

FIRESIDE

grill

starters

GREEN CHILE QUESO AND CHIPS | 6
Green chile queso with toasted cumin and fresh cilantro

ANTIPASTA | 10
Italian cold cuts, artisan cheeses, grilled vegetables, olives and crostini

FBP | 8
Flatbread pizza with pulled pork, caramelized onions, tomatillo salsa, mozzarella and pepper jack

THE PEP | 7
Flatbread pizza with red sauce, pepperoni and mozzarella cheese

FRIED GREEN TOMATOES | 7
Traditionally breaded green tomatoes deep fried with ranch and chipotle dipping sauces

FRIED WHITE CHEDDAR CHEESE CURDS | 8
Fried white cheddar cheese curds with jalapeño and chipotle dipping sauces

CP **CRISPY GREEN BEAN FRIES** | 7
Served with wasabi ranch dip

SPICY DAWGS IN A BLANKET | 8
Black pepper sausage wrapped in a puff pastry with cabernet blackberry mustard

RASPBERRY CHIPOTLE WINGS | 10
Deep fried wings tossed in a raspberry chipotle sauce, fresh jalapeños and fresh cilantro

BUFFALO WINGS | 10
Classic buffalo wings with hot sauce, ranch or bleu cheese dressing

CP **PRETZEL STICKS WITH BEER CHEESE** | 7
Warm pretzel sticks served with beer cheese dip

SOUP OF THE DAY / CHILI
Cup | 5
Bowl | 7

salads

CP **THE SOUTH** | 14
Grilled breast of chicken, mixed greens, chopped romaine, pineapple, strawberry, candied pecans, goat cheese and house vinaigrette

OH CAESAR | 13
Grilled breast of chicken on a bed of romaine, creamy Caesar dressing and house-made crouton
Substitute salmon or shrimp | 3

MEDITERRANEAN CHOPPED CAESAR | 12
Chopped romaine, feta cheese, piquillo peppers, fried chick peas, Kalamata olives, artichokes, grilled onions and Caesar dressing
Add chicken | 2

SOUTHWEST COBB SALAD | 14
Baby greens with grilled southwestern chicken, bacon, avocado, grape tomatoes, corn relish, queso fresco and jalapeño-cilantro ranch dressing

CP CHEF'S PICK

18% gratuity will be added to parties of 8 or more. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness. 1/17

sandwiches

Served with hand-cut fries, substitute with soup, house or caesar salad

CP **THE SOUTHERN CUBAN** | 11
Pulled pork, ham, fried pickles, pepper jack cheese and Dijon mustard

CP **FIRESIDE GRILLED CHEESE** | 8
White cheddar cheese curds, American cheese, pepper jack cheese and Fireside sauce stuffed between grilled sourdough bread
Add bacon | 1.50

CATFISH PO-BOY | 11
Fried catfish with lettuce, tomatoes, fried pickles and smoked corn tartar sauce

OINK | 12
Black pepper sausage, pulled pork, applewood bacon and spicy bacon jam

THE VEGGIE | 10
Grilled portobello, roasted tomato, grilled carrots, spinach, zucchini, roasted red onion, eggplant and piquillo pepper on a potato bun

TRIPLE DECKER REUBEN | 12
Traditional Reuben with corned beef, sauerkraut, Swiss cheese and Thousand Island dressing

CP **PESTO GRILLED CHICKEN SANDWICH** | 10
Pesto marinated breast of chicken grilled with roasted tomatoes, provolone cheese and olive mayo on grilled sourdough bread

FRIED BUFFALO CHICKEN SANDWICH | 10
Fried breast of chicken dipped in buffalo sauce, with lettuce, tomato, onion and bleu cheese crumbles

burgers

Served with hand-cut fries, substitute with soup, house or caesar salad

CHEESEBURGER | 9
Black Angus burger with cheddar, lettuce, tomato, and onion

8020 BURGER | 11
Black Angus burger topped with fried green tomatoes, black pepper bacon, goat cheese, lettuce and roasted garlic aioli

CP **TAR TAR** | 10
Black Angus burger topped with shallot, capers, fried egg, lettuce, anchovy butter and Dijon mustard

