



FINE FIRKIN FARE

MENU



# ON FIRKIN TAP

## BASS ALE - 5% - BRITISH PALE ALE

The nose has a lot of sweet malt and doughy bread feel. The finish is mild and simple making it a pleasure to sit back and enjoy.

## BLUE MOON - 5.4% - BELGIAN WHITE ALE

Brewed with oats for creaminess and spiced with the perfect combination of orange peel and coriander. An unfiltered wheat ale spiced in Belgian tradition for an uncommonly smooth taste.

## BLUE MOON SEASONAL - abv varies

Choose between four tasty and palate pleasing craft ales. Rotating yearly; Spring Blonde Wheat, Summer Honey Ale, Pumpkin Harvest Ale and Winter Abbey Ale.

## BODDINGTONS - 4.7% - ENGLISH PALE ALE

The beer itself is honey/amber in color with creamy and slight floral smells. Taste is fruity, a hint of hops and a creamy sort of flavor. Finishes with a creamy white head.

## BUD LIGHT - 4.29% - LIGHT LAGER

St. Louis, Missouri. American domestic light lager.

## COORS LIGHT - 4.7% - LIGHT LAGER

Golden, Colorado. A premium light beer.

## CRISPIN CIDER - 4.7% - CIDER

Super premium, natural hard apple cider. Naturally fermented using fresh pressed apples, no added malt, grape wine or spirit alcohol. A sweet cold filtered, crisp refreshment.

## DRAFTY KILT SCOTCH ALE - 7.2%

Atlanta's Monday Night Brewery. The drafty kilt is a roasty scotch ale with a hint of smoke. Full-bodied, but not overpowering. It is a dark, malty bombshell of a beer.

## FAT TIRE - 5.2% - AMERICAN AMBER ALE

Toasty, biscuit-like malt flavors coasting in equilibrium with hoppy freshness.

## FIRKIN BREW - 4.2%

Our champagne of beers for the masses.

## GUINNESS - 4.2% - IRISH DRY STOUT

Usually called Draught; sometimes called Cold or Extra Cold - same beer, but served colder. Ingredients: Pale ale malt, about 25 to 30% flaked barley, and about 10% roasted barley, with no other grains or sugars; several hop varieties, mainly Goldings (pellets and isomerized extract); a flocculent head-forming ale yeast.

## HARP - 4.3% - PALE LAGER

Dundalk, County Louth, Ireland. Bright pale golden; fruity nose; crisp and clean, slightly bitter up front with a smooth aftertaste.

## HEINEKEN - 5% - EURO PALE LAGER

Brewed using the same method developed in 1873 and takes the better part of a month to brew - around twice as long as a regular beer, giving it a distinctive flavor and clarity.

## KONIG LUDWIG WEISBIER - 5.5%

Furstenfeldbruck, Germany. Pours a very hazy bright gold-yellow with a two finger bright white head that settles to 1/4 inch foam blanket. Aroma is banana bread, clove and nutmeg. Taste is clove and bubblegum. A bit creamy with a slight spice bite and a little astringency.

## LEINENKUGEL'S BIG EDDY- SEASONAL

- 9.5% - RUSSIAN IMPERIAL STOUT  
Chippewa Falls, WI; A dark, ink-like colored body with a dense dark cocoa milkshake head. Aromas of fudge, cocoa and fruity hop notes. Big toasty flavored, coffee with silky smooth finish. A fantastic find!

## MAGIC HAT #9 - 5.1% - PALE ALE

A beer cloaked in secrecy. An ale whose mysterious and unusual palate will swirl across your tongue and ask more questions than it answers. A sort of dry, crisp, refreshing, not-quite pale ale.

## McSORLEY'S IRISH BLACK LAGER - 5.5%

NYC. Pours a chocolate brown color with amber highlights and a creamy head. Chocolate smells with a hint of roasted and leafy hops. Tasting of tootsie roll chocolate upfront with coffee roast.

