

FIREHOUSE NO. 1 GASTROPUB

LUNCH MENU

SHARING

SHOESTRING FRENCH FRIES	6
Parsley, lemon zest, pecorino romano cheese, truffle aioli	
BACON MAC N CHEESE	12.5
Lots of white cheddar and smoked gouda, fried bacon & green onions, sprinkled liberally with potato chip 'breadcrumbs'	
ROASTED BEEF BONE MARROW	18.75
Seasoned with caramelized shallots, french dijon & parsley served with grilled bread & arugula salad	
SLOW ROASTED SPICE CRUSTED WINGS	9/16
Coriander, chipotle, cumin & fennel seed rub served with carrot-dill slaw	
SALT & PEPPER CALAMARI	13.75
Lightly battered and lightly fried paradise squid served with Chef Juan's sriracha aioli	
add JALAPENO	2.5
CRISPY PORK BELLY WRAPS	15
Butter lettuce, jalapeno carrot slaw, daikon, watermelon radish, sweet chilli glaze	
SALT & PEPPA CHIPS	5
Lower middle class onion dip	

SANDWICHES

SOUTHERN FRIED CHICKEN SANDWICH	14.25
Buttermilk battered chicken thighs, southern slaw, special sauce & sweet chile glaze	
THE FIREHOUSE CHEESEBURGER	15
Hand-formed, half pound, 100% ground chuck, on a toasted bun with special sauce & white cheddar	
REUBEN	15.5
Featuring Bassian Farms premium pastrami, swiss cheese, sauerkraut, special sauce, on lightly toasted rye bread	
SPANISH CHICKEN SANDWICH	13.25
White cheddar, truffle aioli, wild arugula, grilled onions, toasted bun	
LEFT COAST PHILLY	15
STEAK , mushrooms, onions, roasted red bell peppers, caramelized onions, provolone cheese, Chef Juan's infused cream cheese spread, on a fresh French roll	

Off the GRILL

HERB MARINATED GRILLED CHICKEN	13.5
Roasted vegetables, shiitake mushrooms, organic white quinoa, yam puree, parsley vinaigrette	
GRILLED PRIME STEAK 'SALAD'	17.25
Fingerling potato, grilled green zucchini, bacon, green onions, sherry & porcini vinaigrette	
GRILLED BONE-IN PORK CHOP	24
Fingerling potato, baby broccoli, bacon apricot glaze	
PAN SEARED WILD SONOMA SALMON	21

Butternut squash, broccolini, fingerling potatoes, roasted cherry tomatoes, orange thyme butter sauce

Lighter SALADS

WILD ARUGULA	8.25
Pickled shallots, pecorino romano cheese, toasted crushed almonds, chardonnay vinaigrette	
WARM BABY SPINACH	14.25
Roasted baby shiitakes, cashews, pancetta, pt. reyes bleu cheese, balsamic vinaigrette	
MARINATED BEETS	11.75
Red & golden beets, goat cheese, orange segments, orange vinaigrette 5oz	
add CHICKEN	7
add FLAT IRON STEAK	10
add FARM EGG	2.5
add SALMON	12

STEAK FRITES

Shoestring fries, wild arugula salad & chipotle-bourbon butter
9oz. **Flat Iron** 26 12oz. **PRIME rib eye** 39.5

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DINNER MENU

Smaller PLATES

BACON-GOUDA MAC N CHEESE 13.5
Lots of white cheddar and smoked gouda, fried bacon & green onions, sprinkled liberally with potato chip 'breadcrumbs'

Add **JALAPENO** Puree 2.00

RED-WINE POACHED OCTOPUS
CHARRED ON THE GRILL MARKET PRICE
Fingerling potatoes, broccoli, in house made sausage, redbell peppers, pizza vinaigrette

ANGRY' TIGER PRAWNS 17.75
Sautéed with chillies, shallots, garlic, white wine & parsley served over exceptionally creamy polenta

