

HAPPY HOUR

Monday - Friday | 4pm-7pm

BAR BITES AND DRINK SPECIALS IN THE FIREBAR AND ON THE PATIO!

DRINKS

	Every Day	Happy Hour
DOUBLE BLACK DIAMOND MARTINI®	10	5
SIGNATURE COCKTAILS	10.50	6
SEASONAL COCKTAILS	11	7
SELECT GLASSES OF WINE		5
WELL DRINKS		5
ALL DRAFT BEERS		2 off



DOUBLE BLACK DIAMOND MARTINI

BAR BITES

Available only in the FIREBAR and on the patio

	Every Day	Happy Hour
CRISPY MAHI TACOS	10	7
SHRIMP TACOS Crispy or Grilled	10	7
PRETZELS AND SAMUEL ADAMS BEER CHEESE	8	5
BEEF SLIDERS*	8	5
TENDERLOIN TRIO*	14	10
CRISPY HAND SPUN CHICKEN TENDERS Regular with honey mustard or Buffalo Style with bleu cheese	9	6
JALAPEÑO DEVILED EGGS	8	5
NASHVILLE HOT CHICKEN SLIDERS	8	5



CRISPY MAHI TACOS



From premium spirits to housemade mixers, every Firebirds cocktail is a custom creation. Try a signature offering, or enjoy one made to your specifications.



Firebirds Signature Martini
THE DOUBLE BLACK DIAMOND®

Fresh pineapple infused for 21 days with **Svedka All Natural Citron** Vodka and garnished with a sweet pineapple slice

SIGNATURE COCKTAILS 10.50

DIRTY BIRD The traditional dirty martini - chilled Belvedere Vodka, bleu cheese stuffed olives

SIESTA SANGRIA With your choice of Red Guitar Tempranillo or Caposaldo Moscato, Cruzan Rum and fresh fruit

SLOW & LOW OLD FASHIONED Rock and Rye Whiskey with a touch of orange and kiss of honey

FLIRTINI A flirtatious blend of Cruzan Mango Rum, St-Germain Elderflower Liqueur, cranberry and a splash of Domaine Chandon

SEX AND THE QUEEN CITY Three Olives Berry Vodka, Chambord, cranberry and fresh lime juices

NEW YORK SOUR Maker's Mark Bourbon and housemade sour, topped with red wine

PASSION BASIL MULE Skyy Passion Fruit Vodka and fresh lime juice, topped with ginger beer and a basil leaf

SEASONAL CRAFT COCKTAILS 11.00

Handcrafted in harmony with the season

MANHATTAN MY WAY Woodford Reserve Bourbon, Carpano Antica Formula Vermouth and a dash of bitters, garnished with brandied cherries

RASPBERRY PEACH SIDECAR Remy Martin VSOP Cognac and Grand Marnier Signature Collection Raspberry Peach, topped with fresh squeezed lemon juice

BOULEVARDIER Knob Creek Rye, Aperol and Carpano Antica Formula Vermouth

RUM RAISIN BLACK BARREL OLD FASHIONED Mount Gay Black Barrel Rum, muddled fruit, raisin syrup and bitters

BLOOD ORANGE MULE Reyka Icelandic Vodka, Solerno Blood Orange Liqueur and fresh lime, topped with ginger beer

JACK DANIEL'S TENNESSEE BUCK Celebrating 150 years of Jack - Jack Daniel's, fresh lemon juice and strawberries, topped with ginger beer