## NEW BELGIUM 1554 - 5.6% - BLACK ALE

Uses a larger yeast strain and dark chocolaty malts to redefine what dark beer can be.

## NEWCASTLE BROWN ALE - 4.7%

Tadcaster, England. First brewed in 1927, Newcastle brown ale is a unique and stylish premium ale with a distinct deep red colour and a rich creamy head.

## PBR - 5%

Woodbridge, IL. Established in Milwaukee in 1844, this is the original Pabst Blue Ribbon beer. Nature's choicest products provide its prized flavor. Only the finest of hops and grains are used. Selected as America's Best in 1893.

## OMMEGANG HENNEPIN - 7.7%

Cooperstown, NY. This hoppy farmhouse style ale has a champagne like effervescence with a crisp but light finish. Similar to the Belgian Saison style. Hennepin has a majestic golden hue.

## RED HARE LONG DAY LAGER - 5.25%

A Bohemian style pilsner that is slightly deeper amber than most. It has somewhat sweet with biscuit like malty notes. It has an American twist with subtle citrusy aroma and a little bit more alcohol than normal.

## ROGUE DEAD GUY - 6.5% - MAIBOCK

In the style of a German Maibock, using our proprietary Pacman ale yeast. Deep honey in color with a malty aroma and a rich hearty flavor.

## SAM ADAMS SEASONAL - abv varies

A Boston based brewery offering a variety of seasonals.

## SIERRA NEVEDA PALE ALE - 5.6%

The creator of the craft movement. This original pale ale offers grapefruit and other citrus from cascade hops, a slight malt aroma. A well balanced hop flavor transitions to a dry, classic finish.

## SMITHWICK'S IRISH ALE - 5%

Smithwick's is Ireland's number one ale. Its exceptional taste, distinctive colour and purity of ingredients make it unique. It's rich, satisfying taste has earned it five gold medals in the famous Monde Selection Beer Tasting Competition.

## STELLA ARTOIS - 5%

Pours golden with mild carbonation, little head that does not retain. Smell is grainy, husky and malty with some hoppy scents. Taste is very sweet both up front and aftertaste.

## STONE IPA - 6.9%

Escondido, CA. "Dry-hopped" for an extra two weeks, this unique process gives the IPA its bountiful hop aroma and rich hop flavor. A full 70+ IBUs (International Bitterness Units) creates this beer's crisp and refreshing bitter character.

## SWEETWATER 420 - 5.4% - PALE ALE

Atlanta's own Pale Ale. Pale malt with a slight floral hint and the faintest citrus in the back.

## SWEETWATER BLUE- 4.8%

A unique lighter style ale enhanced with a hint of fresh blueberry. When you drink this beer take a good whiff first and you smell the blueberry influence, but on the taste it's extremely subtle and the finish is extra clean.

## SWEETWATER SEASONAL - abv varies

This Atlanta favorite offers a variety of unique one-offs and seasonal selections; Happy Ending, Road Trip, Motor Boat, Festive Ale and Exodus Porter.

## TERRAPIN HOPSECUTIONER - 7.3% - IPA

This killer IPA earns its name by using six different types of hops while still remaining an aggressive well balanced beer.

## YUENGLING - 4.9% - AMBER LAGER

Has a deep amber color and a mild hop character.



# IN FIRKIN BOTTLE

## Hops

ARROGANT BASTARD - 24oz - 9.2%  
AMSTEL LIGHT - 3.5% - 35 Cal.  
BUDWEISER - 5%  
BUD LIGHT - 4.2%  
CHIMAY WHITE - 8%  
COORS LIGHT - 4.2%  
CORONA - 4.6%

CORONA LIGHT - 3.7%  
FLYING DOG IN-HEAT WHEAT - 4.7%  
GUINNESS BLACK LAGER - 4.5%  
INNIS & GUNN OAK AGE - 6.6%  
INNIS & GUNN RUM CASK - 7.4%  
KALIBER NON-ALCOHOLIC  
MICHELOB ULTRA - 4.2%

MILLER LITE - 4.2%  
MODELO ESPECIAL - 4.4%  
OMMEGANG WITTE - 5.1%  
SAM ADAMS LIGHT - 4.3%  
SAMUEL SMITH OATMEAL STOUT - 5%  
SWEETWATER IPA - 6.4%

## White Grapes

**CHATEAU ST. MICHELLE RIESLING - \$6**  
A Columbia Valley favorite, off dry style with sweet lime and peach characters and subtle mineral notes.

