

# 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