

## APPETIZERS & FLATBREADS

**DIRTY MAC & CHEESE** Rotini pasta, smoked pulled pork, white cheddar cheese sauce | \$7.95

**SPINACH ARTICHOKE DIP** Artichokes, red peppers & spinach in a classic marriage to cheese, served with our house-fried corn tortilla chips | \$7.95

**GOAT CHEESE MARINARA** Our house-made marinara sauce baked with local goat cheese until bubbly & delicious, served with warm focaccia bread from Rene's Bakery | \$6.95

**BEER CHEESE DIP** Sun King Cream Ale blended with aged white cheddar & smoked Gouda cheeses. Served with three ball-park pretzels | \$7.95

**PULLED PORK NACHOS** Mess-free bites of our house-fried corn tortillas layered with smoked pulled pork, refried beans, cheese & jalapeno peppers. Served with fresh Pico de Gallo, guacamole and sour cream | \$8.95

**SOUPS** Smoked Chicken Tortilla is our house specialty, ask your server for other options | \$3.95 cup/\$5.95 bowl

**MARGHERITA FLATBREAD** Roma tomatoes, fresh basil, chopped garlic, parmesan and mozzarella cheese | \$8.95

**VEGGIE FLATBREAD** Roasted seasonal veggies, sun-dried pesto, spinach and goat cheese | \$8.95

**SMOKEY CARNIVORE FLATBREAD** Pulled pork, Applewood smoked bacon, pepperoni, fresh mozzarella and red sauce | \$9.95

**FREE RANGE FLATBREAD** Grilled chicken, caramelized onions, basil pesto and aged white cheddar | \$8.95

**BLUE BLAZE FLATBREAD** Thinly sliced grilled top sirloin steak, caramelized onion, diced tomatoes & bleu cheese | \$9.95

## SALADS

**NERO SALAD** Romaine, smoked grape tomatoes, grilled & chilled asparagus, shaved parmesan, & garlic croutons tossed with a combination of our creamy Caesar dressing and a fiery chili oil \$4.95 | \$9.95

**CHOPPED COBB** Romaine, hard-boiled egg, bacon, red onion, tomato, bleu cheese, sliced avocado & garlic croutons. Choice of dressing | \$9.95

**HEARTH SPINACH** With black beans, tomatoes and a roasted vegetable relish. Warm chipotle dressing | \$9.95

**BERRY FRESH SALAD** Spinach and romaine, seasonal fresh berries, local goat cheese, almonds, golden raisins, granola and topped with red onions. Served with our house-made vinaigrette | \$9.95

*Add to any salad: Chicken \$3.95    Steak \$4.95    Trout \$4.95    Shrimp \$4.95    Salmon \$4.95*

## HOUSE FAVORITES

**OUR FAMOUS FISH TACOS** Three corn tortillas stuffed with Cajun-dusted tilapia, green and red cabbage, Pico de Gallo & poblano crema. Served with a Basmati rice, roasted corn, poblano and black bean medley | \$13.95

**FISH & CHIPS** Icelandic cod, beer battered and fried golden brown. Served with choice of side plus red cabbage slaw, our house-made tartar sauce and our Fire sauce | \$11.95

## LARGE PLATES (CHOICE OF TWO SIDES)

**SMOKED COWBOY-CUT PORKCHOP** Flame-grilled, center-cut smoked pork chop | \$15.95

**HALF ROASTED CHICKEN** Hickory-smoked then roasted, served with natural au jus | \$14.95

**HICKORY SALMON** Cold-smoked then grilled, topped with a lemon-dill butter | \$16.95

**TOP SIRLOIN** Flame-grilled, center-cut top sirloin finished with a sweet red pepper compound butter | \$16.95

**RAINBOW TROUT FILETS** Pan-fried rainbow trout topped with a lemon garlic butter | \$15.95

## **BURGERS** (Our burgers are fresh, half-pound certified Angus steak burgers)

**INFERNO BURGER** Black Angus steak burger topped with pulled pork, BBQ sauce, aged white cheddar and our beer-battered onion rings | \$10.95

**BLACK AND BLEU BURGER** Black Angus steak burger, bacon, caramelized onions, bleu cheese, lettuce & tomato | \$9.95

**BELLA BURGER** Black Angus steak burger, sautéed portabella mushroom, roasted red pepper, sundried tomato pesto & parmesan | \$9.95

**SMOKY BEAR BURGER** Black Angus steak burger, smoked Gouda, bacon, lettuce, tomato & red onion | \$9.95

\*Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness.

## **SANDWICHES**

**TUG OF WAR** Slow-smoked pulled pork, BBQ sauce, red cabbage slaw, smoked Gouda cheese | \$10.95

**HOOSIER BREADED PORK TENDERLOIN** With lettuce, tomato, onion and chipotle mayonnaise | \$10.95

**GARDEN VEGGIE** Portabella cap marinated in balsamic & garlic, grilled with roasted red pepper, caramelized onions and topped with fresh mozzarella & basil pesto | \$9.95

**PASTURE** Grilled sirloin steak, sautéed mushrooms, caramelized onions, lettuce, tomato, smoked Gouda & horseradish mayo | \$10.95

**LAKE** Pan-fried trout with lettuce, tomato, red onion and chipotle mayonnaise | \$9.95

**RIVER** House-smoked grilled salmon, lemon-dill aioli, lettuce, tomato & red onion | \$9.95

**COOP** Grilled chicken breast, sautéed mushrooms, caramelized onions, spinach, fresh mozzarella & sun-dried tomato pesto | \$9.95

All of our sandwiches are served on a brioche or multi-grain bun with your choice French fries, Sweet potato fries or our hand-dipped beer-battered onion rings.

## **SIDES**

French fries / Sweet potato fries / Garlic smashed potatoes / Beer-battered onion rings / Red cabbage slaw / Small garden salad / Roasted vegetable medley / Fresh fruit / Cottage cheese / \$3.25

\*We use natural high oleic canola oil developed locally that contains no trans fats.

## **DESSERTS**

Ask your server for today's selections!



Visit our website: [www.firebythemonontrail.com](http://www.firebythemonontrail.com)

Follow us on Twitter: [@firebythemonon](https://twitter.com/firebythemonon)

Email us: [info@firebythemonontrail.com](mailto:info@firebythemonontrail.com)

*Eat. Drink. Socialize.*