

What Makes Us Special?

Locally Veteran Owned & Managed
24 Bottle Self-Service Wine Station
No Microwaves or Fryers in our Restaurant
True Open-Kitchen Concept
Alfresco Patio Dining



Appetizers

BLACKENED BITES* GF

Your choice of 8 oz. pan seared blackened ahi tuna or salmon bites.
Served with a side of coconut lime sriracha aioli. 17

BBQ BABY BACK RIB SLIDERS

Pulled "fall off the bone" baby back pork rib meat tossed with our honey BBQ sauce, topped with caramelized onions and Swiss cheese on three mini brioche buns. 14

BACON WRAPPED SHRIMP GF

Five extra jumbo shrimp wrapped in applewood bacon, baked in our 600+ degree open flame fire deck oven. Served with honey BBQ and coconut lime sriracha sauces. 14

SOFT PRETZELS V

Three Bavarian style soft pretzels topped with coarse salt toasted in our 600+ degree open flame fire deck oven. Served with our beer cheese sauce for dipping. 12

BLISTERED SHISHITO PEPPERS GF V

Shishito peppers (mildly spicy) blistered in our 600+ degree open flame fire deck oven, served with coconut lime sriracha aioli for dipping. 12

POTATO & CHEDDAR PIEROGIES V

Five sautéed dumplings stuffed with creamy potatoes and white cheddar cheese, tossed with sour cream and caramelized onions, topped with parmesan cheese and parsley. 13

Add Bacon 2.5 | Add Jalapeño Peppers 2.5

FIREBREW BAKED WINGS GF

Traditional jumbo chicken wings baked in our 600+ degree open flame fire deck oven, then tossed in your choice of honey BBQ sauce, sweet thai chili glaze, or hot buffalo sauce. 6 Wings 11 or 12 Wings 19

Seasonal Delights

BAJA SHRIMP SALAD GF

6 oz. sautéed shrimp with our mango cucumber salsa and fresh avocado on top of a blend of romaine and mixed greens.
Served with our seasonal dressing. 19

HABANERO LIME GLAZED SNAPPER GF

8 oz. pan seared scarlet snapper with a habanero lime glaze, topped with our mango cucumber salsa. Served with roasted asparagus. 26

BACON & BLUE STEAK PASTA*

8 oz. Certified Angus flat iron steak over a bed of angel hair pasta, tossed with a garlic blue cheese cream sauce, sautéed mushrooms, and bacon, then topped with parmesan cheese. 28

CHICKEN PICCATA

Sautéed chicken breasts with a lemon mushroom and caper sauce.
Served with angel hair pasta and roasted asparagus. 24

Entrees

SWEET THAI CHILI GLAZED SALMON* GF

Atlantic salmon pan seared and topped with our sweet thai chili glaze, finished in our 600+ degree fire deck oven. Served with a creamy mushroom and parmesan risotto and roasted asparagus. 27

SALMON ROULADE* GF

Atlantic salmon rolled with fresh spinach, sautéed mushrooms and parmesan cheese, baked in our 600+ degree open flame fire deck oven, topped with a white wine lemon shallot sauce. Served with a creamy mushroom and parmesan risotto and roasted asparagus. 29

SCALLOPS & SHRIMP FLORENTINE*

Pan seared sea scallops and sautéed shrimp over a bed of penne pasta, diced tomatoes, and fresh spinach, tossed in a white wine lemon shallot sauce. 33

BACON WRAPPED SHRIMP GF

Seven extra jumbo shrimp wrapped in applewood bacon baked in our 600+ degree open flame fire deck oven. Served over honey BBQ and coconut lime sriracha sauces with roasted red potatoes and our vegetable of the day. 22

FLAT IRON STEAK*

Grilled 8 oz. Certified Angus flat iron steak. Served with a honey bourbon glaze, roasted red potatoes, and our vegetable of the day.
Gluten Free without honey bourbon glaze. 28

Add Bacon 2.5 | Blue Cheese Crumbles 2.5 | Grilled Mushrooms & Onions 3

RIBEYE STEAK* GF

Grilled 12 oz. Certified Angus ribeye steak, topped with garlic herb compound butter. Served with roasted red potatoes and asparagus. 34

Add Bacon 2.5 | Blue Cheese Crumbles 2.5 | Grilled Mushrooms & Onions 3

BBQ BABY BACK RIBS GF

Cooked "low & slow" resulting in fall off the bone tender baby back pork ribs smothered with our honey BBQ sauce. Served with potato wedges and our vegetable of the day. Half Rack 21 Full Rack 32

BOURBON BONE-IN PORK CHOP*

Grilled 12 oz. bone-in center cut pork chop topped with our honey bourbon glaze. Served with roasted red potatoes and our vegetable of the day.
Gluten Free without honey bourbon glaze. 28

GARLIC & HERB CHICKEN GF

Two pan seared chicken breasts with our house blend seasoning and garlic herb compound butter. Served with roasted red potatoes and our vegetable of the day. 20

KIELBASA & CHICKEN MAC & CHEESE

Penne pasta, grilled Kielbasa sausage and chicken, tossed in a creamy roasted garlic alfredo, gouda, and cheddar jack cheese sauce, topped with panko and parmesan cheese. 19

BAJA SHRIMP MAC & CHEESE NEW

Penne pasta, sautéed baja spiced shrimp, tossed in a creamy roasted garlic alfredo, gouda, and cheddar jack cheese sauce, topped with panko and parmesan cheese. 26

TORTELLINI BACON ALA VODKA NEW

Cheese filled Tortellini, your choice of chicken or shrimp, sautéed red bell peppers and onions tossed in our homemade bacon ala vodka sauce, topped with parmesan cheese. Chicken 21 | Shrimp 26

*Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Please notify your server if you have special dietary requirements.