CRISPY PORK BELLY WRAPS 15.5
Butter lettuce, jalapeno carrot slaw, watermelon radish, sweet chilli glaze

PAN SEARED WILD SALMON 20.5
Butternut squash, brocolini, fingerling potatoes, roasted cherry tomatoes, orange thyme butter sauce

BREAK BREAD

Wild arugula... various garnishes & grilled bread

BUTCHER'S BLOCK 20
An ever changing selection of sausages & mostly local cheeses

ROASTED BEEF MARROW BONES 21
Seasoned with caramelized shallots, french dijon & parsley

WARM FRENCH BRIE 15
Sea salt, black pepper, apricot jam

LARGER PLATES

****PAN ROASTED 38 NORTH CHICKEN BREAST** 20
Sweet potato puree, cauliflower, broccoli, mushroom chicken jus

****GRILLED BONE-IN PORK CHOP** 26.5
Exceptionally creamy polenta, broccoli, bacon apricot glaze

THE FIREHOUSE CHEESEBURGER 15.5
Hand-formed, half pound, 100% ground chuck, on a toasted bun with special sauce & white cheddar

COLORADO BORN BISON BURGER 22
Hand-formed, 7oz, 100% bison, on a toasted bun with garlic aioli & white cheddar. Served with in house made Scrimshaw battered onion rings.

LINGUINE OXTAIL 27
Slow braised red wine oxtail, linguine, sauted snow peas & red bell peppers

MEAT...

ZE FRENCH BISTRO STEAK 29.5
10 oz. flat iron steak
Served with shoestring french fries, arugula salad, and a red-wine shallot sauce

THE URBAN COWBOY 41
12 OZ. PRIME rib-eye steak topped with chipotle-bourbon butter served with mashed potatoes & garlic green beans

NEW YORK STRIP STEAK 31
Served with fingerling potatoes, grilled zucchini, red peppers and a mushroom shallot sauce

BAR SNACKS

WARM GREEN SICILIAN OLIVES 5
Fennel seed, crushed red peppers, orange zest

SALT & PEPPA CHIPS 5
Lower middle class onion dip

SHOESTRING FRENCH FRIES 6
Parsley, lemon zest, pecorino romano cheese, truffle aioli

SPICE CRUSTED CHICKEN WINGS 15.5
Coriander, chipotle, cumin & fennel seed rub served with carrot-dill slaw

SALT & PEPPER CALAMARI 14
Lightly battered and lightly fried paradise squid served with Chef Juan's sriracha aioli

add **JALAPENO** 2.5

SALADS

WILD ARUGULA 9.5
Pickled shallots, pecorino romano cheese, toasted crushed almonds, chardonnay vinaigrette

WARM BABY SPINACH 14.5
Roasted baby shiitakes, cashews, pancetta, pt. reyes bleu cheese, balsamic vinaigrette

MARINATED BEETS 12
Red & golden beets, goat cheese, orange segments, orange vinaigrette

**These items take a bit longer but worth the wait

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DRINK MENU

GRAPES

FROM THE BARREL TO THE TABLE

	Gls
Rotating featured Chardonnay	\$12
Rotating featured Sauvignon Blanc	\$11
Franciscan, Cabernet, Napa, '16	\$12
Marietta, Old Vine Blend, Sonoma County, '15	\$10
Angeline, Pinot Noir, Napa, '14	\$12
Intrinsic, Malbec Blend, Columbia Valley, '17	\$11
Tanget, Rose (375ml can), Edna Valley,	\$19

