICKEN SANDWICH | $17
Grilled chicken breast topped with pepper jack 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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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

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

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

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

Desserts

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

MADDY'S CHOCOLATE CHIP COOKIES | $9
Maddy's famous brown butter chocolate chip cookies, served warm with creamy vanilla ice cream and finished with a decadent chocolate drizzle

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

TIRAMISU BROWNIE | $13
Rich mocha mascarpone brownie topped with delicate espresso-soaked ladyfingers and finished with a light, airy mascarpone whipped cream

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