TENDERONI | 10
Black Angus burger topped with pepperoni, fresh mozzarella, lettuce, marinara and walnut pesto

THE CARNEGIE | 12
Black Angus burger topped with corned beef, sauerkraut, grilled onions, Swiss cheese, lettuce, and Thousand Island dressing

CP **GOLD RUSH** | 10
Black Angus burger topped with fried cheese curds, cheddar cheese, fried pickles, lettuce and chipotle mayo

entrees

CORNMEAL CRUSTED CATFISH | 15
Fried catfish with smoked corn tartar sauce, served with coleslaw and hand-cut fries

CP **BOURBON CEDAR PLANK SALMON** | 23
Grilled on a cedar plank and brushed with a bourbon glaze, served with grilled asparagus

ROASTED PRIME RIB | 24
Slow roasted, served with a house salad and baked potato
SERVED DAILY AFTER 4PM

HAND CUT FILET | 28
Choice cut tenderloin of beef, grilled to your liking with cilantro butter, served with a house salad and baked potato

GRILLED CHICKEN MEDI | 18
Grilled breast of chicken with artichokes, sun-dried tomatoes, basil and goat cheese, served with sautéed spinach and lemon butter sauce

BACON SHROOM PASTA | 16
Cavatappi pasta with onions, bacon, chicken, wild mushrooms, cream, parmesan and sage

SAUL'S STACKED CHICKEN AND CHEESE ENCHILADAS | 13
Blue corn enchiladas stacked with seasoned chicken, shredded cheddar and jack cheese, Hatch New Mexico red or green chile.
add fried egg | 1

SHRIMP AND GRITS | 17
Marinated gulf shrimp seared and served over cheesy bacon grits

CP **APOLLO'S FRIED CHICKEN** | 16
Fried chicken served with sweet potato waffles and bourbon maple syrup

CHICKEN FRIED STEAK | 15
Flash-fried country breaded steak smothered with cream gravy and served with mashed potatoes and vegetables

PORTERHOUSE PORK CHOP | 18
Grilled to perfection, served with mashed potatoes, grilled asparagus and jalapeño peach jam

sides

HAND-CUT FRIES | 3
BACON SAGE PASTA | 4
MASHED POTATOES | 4
BAKED POTATO | 3
POBLANO AND BLACK BEAN RICE | 3
CHEESY GRITS | 4
SAUTÉED OR CREAMED SPINACH | 4
GRILLED ASPARAGUS | 4
SPICY SAUTÉED MUSHROOMS | 4
HOUSE OR CAESAR SALAD | 4
SOUP OF THE DAY / CHILI
Cup | 5
Bowl | 7

desserts

TURTLE MOLTEN BUNDT CAKE | 6
ROCKSLIDE BROWNIE WITH VANILLA BEAN ICE CREAM | 6.5
SALTED CARAMEL CHEESECAKE | 7
CRÈME BRÛLÉE | 6.5
ICE CREAM | 5.5

FIRESIDE

grill

DRINK MENU

cocktails

PERFECT MARGARITA | 9

Hornitos silver, house made sweet n' sour
It lives up to its name—trust us

DARK N' STORMY® | 9

Gosling's Rum, ginger beer, fresh lime juice
An original island cocktail, spicy and refreshing

OKLAHOMA MULE | 7

Smithworks vodka, ginger beer, fresh lime juice
Local vodka adds a twist to this contemporary classic

GRANDPA'S LEMONADE | 9

Bulliet Rye, fresh lemon juice, soda
Modern cocktail with an old-fashioned flare

BLUE SUEDE | 7

Crème de violet, Ruffino Prosecco
Handpicked violets from the Alps add depth to this aesthetically elegant cocktail

FRENCH 75 | 9

Boodles gin, fresh lemon juice, champagne
A classic French cocktail rumored to have a kick like the field gun it was named after

BROWN DERBY | 9

Makers Mark, honey syrup, fresh grapefruit juice
A smooth cocktail, named after the famous Los Angeles derby-shaped diner