Pizzas & Flatbreads

Our 12 inch pizzas and 5x12 inch flatbreads are baked in our 600+ degree open flame fire deck oven. Crushed red pepper, parmesan cheese, and oregano available upon request.

CHEESY CHEESE

Pizza sauce, house cheese, cheddar jack cheese, and parmesan cheese.
Flatbread 12 Pizza 14
Additional toppings are available upon request at an additional charge.

CHICAGO SOUTHSIDE

Pizza sauce, Italian sausage, pepperoni, mushrooms, white onions, and our house cheese blend.
Flatbread 14 Pizza 16.5

FIREBREW PIGGY

Honey BBQ sauce, baby back pork rib meat, caramelized onions, applewood bacon, our house cheese blend and gouda cheese, drizzled with ranch dressing.
Flatbread 15 Pizza 17.5

MEAT LOVERS

Pizza sauce, Kielbasa sausage, Italian sausage, bacon, and cheddar jack cheese.
Flatbread 14 Pizza 16.5

KALE PESTO CHICKEN

Kale pesto sauce, grilled chicken, diced tomatoes, and our house cheese blend, topped with fresh basil and balsamic glaze.
Flatbread 15 Pizza 17.5

Burgers & Sandwiches

Our 8 oz. Certified Angus beef burgers are charbroiled over our open flame grill to your desired temperature and served on a brioche bun. Burgers & sandwiches come with your choice of potato wedges or our vegetable of the day.

BOURBON MUSHROOM & ONION BURGER*

Sautéed mushrooms, caramelized onions, Swiss cheese, and honey bourbon glaze. 14.5

BBQ BACON RANCH BURGER*

Applewood bacon, caramelized onions, cheddar jack cheese, lettuce, tomato, ranch dressing and our honey BBQ sauce. 14.5

FIREBREW DIP

Thinly sliced top round roast beef and Swiss cheese on a toasted hoagie roll with a side of au jus. 17.5

PULLED BBQ PORK RIB SANDWICH

Pulled "fall off the bone" baby back pork rib meat tossed with our honey BBQ sauce, topped with caramelized onions and Swiss cheese on a brioche bun. 16



FIREBREW Piggy Pizza



Meat Lovers Flatbread

Soups & Salads

SOUP OF THE DAY

Made fresh daily. May or may not be Gluten Free. Ask your server about today's selection. Cup 5.5 | Bowl 7.5

FRENCH ONION SOUP

Made fresh daily with beef broth, caramelized onions, topped with Swiss cheese and croutons. Crock 7.5

CAESAR SALAD

Romaine lettuce tossed with our house Caesar dressing, topped with parmesan cheese, and croutons. Side 6 Entrée 10
Gluten Free if ordered without croutons

GARDEN SALAD

Cucumbers, diced tomatoes, and red peppers over a blend of romaine and mixed greens. Side 6 Entrée 10

GRILLED SALMON SALAD*

8 oz. grilled fresh salmon, diced tomatoes, egg, and avocado over a blend of romaine and mixed greens. 23

STEAKHOUSE SALAD*

8 oz. grilled flat iron steak, diced tomatoes, cucumbers blue cheese crumbles, and cheddar jack cheese over a blend of romaine and mixed greens. 23

FIREBREW COBB SALAD

Grilled chicken breast, egg, applewood bacon, diced tomatoes, blue cheese crumbles, and avocado over a blend of romaine and mixed greens 17.5

Sides

(ALL SIDES ARE GLUTEN FREE (GF) EXCEPT BACON MAC & CHEESE)

ROASTED VEGETABLE OF THE DAY 5

BAKED POTATO WEDGES 5

ROASTED RED POTATOES 5

ROASTED ASPARAGUS 6

BACON MAC & CHEESE 6

CREAMY MUSHROOM & PARMESAN RISOTTO 7

SEASONAL RISOTTO (ENGLISH PEA & ASPARAGUS) 8



Bourbon Mushroom, and Onion Burger

2023

Battle of the Burgers Winner
(3rd Place People's Choice)



PROTEIN "ADD ONS"

Grilled Chicken (6 oz.) - 6

Sautéed Shrimp (6 oz.) - 10

Grilled or Pan Seared Salmon (8 oz.) - 12

Grilled or Pan Seared Ahi Tuna (8 oz.) - 12

Pan Seared Scallops (3 each) - 12

Grilled Flat Iron Steak (8 oz.) - 14

Certified Angus Burger Patty (8 oz.) - 7

20% gratuity/service charge applied to parties of 8 or more.
\$15 "cakeage" fee for any personal dessert brought in by a guest.