



LATE NIGHT MENU

10PM-Close Friday & Saturday Only


BREAKFAST FAVORITES

AMERISTAR GREEN CHILE BURRITO* \$18
eggs, peppers, onions, bacon, breakfast potatoes,
flour tortilla, cheese, green pork chile

BACON, EGG & CHEESE SANDWICH* \$16
bacon, scrambled eggs, Cheddar cheese on a
brioche bun with breakfast potatoes

STARTERS

CHICKEN WINGS \$16
choice of traditional Buffalo sauce, BBQ sauce,
honey hot or spicy Filipino adobo glaze & choice of
ranch or blue cheese dressing

 **ROASTED CHICKEN FLATBREAD** \$16
garlic cream sauce, caramelized red onion,
roasted chicken, red peppers, spinach,
mushrooms, mozzarella cheese

CHEESE QUESADILLA \$12
ADD grilled chicken \$6, taco meat \$4,
sautéed shrimp* \$7 or steak* \$9

CHICKEN TENDERS \$14
choice of traditional Buffalo sauce, BBQ sauce,
honey mustard or spicy Filipino adobo glaze
& French fries

GREEN CHILE CHEESE FRIES \$14
Chef's signature pork green chile, Cheddar cheese,
sour cream, scallions

SOUP DU JOUR \$6 CUP / \$9 BOWL
made fresh daily, please ask your server

SALADS

FARMERS MARKET SALAD (GF) \$11
local lettuces, shaved vegetables, dressing choice
of ranch, blue cheese, Italian, Thousand Island or
oil & vinegar

CAESAR SALAD \$17
Romaine lettuce, creamy garlic caper dressing,
Parmigiano-Reggiano cheese, croutons, fried capers

ADD-ON FOR SALAD ONLY *grilled chicken* \$6,
*sautéed shrimp** \$7, *two crispy fried chicken tenders* \$6,
*salmon** \$8 or *steak** \$12

BURGERS & SANDWICHES

choice of French fries, onion rings,
sweet potato fries or small farmers market salad \$5

FIRESIDE BURGER* \$17
pickles, lettuce, tomato, red onion on a house-made
brioche bun with choice of Cheddar, gorgonzola,
pepper jack or Gruyère cheese

ADD *fried egg* \$2, *applewood-smoked bacon* \$2,
mushrooms \$3, *green chile* \$2, *avocado* \$2 or
impossible patty \$5

PHILLY DIP \$18
shredded beef, onions, peppers, mozzarella cheese,
horseradish sour cream, au jus on a hoagie roll

CLASSIC REUBEN \$17
house-cured corned beef, Thousand Island dressing,
sauerkraut on toasted rye bread

ENTRÉES

STEAK FRITES* \$35
grilled 12 oz. NY strip, maître d'hôtel butter,
French fries, arugula, Champagne lemon vinaigrette

PASTA PRIMAVERA \$21
cherry tomatoes, artichokes, mushrooms,
red peppers, spinach, pasta, creamy pesto sauce

ADD *pulled chicken* \$4 or *shrimp** \$7

HICKORY-ROASTED PRIME RIB* \$32
garlic mashed potatoes, market vegetables,
jus, horseradish cream

SWEET STUFF

PUMPKIN-VANILLA CHEESECAKE \$12
orange Bourbon, whipped topping, white chocolate

PEANUT BUTTER-BANANA NUTELLA \$12
banana cake, peanut butter frosting, Nutella,
shaved dark chocolate

MILK BREAD \$12
classic Bavarian cream, miso caramel sauce,
chocolate ice cream

 Chef's Signature Item

*We use only the highest quality ingredients; these items may be cooked to order, however, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Our kitchen offers products with peanuts, tree nuts, soy, milk, eggs & wheat. While we take steps to minimize the risk of cross-contamination, we cannot guarantee that any of our products are safe to consume for people with peanut, tree nut, soy, milk, egg or wheat allergies. Parties of 6 or more have an automatic gratuity charge of 20%. Check may be split up to three times.



LITTLE TASTE OF ITALY

\$5

ESPRESSO

100% special-selected Arabica beans with a dark, intensely aromatic flavor

DOUBLE ESPRESSO

two shots of espresso, neat

CAFÉ AMERICANO

espresso, filtered hot water

CAPPUCCINO

a shot of espresso topped with a deep layer of foamed milk

CAFÉ LATTE

a shot of espresso in steamed milk, lightly topped with foam

CAFÉ MOCHA

a blend of espresso, steamed milk & cocoa

DIRTY CHAI

a refreshing combination of espresso, chai tea & milk

HOT CHOCOLATE

made from the finest cocoa

FIRESIDE COCKTAILS

\$13

BLOODY MARY

New Amsterdam vodka, house mix of tomato juice & spices

MIMOSA

Wycliff Brut California Champagne & orange juice

MARTINI

New Amsterdam gin or vodka, vermouth, garnished with an olive or lemon twist

RUM SOUR

Captain Morgan Black Spiced rum, sweet & sour mix

VODKA COLLINS

New Amsterdam vodka, lemon, soda water

PALOMA

el Jimador tequila, grapefruit & lime juice

WHISKEY SOUR

Jim Beam Bourbon, sweet & sour mix

DARK & STORMY

Captain Morgan Black Spiced rum & ginger beer

YOUR FAVE MULE

Your choice of vodka, tequila, gin or whiskey, lime juice, ginger beer

BEER

DOMESTIC \$8

MILLER LITE

COORS LIGHT

BUD LIGHT

NEW BELGIUM FAT TIRE ALE

MICHELOB ULTRA

CRAFT \$9

BLUE MOON BELGIAN WHITE

STONE IPA

ANGRY ORCHARD CRISP APPLE
HARD CIDER

IMPORT \$9

HEINEKEN ORIGINAL

CORONA EXTRA

STELLA ARTOIS

WINE

GLASS / BOTTLE

KENDALL-JACKSON

VINTNER'S RESERVE ROSÉ \$12 / \$44

SAUVIGNON BLANC \$12 / \$44

PINOT GRIS \$13 / \$46

RIESLING \$13 / \$44

CHARDONNAY \$12 / \$44

MERLOT \$12 / \$44

PINOT NOIR \$12 / \$44

CABERNET SAUVIGNON \$12 / \$45

BEVERAGES

JUICES Small \$5 / Large \$6

APPLE, PINEAPPLE, ORANGE, CRANBERRY,
TOMATO, LEMONADE

NAKED JUICES \$7

GREEN MACHINE, MIGHTY MANGO,
BERRY BLAST

MILK Small \$5 / Large \$6

S. PELLEGRINO \$7

COFFEE \$4

HOT TEA \$4

ICED TEA \$4

COCA-COLA PRODUCTS \$4

ENERGY DRINKS \$7

RED BULL ENERGY DRINK,
RED BULL SUGARFREE,
RED BULL EDITIONS

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