**BERINGER WHITE ZINFANDEL - \$4**  
The top selling White Zinfandel experiences a cool fermentation to preserve the grapes natural fruit and aroma.

**STELLINA DINOTTE PINOT GRIGIO - \$6**  
Northeast Italy grapes. A smooth mouth feel, light on the palate with a floral bouquet aroma.

**ESTANCIA PINOT GRIGIO - \$8**  
A crisp Pinot Grigio that appeals to the light wine drinker. Contains acidity and a delightful nose of rose petals.

**GEYSER PEAK SAUVIGNON BLANC - \$6**  
A gracious example of this category. A smooth, clean taste, minimal acidity and a delightful aroma.

**BRANCOTT SAUVIGNON BLANC - \$8**  
Notes of grapefruit, limited skin contact, a limey green hue with aromas of melon and gooseberries.

**FOLIE A DEUX MANAGE A TROIS WHITE - \$8**  
A top-rated, refreshing wine comprised of Chardonnay, Muscat and Chenin Blanc.

**SYCAMORE LANE CHARDONNAY - \$4**  
Displays bright apple and tropical fruit aromas with creamy, toasty oak tones adding complexity.

**ROBERT MONDAVI PRIVATE SELECTION CHARDONNAY - \$6**  
Reveals a nose of ripe melon, apple, citrus and tropical fruit; French oak nuances enrich a creamy tone.

**K-J CHARDONNAY - \$8**  
A layering of flavors from ripe apple and pear combined with luscious citrus notes and an oak influence.

**J.LOHR CHARDONNAY - \$8**  
A California expression of Chardonnay. A balanced, low acidic, grape forward presence on the palate.

**LA CREMA SONOMA COAST CHARDONNAY - \$11**  
Perhaps their most popular release overall, this vintage of Sonoma Coast Chardonnay opens with an intriguing interplay of lively citrus and subtle toasted oak, laced with just a kiss of butterscotch. The palate is round and nutty, with flavors of yellow apple and orange adding lushness, while well-balanced acidity creates a lovely vibrancy.

## Red Grapes

**JARGON PINOT NOIR - \$8**  
Bright and seductive flavors of black cherry with a hint of strawberries, cola and dark tobacco. A silky smooth texture with mild tannins.

**J. LOHR PINOT NOIR - \$10**  
Central coast, medium garnet color with aromas of wild strawberry, cherry, rose petal and dried herbs.

**LA CREMA PINOT NOIR - \$15**  
A remarkable concentration, complexity and balance. Slightly earthy with a beautifully textured palate.

**CAMELOT MERLOT - \$4**  
A blend of North Coast, Central Coast and Lodi region grapes to produce a distinctive Merlot with rich, ripe fruit flavors, supple tannins and balanced structure.

**SIMI MERLOT - \$6**  
A blended Merlot with deep red coloring and garnet edge. Containing Malbec and Cabernet to round out the mouth feel.

**TRINITY OAKS CABERNET SAUVIGNON - \$4**  
A blending of North coast, Central coast and Lodi grapes. A smooth, rich, ripe fruit-flavored style.

**ROBERT MONDAVI PRIVATE SEL. CABERNET SAUVIGNON - \$6**  
Has a sweet black cherry and dark berry fruit that distinguishes California's finest Cabernet Savignon's.

**J. LOHR CABERNET SAUVIGNON- \$9**  
Dark in color, bright hue; aromas of cherry and black plum accompanied by roasted hazelnut and cedar.

**NAPA CELLARS CABERNET SAUVIGNON - \$13**  
A beautiful nose of layers of berries, cocoa powder with hints of clove and spice.

