

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

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

MAPLE BACON SPROUTS GF

Fresh Brussel sprouts and grilled kielbasa sausage tossed with our homemade maple bacon sauce, roasted in our 600+ degree open flame fire deck oven. 14.5

SOFT PRETZELS V

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

WHIPPED FETA & PITAS V NEW

Whipped feta cheese served with cucumbers and toasted pita points. 13.5

MEATBALLS & RICOTTA NEW

All beef meatballs topped with marinara sauce and ricotta cheese, finished in our 600+ degree open flame fire deck oven. 15

BBQ BABY BACK RIB SLIDERS

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

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 10.5 or 12 Wings 18

Burgers

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 come with your choice of potato wedges or our vegetable of the day.

CHIPOTLE BBQ BURGER*

Applewood bacon, caramelized onions, cheddar jack cheese, lettuce, tomato, chipotle aioli, and honey BBQ sauce. 14.5

THE FETA & SPINACH BURGER* NEW

Whipped feta, spinach, sliced tomato, and balsamic glaze. 15

BOURBON MUSHROOM & ONION BURGER*

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

(Substitute grilled chicken breast for any Certified Angus beef burger, available upon request)



600+Degree Open
Flame Fire Deck Oven

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, grape 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 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 ribs smothered with our honey BBQ sauce. Served with potato wedges and our vegetable of the day. Half Rack 20 Full Rack 33

BOURBON BONE-IN PORK CHOP*

Dean's #1 Favorite Entree!

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. 19

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

SEAFOOD MAC & CHEESE

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

BEGGAR'S PURSE ALA VODKA

Sacchettoni (cheese filled) purse pasta, 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

GF = Gluten Free

V = Vegetarian

🔥 = FIREBREW Fan Favorite

*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 5x14 inch flatbreads are baked in our 600+ degree open flame fire deck oven.

Make any flatbread into a pizza +3

Crushed red pepper, parmesan cheese, and oregano available upon request.

CHICAGO SOUTHSIDE PIZZA 🔥

Pizza sauce, Italian sausage, pepperoni, mushrooms, white onions, and our house cheese blend. 16

FIREBREW PIGGY PIZZA 🔥

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

THE "GONZ" PIZZA NEW

Pizza sauce, pepperoni, meatballs, Italian sausage, ricotta cheese and parmesan cheese. 18

THE "BUFF CHICK" PIZZA NEW

Garlic Alfredo sauce, grilled chicken, bacon, diced tomatoes, and cheddar jack cheese topped with buffalo sauce. 17

MEAT LOVERS FLATBREAD 🔥

Pizza sauce, kielbasa sausage, Italian sausage, bacon, and cheddar jack cheese on a garlic herb flatbread. 14.5

KALE PESTO CHICKEN FLATBREAD

Kale pesto sauce, grilled chicken, grape tomatoes, and our house cheese blend on a garlic herb flatbread, topped with fresh basil and balsamic glaze. 14.5

WHIPPED FETA & BRUSCHETTA FLATBREAD NEW

Whipped feta cheese, roasted onions and tomatoes, on a garlic herb flatbread, topped with fresh basil and balsamic glaze 14.5



FIREBREW Piggy Pizza

Seasonal Delights

WINTER SALAD GF

Red wine poached pears, blue cheese crumbles and toasted walnuts over a bed of romaine and mixed greens. Grilled Chicken 18 Grilled Salmon 23 No Protein 14

BABY BRIE & PEAR APPETIZER V

Oven baked baby brie topped with red wine poached pear and honey drizzle. Served with toasted pita points. 17

BLACKENED GROUPER* GF

Blackened grouper on top of a whipped feta and sun-dried tomato risotto. Served with roasted asparagus. 38

CLASSIC POT ROAST

Slow cooked and tender beef shoulder, roasted carrots, celery, pearl onions and red potatoes, topped with a beef demi glaze. 24

FIREBREW DIP

Back by popular demand for a limited time only. Thinly sliced top round roast beef and Swiss cheese on a toasted hoagie roll with a side of au jus. Served with your choice of potato wedges or our vegetable of the day. 17.5

Soups & Salads

SOUP OF THE DAY

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 Caesar dressing, topped with parmesan cheese, and croutons. Gluten Free if ordered without croutons. Side 6 Entrée 10

GARDEN SALAD GF V

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

GRILLED SALMON SALAD* GF 🔥

Sue's #1 Favorite Salad! 8 oz. grilled fresh salmon, grape tomatoes, egg, and avocado over a blend of romaine and mixed greens. 23

STEAKHOUSE SALAD* GF

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

FIREBREW COBB SALAD GF

Grilled chicken breast, egg, applewood bacon, grape 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 (FETA & SUN-DRIED TOMATO) 8

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



Bourbon Mushroom,
and Onion Burger

2023

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



20% gratuity/service charge applied to parties of 10 or more.
\$15 "cakeage" fee for any personal dessert brought in by a guest.



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