THE ESTATE | 9

Boodles Gin, St. Germain, fresh grapefruit juice, basil
Fresh basil and grapefruit juice will leave you wanting more

MAI TAI | 10

Don Q Cristal, Trader Vic's Macadamia Nut Liqueur, Gosling's Dark Rum, fresh lime juice
Vintage cocktail that stays true to its roots

FORBIDDEN SAINT | 8

Absolut Citron Vodka, Pama Pomegranate Liqueur, St. Germain, Champagne
Our twist on a cosmo

after dinner drinks

BRANDY ICE | 7

Crème de Cocoa, brandy, vanilla bean ice cream
A delicious blend created just for adults

CHOCOLATE MARTINI | 7

Absolut Vanilla Vodka, Godiva chocolate, Crème de Cocoa, cream
The perfect expression of decadence in a glass

COCOA COLADA | 7

Brugal Lite Rum, Crème de Banana, Crème de Cocoa, Colada mix
A taste of paradise

ADULT FLOAT | 6

Vanilla ice cream and Best Damn Root Beer
A new twist on a timeless classic

beer on tap

BLUE MOON BELGIAN WHITE | 5

Denver, Colorado-Belgium White Ale 5.4%
Creamy oats brewed with valencia orange peel and coriander gives this beer the perfect combination of fruit and spice

DOS EQUIS LAGER ESPECIAL | 5

Monterrey, Mexico-Pale Lager 4.2%
A crisp, refreshing and light-bodied malt-flavored beer with a well-balanced finish. Served best with lime and salt

TANK 7 FARMHOUSE ALE | 7

Kansas City, Missouri-Saison 8.5%
Fermenter Tank 7 creates a flavorful surge of fruity aromatics and hoppy grapefruit notes that give this ale a long, dry and spicy finish

BOULEVARD UNFILTERED WHEAT | 5

Kansas City, Missouri-Wheat Ale 4.4%
A lively refreshing beer with a natural citrus flavor and distinctive cloudy appearance

COOP F5 IPA | 6

Oklahoma City, Oklahoma-Indian Pale Ale 6.8%
Refreshing grapefruit, big hops and strong malt tones make this a great example of the favored West Coast IPA

MARSHALL ATLAS INDIA PALE ALE | 6

Tulsa, Oklahoma-Indian Pale Ale 6.5%
Three different kinds of hops blend harmoniously together to bring about floral and earthy tones in this bold delicious ale

DEAD ARMADILLO AMBER ALE | 5

Tulsa, Oklahoma-Amber Ale 6.3%
Well-balanced amber with notes of caramel sweetness, roasted malt and a slightly bitter finish make this local brew a favorite

LAGUNITAS IPA | 6

Petaluma, California-Indian Pale Ale 6.2%
Made with 43 different hops and 65 various malts creating a flavor that will float your boat on whatever planet you're on

domestic

BUD LIGHT | 3.50

BUDWEISER | 3.50

BUD LIGHT LIME | 3.50

MICHELOB ULTRA | 3.50

COORS LIGHT | 3.50

MILLER LITE | 3.50

LANDSHARK LAGER | 3.50

PABST BLUE RIBBON | 3.50

STELLA | 5

BEST DAMN ROOT BEER | 3

ANGRY ORCHARD CIDER | 3

import

DOS EQUIS LAGER | 4

Monterrey, Mexico

HEINEKEN | 4

Zoeterwoude, Netherlands

CORONA EXTRA | 4

Mexico City, Mexico

MODELO ESPECIAL | 5

Mexico City, Mexico

FRANZISKANER HEFE-WEISSE | 6

Munich, Germany

SPATAN OPTIMATOR | 6

Munich, Germany

craft

GOOSE ISLAND IPA | 4

Chicago, Illinois

GOOSE ISLAND 312 URBAN WHEAT ALE | 4

Chicago, Illinois

SAMUEL ADAMS BOSTON LAGER | 5

Boston, Massachusetts

DALE'S PALE ALE | 5

Lyons, Colorado

LEFT HAND MILK STOUT | 5

Longmont, Colorado

SIERRA NEVADA | 5

Chico, California

ANCHOR STEAM BEER | 5

San Francisco, California