**FOLIE A DEUX MANAGE A TROIS RED - \$7**  
Exposes fresh, ripe, jam-like fruit; a combination of Zinfandel, Merlot and Cabernet create a delicious trio.

**ALAMOS MALBEC - \$10**  
These grapes originate from the high altitude vineyards nestled within Mendoza, Argentina.

**PENFOLDS SHIRAZ - \$8**  
A savory temptation of flavors and, a short finish of deep red berries.

**LAYER CAKE PRIMITIVO - \$9**  
A balance of elegance and power; inky black fruit, spice and white pepper, jammy black cherries, plums, blackberry fruit, truffles, tar, and espresso.

**GABBIANO CHIANTI - \$6**  
An exquisitely balanced expression with soft flavors of plum.





# GET STARTED

## WORLD FAMOUS WINGS

a pound of our Famous Wings and Firkin dipping sauce 9<sup>50</sup>

BBQ • HOT • CAJUN • SWEET CHILI • BOURBON CHIPOTLE • TERIYAKI • LEMON PEPPER • ASSASSIN

## FIRKIN NACHOS

loaded with all the usual suspects 8<sup>50</sup>

ADD GRILLED CHICKEN, GROUND BEEF OR CHILI 2  
ADD STEAK 4

## IRISH NACHOS

seasoned waffle fries with melted mix cheese, bacon, green onions and sour cream 7<sup>50</sup>

## SLIDERS

your choice of three traditional mini favorites 8<sup>50</sup>

ANGUS BEEF with JACK & BACON • CUBAN • FRIED GREEN TOMATO • PULLED PORK

## FRIED GREEN TOMATOES

fried green tomatoes on top of a bed of spinach finished with feta and a balsamic reduction 7<sup>50</sup>

## SWEET POTATO TOTS

dusted with cinnamon and sugar served with a sweet dipping sauce 6<sup>50</sup>

## JALAPEÑO POPPERS

crispy jalapeño peppers stuffed with cream cheese and served with Firkin dip 7<sup>50</sup>

## CLASSIC SCOTCH EGGS

herb-crusting sweet Italian sausage wrapped around eggs with pickles and English mustard 7<sup>50</sup>

## TRIPLE CHEESE BREAD

a toasted baguette topped with garlic butter, blue cheese dressing, melted Monterey jack and cheddar cheese 5<sup>50</sup>

## PIZZA BITES

cheese or pepperoni with homemade marinara 7<sup>50</sup>

## MINI CORNDOGS

sweet corn battered hotdogs with fries 7<sup>50</sup>

## SPINACH & ARTICHOKE DIP

homemade dip with toasted crostinis 8<sup>50</sup>

## CALAMARI FRIES

crispy calamari fried with green beans and served with basil aioli 10<sup>50</sup>

MAKE IT BUFFALO STYLE .50

## TRADITIONAL QUESADILLA

a large tortilla stuffed with melted mix cheese served with pico de gallo, sour cream and guacamole 7<sup>50</sup>

ADD GRILLED CHICKEN 2  
ADD STEAK 4

## SOUTHWESTERN EGGROLLS

fried eggrolls with roasted veggies and chicken served with Santa Fe dressing 8<sup>50</sup>

## CAJUN FRIED PICKLES

cajun pickles deep fried and served with Firkin dip 6<sup>50</sup>

## CRISPY ROCK SHRIMP

fried rock shrimp glazed with sweet chili sauce and served with a side of basil aioli 10<sup>50</sup>

## STEAMED MUSSELS

P.E.I. mussels served with white wine, chorizo and charred tomato vinaigrette 10<sup>50</sup>

