

FIREBAR® Menu

Happy Hour

Enjoy Bar Bites and Drink Specials in the FIREBAR and on the Patio from 4-6:30PM Monday - Friday.

Drinks

DOUBLE BLACK DIAMOND® MARTINI

Happy Hour

7

CLASSIC COCKTAILS

Happy Hour

7

SELECT GLASSES OF WINE

Happy Hour

6

WELL DRINKS

Happy Hour

5

ALL DRAFT BEERS

Happy Hour

2 off

Bar Bites

Available only in the FIREBAR and on the patio (serves 2-3)

GRILLED TENDERLOIN MEDALLIONS*

Topped with New Orleans BBQ butter sauce

Happy Hour

12

TUNA TACOS

Crunchy slaw, charred corn salsa, jalapeno

Happy Hour

10

BEEF SLIDERS

Three USDA Choice mini burgers with Tillamook cheddar cheese, sautéed onions, yellow mustard and pickles.

Happy Hour

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CRISPY CAULIFLOWER

Tossed in Thai chili sauce with green onion and pumpkin seed.

Happy Hour

5

EVERYTHING PRETZEL

Warm pretzel, Everything seasoning, Sam Adams beer cheese fondue

Happy Hour

5

AVOCADO-LIME WHIPPED FETA

with charred corn salsa and homemade potato chips

Happy Hour

8

FIRED UP SHRIMP

Flash fried shrimp tossed with a spicy Sriracha sauce

Happy Hour

7

Craft Cocktails

CLASSIC COCKTAILS

Expertly prepared with superior ingredients

LEMONADE DROP

Tito's Handmade Vodka, Alex's Fresh Lemonade and a sugar rim

11

SIESTA SANGRIA

With your choice of 7 Moons Red Blend or Caposaldo Moscato, Cruzan Rum and fresh fruit

11

FIREBIRDS PERFECT MARGARITA

Milagro Silver Tequila, lemon, lime and orange juices, triple sec and simple syrup, served on the rocks

12

DIRTY BIRD

The traditional dirty martini-chilled Tito's handmade vodka, bleu cheese stuffed olives

12

SEASONAL COCKTAILS

Handcrafted in harmony with the season

AUSTIN CITY LIMITS

Deep Eddy Lime Vodka, triple sec and cranberry juice, served up

12

MY BLUE HAVEN

Rumhaven Coconut Water Rum, blue Curação, freshsqueezed lemon juice and charred pineapple purée, topped with La Marca Prosecco

13

LAVENDER LEMONADE

Alex's Fresh Lemonade mixed with lavender elixir and topped with Empress 1908 Gin

12

CHILI GUAVARITA

Corazón Blanco Tequila, Ancho Reyes Chili Liqueur, fresh-squeezed lime juice and guava purée, served on the rocks with a chili-dusted rim

FEELIN' PEACHY MULE

Svedka Vodka, Ancho Reyes Chili Liqueur, peach elixir and fresh-squeezed lime juice, topped with ginger beer 12

SUNNY PALOMA SPRITZ

Espolon Blanco Tequila, Aperol and fresh-squeezed lime juice topped with Q Grapefruit soda, on the rocks with a salted rim

13

WATERMELON DAISY

El Jimador Silver Tequila, triple sec, housemade sweet & sour and Red Bull Red Edition

12

ESPRESSO MARTINI

Caffè Borghetti Espresso Liqueur, vodka and cream, served up

13

EMBER ROSE

Jack Daniel's Tennessee Whiskey, Disaronno Amaretto, fresh-squeezed lemon juice and strawberry elixir, topped with club soda

12

LIQUID SUNSHINE

Slow & Low Rock and Rye, agave nectar and fresh lemon juice, served on the rocks

Mocktails

5.95

RASPBERRY NO-JITO

Raspberry puree, Alex's Fresh Lemonade, fresh lime and mint leaves

LADY LAVENDER

Fresh-squeezed grapefruit juice, lavander and vanilla elixirs, grenadine and club soda

CHARRED PINEAPPLE AGUA FRESCA

Fresh pineapple seared on our wood-fired grill, blended and mixed with fresh lime juice and chilled water

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

IF YOU HAVE CERTAIN FOOD
ALLERGIES, GLUTEN SENSITIVE OR
OTHER DIETARY NEEDS, PLEASE ASK TO
SEE A MANAGER

Indicates items that can be prepared for those sensitive to gluten.

*Denotes items that are served raw or undercooked, and contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.