

FIRESIDE

grill

STARTERS

SMOKED BRISKET FLATBREAD | 9

Flatbread pizza with chopped house-smoked brisket, candied onions, tomatillo barbeque sauce, mozzarella and pepper jack cheese

GREEN CHILE QUESO AND CHIPS | 7 GF V

New Mexico Hatch green chile queso with roasted tomatoes, toasted cumin and fresh cilantro

FRIED WHITE CHEDDAR CHEESE CURDS | 8 V

Fried white cheddar cheese curds served with jalapeño and chipotle dipping sauces

FRIED PICKLES | 8 V

House-made buttermilk marinated pickle spears, served with ranch and chipotle dipping sauces

FRIED GREEN TOMATOES | 8 V

Traditionally breaded and deep fried green tomatoes, served with ranch and chipotle dipping sauces

PRETZEL NUGGETS WITH BEER CHEESE | 7 V

Warm pretzel nuggets served with beer cheese dip

SOUTHERN FRIED OYSTERS | 13

Buttermilk fried oysters with kale and bacon grits, served with pickled corn tartar sauce

SMOKED ALABAMA WINGS | 11 GF

House-smoked jumbo wings grilled and brushed with white Alabama barbeque sauce

TUMBLEWEED ONIONS | 8 V

Crispy fried sweet onions, dusted with stone ground blue corn, served with jalapeño crema

BLACK-EYED PEA AND ARTICHOKE HUMMUS | 8 GF

Black-eyed pea and artichoke hummus with Oklahoma pecan smoked olive oil, served with house-made cracklins

SEARED BLACKENED AHI TUNA | 18

Blackened ahi tuna with pickled ginger remoulade and soy reduction

SOUP OF THE DAY / CHILI

Cup | 5 — Bowl | 7

SALADS

Add chicken breast | 4 — Substitute shrimp | 5 — Substitute salmon | 8

THE SOUTH | 14

Grilled breast of chicken, mixed greens, cut romaine, pineapple, strawberry, candied pecans, goat cheese and house vinaigrette

KALE CAESAR | 14

Grilled breast of chicken on a bed of kale and romaine, creamy Caesar dressing and house-made croutons

HONEY SMOKED SALMON COBB | 15

Honey smoked salmon with baby greens, English cucumbers, seasonal radish, eggs, bacon, avocado and creamy dill ranch dressing

FRIED BRUSSELS SPROUTS AND KALE | 13

Fried brussels sprouts with kale, crispy pork lardons, parmesan cheese, fried capers, spiced pecans, cornbread croutons and whole grain mustard vinaigrette

SANDWICHES

Served with fries — Substitute truffle fries | 3.50 — Substitute soup or salad | 1

THE SOUTHERN CUBAN | 12

Pulled pork, ham, fried pickles, pepper jack cheese and Dijon mustard

FIRESIDE GRILLED CHEESE | 9 V

White cheddar cheese curds, American cheese, pepper jack cheese and spicy Fireside sauce, stuffed between grilled sourdough bread

Add bacon | 2

OYSTER PO-BOY | 15

Buttermilk fried oysters with shredded lettuce, tomatoes, fried pickles and pickled corn tartar sauce

THE TRIPLE DECKER | 14

Stacked reuben with corned beef, sauerkraut, swiss cheese and Thousand Island dressing

PESTO GRILLED CHICKEN SANDWICH | 11

Pesto grilled breast of chicken with roasted tomatoes, provolone cheese and olive mayo on grilled sourdough bread

FRIED BUFFALO CHICKEN WRAP | 12

Crispy fried chicken thighs dipped in buffalo sauce, with lettuce, tomato, onion and bleu cheese crumbles in a spinach tortilla

SOUTHERN BRISKET MELT | 13

House-smoked brisket of beef with Dead Armadillo Amber Ale braised onions, smoked provolone and New Mexico Hatch green chile queso, served on a hoagie roll

UP IN SMOKE | 12

Applewood smoked pork belly, fried green tomato, goat pimiento cheese and Carolina mustard barbeque sauce on corn and jalapeño bread