## FRIED GREEN BEANS

crispy green beans deep fried and served with Firkin dip 6<sup>50</sup>

MAKE IT BUFFALO STYLE .50

## VEGETABLE SAMOSAS

medium spiced vegetarian samosas served with mint chutney 7<sup>50</sup>

## CHICKEN SAMOSAS

medium spiced chicken samosas served with mint chutney 9<sup>50</sup>

## CHIPS AND SALSA

tortilla chips and homemade salsa 2<sup>50</sup>  
ADD QUESO 3

## WARM & SOFT PRETZELS

with cheese sauce 6<sup>50</sup>





# THE QUEENS GREENS

\*ADD CHICKEN TO ANY SALAD 2

\*ADD STEAK OR SALMON 4

## CAESAR SALAD

romaine hearts with parmesan cheese and croutons tossed in our caesar dressing 6<sup>50</sup>

## HOUSE SALAD

iceburg lettuce, baby spinach, carrots, cucumbers, tomato and red onion with balsamic vinaigrette 7<sup>50</sup>

## BABY SPINACH SALAD

tomato, bacon, dried cherries, shaved red onion with mustard vinaigrette 8<sup>50</sup>

## SOUTHERN STEAK SALAD

mixed greens tossed in caramelized vidalia onion vinaigrette with oven roasted tomatoes and blue cheese topped with tobacco onions 12<sup>50</sup>

## MIXED GREENS

mixed greens tossed with balsamic vinaigrette 6<sup>50</sup>

## THE WEDGE

wedge of iceberg lettuce, applewood bacon, tomato, blue cheese dressing and blue cheese crumbles 7<sup>50</sup>

## GRILLED CHICKEN COBB

mixed greens, tomato, egg, bacon, blue cheese and avocado with ranch dressing 10<sup>50</sup>

## CHINESE CHICKEN SALAD

a blend of cabbage, peppers and beans sprouts on top of baby spinach, grilled chicken, carrots, green onion and toasted sesame seeds with soy ginger vinaigrette garnished with rice noodles 10<sup>50</sup>

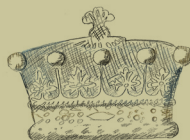
# SIDE ITEMS

SUB SIDE | A LA CARTE

SIDE HOUSE SALAD	-		2
SIDE CAESAR SALAD	-		2
SIDE MIXED GREEN SALAD	-		2
COLE SLAW	-		2
FRENCH FRIES	-		2
WAFFLE FRIES	1		3
SWEET POTATO FRIES	1		4
SWEET POTATO TOTS	1		4
CAJUN CRISPS	1		4
ONION RINGS	1		4
MASH	1		4
SWEET POTATO	1		4
RICE	1		3
GRITS	1		3

SUB SIDE | A LA CARTE

SEASONAL VEGGIES	1		3
SAUTEED SPINACH	1		4
SUCCOTASH	1		3
COLLARD GREENS	1		3
GRILLED ASPARAGUS	1		3
BRAISED CABBAGE	1		3
BAKED BEANS	-		2
CUP OF SOUP	-		3
CUP OF BRUNSWICK STEW	-		3
CUP OF CHILI	-		3
BOWL OF SOUP	2		5
BOWL OF BRUNSWICK STEW	2		5
BOWL OF CHILI	2		5





# SANDWICHES

\*All sandwiches are served with french fries

## TURKEY MELT

combination of sliced turkey, swiss cheese, avocado and bacon onion marmalade on sourdough 9<sup>50</sup>

## GRILLED CHICKEN

marinated and grilled chicken breast seasoned to perfection with lettuce, tomato and onion on a toasted bun 8<sup>50</sup>

## GRILLED CHICKEN "CLUB"

ham, provolone cheese, lettuce, tomato, onion and basil aioli on a toasted bun 9<sup>50</sup>

## CLASSIC REUBEN

pastrami, swiss cheese, sauerkraut and thousand island on toasted rye 9<sup>50</sup>

## THE FISH-WICH

crispy beer battered fish with lettuce, tomato, onion and tartar sauce 9<sup>50</sup>

## CAJUN BLUE CHEESE CHICKEN

grilled cajun chicken breast and melted blue cheese with lettuce, tomato, onion and chipotle mayo 9<sup>50</sup>

