



Fireside Martinis



The Royaltini Infused Raspberry Vodka, touch of Rose, St. Germain Elderflower Liqueur, Muddled Lime, and Simple Syrup, topped off with Sparkling Banfi Rosa Regale—Brachetto D’Acqui.	9
The Marilyn Infused Pineapple Jalapeño Habanero Tequila, Tart Cherry Puree, Triple Sec, Cayenne Pepper, X-rated Liqueur & Cranberry... served up to be held by those who like it hot! (not hot upon request)	8
The Carmen Miranda Infused Raspberry Vodka, X-rated Liqueur, Muddled Lemon, Lime & Orange, Tart Cherry Puree & Triple Sec.	7
Cherry Cherry—Boom Boom Vanilla Vodka, Tart Cherry Puree, Triple Sec, Cranberry Juice, Lemon, and Cream. Shaken and served with a Graham Crackered Rim.	8
The Keys Vanilla Vodka, Simple Syrup, Limoncello, Muddled Lime, and a touch of Cream. You’ll swear you are on the beach at Key West!	8
The 007 Vodka, Gin, Dry Vermouth. Shaken, not stirred...	7
The Lemon Drop House Infused Citrus Vodka, Lemon, and Triple Sec.	7
The Creamsicle Orange Whipped Vodka, Triple Sec, Orange Juice and Cream.	7

The Absinthe Experience



Re-live the days of 19th century Paris at the Moulin Rouge. Banned in The U.S. from 1915 until 2007, this now legal spirit is here for your enjoyment. Absinthe was the drink of choice of many well-known artists and writers such as Van Gogh, Picasso, Oscar Wilde and Ernest Hemingway. This anise-flavored liqueur is served in the traditional fashion using our Absinthe fountain.

Lucid
9.50

Absente
8.00





Something Tall



Positano	8
House Infused Citrus Vodka, Limoncello, Muddled Lemon, a touch of Peach Schnapps, Strawberry soda and Plain Bubbles.	
Mojito	8
Bacardi Light Rum, Simple Syrup, Triple Sec, Muddled Lime, Mint leaves, topped off with the Fizzies!	
Orange Crush	8
House Infused Citrus Vodka, Limoncello, Triple Sec, Muddled Lemon, Orange Juice, Pineapple Juice, and Plain Bubbles.	
Bloody Mary or Caesar	7
Vodka, Bloody Mary Mix, Herbs, Spices n' stuff.	
Long Island Iced Tea	7
Vodka, Rum, Gin, Tequila, Triple Sec, and Cola.	

Return to the Classics



Mai Tai	6
Light Rum, Dark Rum, Triple Sec, Sweet and Sour Mix, Pineapple Juice, Orange Juice	
The Manhattan	7
Bourbon or Rye, Sweet Vermouth with a dash of Angostura Bitters. Substitute Scotch and call it a Rob Roy.	
Sazerac	8
The official drink of New Orleans. Bourbon or Rye, Absinthe, Simple Syrup, and Peychaud's Bitters	
Rusty Nail	6
Teacher's Scotch, Drambuie, and a lemon twist	
Screw Driver	5
Vodka or Gin mixed with Orange Juice	
Tequila Sunrise	5
Tequila, Triple Sec, Orange Juice & Grenadine	



All Wells

5





Appetizers



All appetizers \$5 during Happy Hour (4–6 pm)

Margherita Flatbread

Flatbread topped with fresh tomatoes, basil, and mozzarella. Yummy!

7

Hummus & Pita Chips

Roasted garlic hummus served with warm pita and fresh veggies.

6

Pulled Pork Sliders

Savory pulled pork with BBQ sauce topped with our homemade slaw on a toasted bun.

7

Nachos

Nacho chips with four cheeses, tomatoes, and green onions. Served with salsa & sour cream.

7

Spinach & Artichoke Dip

Spinach, artichoke and parmesan served hot with toasted French bread.

6

Garlic Bread

Garlic Tuscany bread topped with gorgonzola and served with garlic rosemary olive oil.

6.50

Fruit, Cheese & Crackers

Seasonal fruit with a variety of cheeses.

6

Fireside Flatbreads



The Greek

A special blend of Italian cheeses topped with feta, spinach, artichoke hearts, fresh tomatoes, and kalamata olives.

8.50

The Italian

A special blend of Italian cheeses topped with fresh tomatoes, fresh basil, garlic, prosciutto, and toasted pine nuts.

8.50

The Vegetarian

A special blend of Italian cheeses, topped with balsamic grilled veggies, red peppers, onions, and brie cheese.

8.50

The French

A special blend of cream cheese and gorgonzola topped with grilled pears, caramelized onions, and toasted pecans, drizzled with a balsamic reduction

8.50

The Trio

A special blend of Italian cheeses topped with a mix of three gourmet Italian meats.

8.50





Sandwiches/Wraps



Served with your choice of: potato salad, Caesar salad, or kettle chips and pickles

FROM THE GRILL

The Royal Dip **10**
Roast beef, grilled onion, and provolone topped with horseradish mayo, grilled on sourdough bread, and served with au jus.

The Tuscan Club **10**
Turkey, prosciutto, tomato, fresh basil, havarti cheese, and roasted garlic pesto mayo grilled on Tuscan bread.

The Turkey Reuben **10**
Turkey, ham, and Swiss cheese, topped with homemade slaw and California dressing, grilled on Tuscan bread.

IN A WRAP

The Philly Cheesesteak Wrap **8**
Traditional Philly Cheesesteak with grilled peppers and onions and your choice of provolone or pepper jack cheese.

The Chicken Pesto Wrap **9**
Grilled chicken, bacon, cream cheese pesto, lettuce, and tomato.

The Northwest Wrap **9**
Smoked salmon, avocado, lettuce, tomato, and red onions, with a citrus mayo.

Salads



All salads served with fresh garlic toast

Savory Steak Salad **10**
Mixed spring greens, artichoke hearts, and mushrooms tossed with a truffle aioli, topped with seasoned sirloin, cooked medium rare.

Fireside Spinach Salad **7**
Fresh spinach with sweet and spicy pecans, raisins, your choice of goat cheese or feta, served with seasonal fresh fruit, and topped with raspberry vinaigrette.

As a Side Salad **4**

House Caesar Salad **7**
A classic Caesar topped with crumbled bacon and fresh parmesan.

With Chicken **10**
With Smoked Salmon **11**

Southwest Salad

With Shrimp
With Chicken

Dessert



Mud Pie

Delicious chocolate cookie crust, layered with rich and creamy coffee-flavored ice cream, rippled with chocolate, and topped with fudge

3