FROM THE CELLAR

	Btl
Chard-Wente, Arroyo Seco/Monterey, '16	\$46
Chard (Estate)-Sanford, Sta Rita Hills, '16	\$75
Pinot Gris-King Estate, Willamette Valley, '16	\$51
Sauv Blanc—Kenwood Six Ridge, Sonoma, '16	\$52
Albarino-Paco & Lola, Rias Baixas, '14	\$55
Meritage-Mondavi's Maestro, Napa, '15	\$71
Red blend-Rowen, Sonoma County '15	\$99
Cab-Intrinsic, Columbia Valley, '16	\$48
Cab-Black Stallion, Napa, '15	\$69
Cab-Atlas Peak, Napa, '15	\$78
Cab-Joseph Phelps, Napa, '15	\$159
Cab Franc- Conn Creek, Napa, '14	\$79
Zin-(Bourbon Barrel aged)-Federalist, Mendocino, '15	\$47
Zin-Coppola's Director's Cut, Sonoma County, '14	\$51
GSM- Estancia, Monterey County, '14	\$42
Pinot Noir- Benziger, Sonoma, 14'	\$52
Pinot Noir- Patz & Hall, Sonoma Coast, '15	\$69
Pinot Noir- McIntyre Estate, Santa Lucia, '13	\$105

all btls/vintage subject to availability

MALT, YEAST, HOPS

DRAFT

					ABV
Rotating IPA from Fieldwork	12oz	\$7.25	TBD		
The Bruery's Mischief-Strong Belgian	12oz	\$8.50	9.50%		
Coronado Mermaids Red	16oz	\$6.75	5.70%		
Moden Times Pale Ale	16oz	\$8.75	5.00%		
Rotating Sour/Tart	8oz	\$10.25	TBD		
Stem Cider - Guava Chili	12oz	\$7.00	6.70%	Port Brewing's	
Board Meeting-Brown Ale	12oz	\$7.50	8.50%		
The Bruery's So Happens It's Tuesday	8oz	\$13.0	14.6%		
Weihenstephaner-Hefeweissbier	16oz	\$6.75	5.40%		
Scrimshaw Pilsner	16oz	\$6.50	4.40%		

CRAFT BOTTLED BEER/CIDER

North Coast's Acme Pale Ale	12.0oz	\$6.25	5.0%		
James E Pepper's Barel aged Ale	22.0oz	\$21.25	10.4%		
2 Towns Made Marion Blackberry cider	12.0oz	\$6.25	6.0%		
Fuller's London Porter	11.2oz	\$6.50	5.4%		
Allagash Black	12.0oz	\$9.00	7.5%		
Kasteel Rouge	11.2oz	\$15.5	8.0%		
Stone's FML Double IPA	16.0oz	\$8.75	8.5%		
Aspall Dry Cider	330ml	\$9.75	6.8%		
Perry Miloslawski-Pear Cider	17.0oz	\$12.25	4.5%		
Allagash Curieux	12.0oz	\$15.00	8.0%		
Stone's Enter Night Pilsner	16.0oz	\$6.50	5.7%		
Chimay Grand Reserve (Blue)	11.20oz	\$18.50	9.0%		
Einstock Icelandic White Ale	12.0oz	\$6.50	5.2%		
Mother Earth's Cali Creamin Ale	12.0oz	\$6.75	5.2%		
Port Brewing's MONGO Double IPA	16.0oz	\$7.50	8.0%		

BOOZE

CLASIC DAIQUIRI 11

Ron Abuelo Rum, Fresh lime juice, a touch of simple syrup

PEACH DON'T KILL MY VIBE 11

In house fresh lemonade and Stillhouse Peach Tea moonshine

NEW ORLEANS SAZERAC 12

High west double rye, peyschaud's bitters, herb saint

CORPSE REVIVOR (#2) 11

Blade gin, lillet blanc, combier, herb saint

MEDITERRANEAN GIN & TONIC 11.5

Gin, fever-tree mediterranean tonic, cynar, lillet blanc

ORIGINAL OLD FASHIONED 13

James e. pepper 1776 rye (100 Proof), angostura bitters, simple syrup

HABANERO MATADOR 11.5

House infused habanero, 100% agave tequila, pineapple juice, agave, lime juice

BLACKBERRY SOUR 11

Buffalo Trace 4 year, blackberry preserves, fresh sweet & sour