## ROAST BEEF DIP

thin slices of roast beef on a baguette with swiss cheese, caramelized onions and au jus 10<sup>50</sup>  
\*Horseradish available upon request

## BLT WITH AVOCADO

crispy bacon, lettuce, tomato, mayo and avocado on wheatberry bread 7<sup>50</sup>

## MEATBALL SUB

homemade meatballs smothered in marinara and provolone cheese served on a hoagie roll 7<sup>50</sup>

## CUBAN SANDWICH

mojo marinated pork with cajun pickles and ham on a baguette with remoulade 9<sup>50</sup>

## CHILI-CHEESE DOG

all beef footlong dog with our homemade chili, melted mix cheese and green onions 8<sup>50</sup>



## CHICKEN SALAD SANDWICH

traditional southern style chicken salad with peppadew peppers on a croissant 8<sup>50</sup>  
\*CAN ALSO BE SERVED ON MIXED GREENS

## CLASSIC TUNA SANDWICH

tuna & mayo on sourdough 8<sup>50</sup>

## ROASTED VEGETABLE SANDWICH

sundried tomatoes, seasonal veggies, roasted bell pepper, portobello mushroom, feta cheese and basil aioli on wheat bread 9<sup>50</sup>

## BRISKET SANDWICH

smoked brisket, sautéed peppers, onion and jalapeños with coleslaw 11<sup>50</sup>

## ROASTED CHICKEN WRAP

honey mustard, spinach, cucumber, tomato, avocado and shaved red onion 8<sup>50</sup>

## FRIED PANEER WRAP

shredded lettuce, caramelized onion, tomato, cucumber and mint chutney 8<sup>50</sup>

## BUFFALO CHICKEN WRAP

sliced grilled chicken tossed in our signature hot sauce with romaine lettuce, blue cheese dressing & blue cheese crumbles 8<sup>50</sup>

## CHICKEN PARMESAN SUB

lightly breaded chicken breast topped with marinara and provolone cheese served on a hoagie roll 7<sup>50</sup>

## GRILLED HAM & CHEESE

ham, swiss cheese and granny smith apple on sourdough 7<sup>50</sup>

## TOASTED PB&J

crunchy or creamy peanut butter and grape or strawberry jelly on toasted white bread 6<sup>50</sup>

## KNIFE & FORK CHICAGO STYLE HOT DOG

all beef dog "dragged through the garden" Chicago style 8<sup>50</sup>



## FINE FARE

### JAMESON SALMON

grilled salmon with Jameson glaze,  
basmati rice and seasonal vegetables 15<sup>50</sup>

### SEARED RAINBOW TROUT

sweet potato and collard greens 16<sup>50</sup>

### CHICKEN PICCATA

chicken medallions in a lemon-caper sauce with  
whipped potatoes and seasonal vegetables 12<sup>50</sup>

### SHRIMP & GRITS

cheddar grits, BBQ shrimp sauce, sautéed  
spinach, caramelized onions and tomatoes 15<sup>50</sup>

### GRILLED TOP CHOICE SIRLOIN

top choice sirloin grilled to perfection served with  
mashed potatoes and grilled asparagus 16<sup>50</sup>

### GRILLED PORK CHOP

mashed potatoes and seasonal veggies with pork  
jus 15<sup>50</sup>

### CORNERED BEEF & CABBAGE

braised cabbage and mashed potatoes 14<sup>50</sup>

### CHICKEN CURRY

our chef's own chicken curry on a bed  
of basmati rice served with cucumber, tomatoes,  
mango pickle chutney and yogurt 12<sup>50</sup>

## FIRKIN SMOKEHOUSE

### SMOKED FULL RACK RIB PLATTER

smoked in-house with our flavourful Firkin dry rub  
17<sup>50</sup> / Half rack 10<sup>50</sup>

### FULL BRISKET PLATTER

marinated all night, smoked all day...  
a hearty platter for any meat eater 15<sup>50</sup>

