

..... SEASONAL SIGNATURE DRINKS

STRAWBERRY SANGRIA | \$8

WHITE ZINFANDEL, PEACH SCHNAPPS, PINEAPPLE JUICE & FRESH STRAWBERRIES

BOHEMIAN PISCO SOUR | \$12.50

HENDRICKS GIN SHAKEN WITH ST. GERMAINE ELDERFLOWER, ROSE WATER & LEMON. TOPPED WITH EGG WHITE FROTH AND SERVED MARTINI STYLE WITH A ROSE PETAL GARNISH

LAVENDER LEMON DROP | \$7.50

ABSOLUTE VODKA SHAKEN WITH LEMON JUICE AND LAVENDAR, SERVED WITH A SUGAR RIM AND A LAVENDAR GARNISH FROM OUR VERY OWN HERB GARDEN.

CUCUMBER GIMLET | \$9.50

BOMBAY SAPPHIRE GIN, ST. GERMAINE ELDERFLOWER, FRESH CUCUMBER, BASIL & LIME

CHERRY SMOKED OLD FASHIONED | \$11

COCOA INFUSED KNOBB CREEK RYE, POURED OVER A SUGER CUBE AND ANGOSTURA ORANGE BITTERS IN A CHERRY SMOKED ROCKS GLASS & GARNISHED WITH A TOASTED ORANGE PEEL AND MARASCHINO CHERRY

SMORES MARTINI | \$7.50

OUR SIGNATURE CHOCOLATE MARTINI SERVED WITH CHOCOLATE AND GRAHAM CRACKER RIM TOPPED WITH TOOASTED MARSHMALLOW.

TEXAS MULE | \$8.50

FRESHLY GRATED GINGER-INFUSED TITO'S VODKA SERVED IN A COPPER MUG WITH A SPLASH OF GINGER BEER, MINT & FRESH SQUEEZED LIME

CHILE MANGO MINT JULEP | \$8.50

MUDDLED MINT AND MANGO TOPPED WITH SHAVED ICE, MAKERS MARK & CHILI POWDER GARNISH

BLUEBERRY MARTINI | \$7.50

VANILLA VODKA SHAKEN WITH FRESH-SQUEEZED LEMON JUICE & MUDDLED BLUEBERRIES

..... BEER

DRAFT

30A GRAYTON BEACH BLONDE ALE

STELLA ARTOIS

LAZY MAGNOLIA SOUTHERN PECAN

NEW BELGIUM SEASONALS

MICHELOB ULTRA

SAM ADAMS SEASONALS

SWEETWATER 420

BUD LIGHT

ROGUE DEAD GUY ALE

FOLKLORE SELECTIONS*

MICRO OF THE MOMENT

..... BOTTLE BEER

COORS LIGHT

MILLER LITE

BLUE MOON

YUENGLING

MICHELOB ULTRA

ANGRY ORCHARD

CORONA

BUSCH LIGHT

DOS EQUIS

..... WHITE WINE

HOUSE WHITE WINE* \$6 / \$22

CRANE LAKE | WHITE ZINFANDEL | C.A.* \$7 / \$26

FLINT & STEEL | SAUVIGNON BLANC | NAPA VALLEY, CA \$9 / \$34

JONES OF WASHINGTON | REISLING | COLUMBIA VALLEY \$9 / \$34

PAOLO COTTINI | SOAVE | ITALY \$10.50 / \$38

LA FIERA | PINOT GRIGIO | ITALY* \$7.75 / \$29

BURIED CANE | CHARDONNAY | COLUMBIA VALLEY \$9 / \$34

MICHAEL DAVID | CHARDONNAY | LODI \$10 / \$38

..... RED WINE

HOUSE RED WINE* \$6 / \$22

MAN | CABERNET | SOUTH AFRICA* \$8 / \$30

CHASING LIONS | CABERNET | C.A. \$10.25 / \$39

LLAMA | MALBEC | MENDOZA, ITALY \$9.50 / \$36

ELOUAN | PINOT NOIR | WILLAMETTE VALLEY \$11 / \$42

FOUR BEARS | PINOT NOIR | CENTRAL COAST, C.A. \$10 / \$38

LEESE FITCH | MERLOT | C.A. \$8 / \$30

RHIANNON | RED BLEND | C.A.* \$7.75 / \$29

PREDATOR | RED ZINFANDEL | LODI \$9.50 / \$36

DUPEUBLE | BEAUJOLAIS | FRANCE \$10 / \$38

DUCA | CHIANTI | ITALY* \$8 / \$30

*AVAILABLE FOR HAPPY HOUR PRICING

..... SPARKLING WINE

HOUSE SPARKLING* \$7 / \$26

VEUVE DU VERNAY | ROSE \$7 / \$26

BOCELLI | PROSECCO | ITALY \$10.25 / \$39

SARACCO | MOSCATO D' ASTI | ITALY \$10 / \$38

..... RESERVES

ROMBAUER | CHARDONNAY | NAPA VALLEY \$68

CAKEBREAD | CABERNET | NAPA VALLEY \$99

JORDAN | CABERNET | ALEXANDER VALLEY \$78

..... DESSERTS

CREME BRULEE \$6

BANANA FOSTERS CHIMICHANGA \$7

OREO CHEESECAKE \$6

FIRE STONE CHEESECAKE \$6

KEY LIME PIE \$6

..... SPECIALS

HAPPY HOUR | 3-6 PM

MIMOSA SUNDAYS | \$3 MIMOSAS AFTER 1 PM

WINE WEDNESDAY | HALF-PRICED SELECT WINES AFTER 4 PM

*AVAILABLE FOR HAPPY HOUR PRICING

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