SMOKED MEATLOAF SANDWICH | 12

Bacon-wrapped smoked sausage stuffed meatloaf with spicy ketchup glaze, served on grilled corn and jalapeño bread with chipotle mayo

FIRESIDE

grill

BURGERS

Served with fries — Substitute truffle fries | 3.50 — Substitute soup or salad | 1 — Add bacon | 2 — Add patty | 5

CHEESEBURGER | 11

Black Angus burger with cheddar, lettuce, tomato, onion and pickle

8020 BURGER | 13

Black Angus burger topped with a fried green tomato, bacon, goat cheese and sun-dried tomato and basil aioli

GOLD RUSH | 13

Black Angus burger topped with fried cheese curds, cheddar cheese, fried pickles, lettuce and chipotle mayo

THE DOBERMAN | 13

Black Angus burger seasoned with spicy house red chile seasoning, topped with New Mexico Hatch green chiles, grain mustard, candied onions, white cheddar, baby greens and pickles

ENTRÉES

CORNMEAL CRUSTED CATFISH | 15 GF

Fried catfish with pickled corn tartar sauce and coleslaw, served with fries

Add 4 buttermilk fried oysters | 5

GIN AND JUICE SALMON | 23 GF

Seared salmon with an orange gin glaze, served with lemon-almond basmati rice and grilled broccolini

TUMBLEWEED RIBEYE | 28

12oz grilled ribeye steak with grain mustard and a spicy New Mexico Hatch green chile crust, topped with fried onion tumbleweeds and jalapeño crema, served with choice of two sides

HAND CUT FILET | 30

8oz choice cut tenderloin of beef, grilled to your liking, served with choice of two sides

Add garlic butter | .50

GRILLED CHICKEN MEDI | 19

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

SMOKED SALMON CAVATAPPI | 18

Chef's take on mac and cheese. Honey smoked salmon with Dead Armadillo Amber Ale smoked white cheddar cheese sauce, sun-dried tomatoes and fried capers

SHRIMP AND GRITS | 19

Jumbo shrimp marinated in Louisiana-style spices served on southern cheesy grits with tomato, spinach and bacon with house-made garlic bread

APOLLO'S FRIED CHICKEN AND WAFFLES | 16

Fried chicken served with cornbread bacon waffle and Blue Moon Belgian White syrup

CHICKEN FRIED STEAK | 15

House-made country breaded steak, flash-fried and smothered with cream gravy, served with mashed potatoes and brussels sprouts

PORTERHOUSE PORK CHOP | 18 GF

Grilled to perfection, served with jalapeño peach jam, mashed potatoes and broccolini

SAUL'S STACKED CHICKEN AND CHEESE ENCHILADAS | 13

Blue corn enchiladas stacked with seasoned chicken, shredded cheddar and jack cheese, New Mexico Hatch red or green chile.

add fried egg | 1

KISS YOUR MAMA MEATLOAF | 18

Bacon-wrapped smoked sausage stuffed meatloaf with spicy ketchup glaze, served with sour cream mashed potatoes and brussels sprouts

SIDES

MASHED POTATOES | 4 GF V

BAKED POTATO | 4 GF V

With butter

LOADED BAKED POTATO | 5 GF

With butter, sour cream, cheese, bacon and green onions

POBLANO AND BLACK BEAN RICE | 4 GF

SOUTHERN CHEESY BACON GRITS | 4 GF

BROCCOLINI | 4 GF V

FRIED BRUSSELS SPROUTS | 4 GF

CREAMED KALE | 4 GF

MAC AND CHEESE | 4 V

FRIES | 4 GF V

HOUSE OR CAESAR SALAD | 5

SOUP OF THE DAY / CHILI

Cup | 5 — Bowl | 7

BEVERAGES

PEPSI, DIET PEPSI, DR PEPPER, DIET DR PEPPER, SPRITE, MOUNTAIN DEW | 2

ICED TEA | 2

MILK | 2

COFFEE Cup | 1 — Pot | 5

HOT TEA | 2.5

BOTTLED WATER | 2.5

RED BULL | 3.5

20% 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.

GF—gluten free V—vegetarian

 CHEF'S PICK