### BARBEQUE CHICKEN PLATTER

dry-rubbed and smoked, finished  
with Firkin BBQ sauce 12<sup>50</sup>

### PULLED PORK PLATTER

slow-roasted and smoked pork  
in our rich, full-bodied sauce 11<sup>50</sup>



## FAJITAS

### TRADITIONAL FAJITAS

served on a piping hot skillet served with  
mixed cheese, pico de gallo, lettuce, sour  
cream, guacamole and warm tortillas  
ADD BEANS AND RICE 1

VEGGIE with PORTABELLA MUSHROOM 9<sup>50</sup>

CHICKEN 9<sup>50</sup>

SHRIMP 10<sup>50</sup>

STEAK 10<sup>50</sup>

COMBO (any two) 12<sup>50</sup>

TRIO (chicken, steak & shrimp) 16<sup>50</sup>



# PUB FAVORITES

## TRADITIONAL FISH 'N' CHIPS

crispy beer battered fish with fries, tangy tartar sauce and a grilled lemon

ONE PIECE 9<sup>50</sup>

TWO PIECES 11<sup>50</sup>

### GUINNESS STEAK & MUSHROOM PIE

baked in a flakey pastry crust and served with whipped potatoes and seasonal vegetables 10<sup>50</sup>

### CHICKEN POT PIE

homemade with pulled chicken and vegetables in a rich gravy 11<sup>50</sup>

### MAC & CHEESE WITH HAM

triple cheese sauce with macaroni, ham and a parmesan crust 10<sup>50</sup>

### BANGERS, BEANS & MASH

English-style pork sausages, sautéed onions, baked beans and whipped potatoes 10<sup>50</sup>

### COTTAGE PIE

ground beef, peas and carrots topped with whipped potatoes and served with seasonal vegetables 10<sup>50</sup>

### CHICKEN TENDERS

served with fries, ranch and BBQ sauce 9<sup>50</sup>

### INDIAN RED BEANS & RICE

kidney beans cooked then sauteed in a very mild indian gravy and served over basmati rice. this dish has onion & cilantro in the gravy for a mouth watering flavor. Served with cucumber salad & yogurt 8<sup>50</sup>

### PANEER TIKKA MARSALA PLATTER

sauteed Indian spices (mild, medium or hot) in a mild yogurt base. Served basmati rice, nan bread and a cucumber salad 8<sup>50</sup>

ADD GRILLED CHICKEN 2

ADD GRILLED SHRIMP 4

MAKE IT A TRIO 8

### ENCHILADAS ROJAS

4 chicken enchiladas with lettuce, sour cream, feta cheese and red mexican sauce served with mexican rice & beans 9<sup>50</sup>

### CHICKEN CHIMICHANGA

chicken wrapped in a flour tortilla, deep fried and topped with queso and served with mexican rice & beans 10<sup>50</sup>

## BURGERS

\* all burgers served with lettuce, tomato, onion and pickles and fries

### FIRKIN BURGER

with jack cheese, bacon and bourbon caramelized onions 9<sup>50</sup>

### ENGLISH CHEDDAR BURGER

with double cheddar cheese 9<sup>50</sup>

### GUACOMOLE AND BACON

with monterey jack, bacon and fresh guacamole 10<sup>50</sup>

### BUNLESS BURGER

a juicy burger topped with avocado served with a side mixed green salad 8<sup>50</sup>

### VEGGIE BURGER

veggie pattie and bun 9<sup>50</sup>

### THE GOBBLER

turkey burger 9<sup>50</sup>

\* PLEASE NOTE: AN 18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE



\* ADVISORY: The Consumption of Raw or Undercooked Foods Such As Meat, Poultry, Fish, Shellfish and Eggs Which Contain Harmful Bacteria May Cause Serious Illness or Death





# FIRKIN GRUB

## PIZZA CORNER CAFE

### CHEESE

marinara sauce with mozzarella 8<sup>50</sup>

### THREE CHEESE PESTO

pesto sauce covered in mozzarella, parmesan and feta cheese 8<sup>50</sup>

### PEPPADEW

marinara sauce, garlic, olive oil with mozzarella, pepperoni and peppadew peppers 9<sup>50</sup>

### COWBOY BBQ CHICKEN

BBQ sauce, pulled chicken, caramelized onions and mozzarella with green onions and cilantro 10<sup>50</sup>

### BRUSCHETTA

diced tomatoes, garlic, olive oil, basil and topped with balsamic vinaigrette 10<sup>50</sup>

### VEGGIE

bell peppers, red onions and button mushrooms 10<sup>50</sup>

### MARGHERITA

marinara sauce, mozzarella, fresh basil, diced tomatoes and parsley 8<sup>50</sup>

### CARNIVORE

marinara sauce, mozzarella with sausage, pepperoni, canadian bacon & bacon 10<sup>50</sup>

### PEPPERONI

marinara sauce with mozzarella and pepperoni 9<sup>50</sup>

### THE ALFIE

alfredo sauce topped with feta cheese, grilled chicken, sauteed spinach & bacon 10<sup>50</sup>



## PASTA BAKERY

\* add to any pasta dish

chicken 2, meatballs 3, sausage 3, shrimp 5

*ALL pastas are served with garlic bread*

### CHARDONNAY CHICKEN PASTA

marinated grilled chicken and asparagus with penne in a port mushroom wine sauce 10<sup>50</sup>

### FETTUCCINE ALFREDO

fettuccine noodles tossed in a creamy alfredo sauce 8<sup>50</sup>

### PESTO PENNE PASTA

penne noodles tossed in a creamy pesto sauce 9<sup>50</sup>

### PASTA MARINARA

spaghetti and marinara served 8<sup>50</sup>

### VEGETARIAN PASTA

fresh vegetables and penne in our marinara sauce 9<sup>50</sup>

### PEPPADEW

penne pasta tossed in a garlic and olive oil sauce with whole sweet peppadew peppers and tomatoes topped with parmesan cheese 8<sup>50</sup>



# THE PERFECT ENDING

## CRISPY CREAM BREAD PUDDING

not your average bread pudding  
made with Krispy Kreme doughnuts and topped  
with vanilla bean ice cream and caramel sauce 6<sup>50</sup>

## FUDGE BROWNIE SUNDAE

chocolate brownie, vanilla bean ice cream,  
caramel and chocolate sauce with whipped  
cream 6<sup>50</sup>

## DESSERT OF THE DAY

ask your server for today's special 6<sup>50</sup>

## TURTLE MOLTEN CAKE

moist fudge filled turtle cake with chocolate sauce  
and topped with vanilla bean ice cream 6<sup>50</sup>

## WHITE RASPBERRY CHEESECAKE

white chocolate raspberry cheesecake topped  
with a raspberry glaze and whipped cream 6<sup>50</sup>

## COBBLER OF THE DAY

you read that correctly!  
our chef creates a daily fruit cobbler!  
served with vanilla bean ice cream 6<sup>50</sup>

# DRINKS

## ALL SODAS and TEAS (free refills) 2

Coke  
Diet Coke  
Sprite  
Cheerwine  
Barqs Rootbeer  
Dr Pepper  
Minute Maid Lemonade  
Ginger Ale  
China Mist Sweet Tea  
China Mist Unsweet Tea

## Viazza Freshly Ground Coffee (free refills) 2

Columbian Blend - Medium Dark  
Kenyan Blend - Medium Dark  
Kenyan DeCafe - Medium Light  
Cosata Rican - Dark Dark

## Tazo Hot Teas 2

AWAKE - bold black tea  
CALM - chamomile, rose petals & soothing  
herbs  
REFRESH - blend of mint with a pinch  
of tarragon  
EARL GREY - traditional black tea  
CHINA GREEN TIP - light, fresh green tea  
TAZO ORGANIC CHAI - spiced black tea  
ZEN - harmonious blend with lemongrass  
& spearmint  
MARSALA CHAI - a blend of cinnamon,  
ginger & pure black tea

