


DEVIL'S DOZEN™ "BENNY" 13 

Vanilla-Bean Glazed Donut / Maple-Peppercorn Bacon
Poached Eggs / Lemon Hollandaise / FH Breakfast Potatoes

AMERICAN CLASSIC 12

Two Eggs / Choice of Sausage or Maple-Peppercorn Bacon
FH Breakfast Potatoes / Olive Baking Co. Sourdough 

"CROQUE MADAME" 13

Open-Faced Grilled Egg Sandwich / Prosciutto / Mornay
Manchego-Fontina Cheese / Roasted Strawberry Compote
Tomato Confit

LOX BAGEL 14

Whipped Cream Cheese / Hard Boiled Egg
Pickled Red Onion-Cherry Tomato Salad
Wild Arugula / Smoked Sea Salt / Capers

HOTCAKES 11

Add Chocolate Chips or Blueberries + \$2
***Add bacon or sausage & eggs any style + \$6**

FIREHOUSE AÇAÍ BOWL 8

Fruit & Berries / Granola / Toasted Coconut / Honey


AVOCADO & BURRATA TOAST 11

Salsa Verde / Arugula / ***Add egg +\$4**

BAKED EGG WHITE SCRAMBLE 13 

Wild Mushroom / Grilled Asparagus / Melted Fontina Cheese
Tomato Confit / Wild Arugula / Fresh Seasonal Fruit
**Available without cheese*

CHURRO FRENCH TOAST 13 

Olive Baking Co. Cinnamon Brioche  / Cream Cheese Glaze
Cinnamon Sugar

***Add bacon or sausage & eggs any style + \$6**

NEW YORK STEAK & EGGS 15

Rosemary-Aged Red Wine Vinegar Marinade / Two Eggs
Sauce Bearnaise / FH Breakfast Potatoes

BREAKFAST BURRITO 11

Two Eggs / Maple-Peppercorn Bacon / Sausage / Fries
Jack & Cheddar Cheeses / Lime Crema / Ranchero Sauce
FH Breakfast Potatoes

BUDDHA BOWL 13

Brown Rice / Broccoli / Shiitake Mushrooms / Zucchini
Eggplant / Black Beans / Soy Sauce / Sunny Side Up Egg

FRIED CHICKEN & WAFFLES 13

Sausage Gravy / KEX Buffalo Hot Sauce / Braised kale

BREAKFAST SIDES • \$4

FH BREAKFAST POTATOES / ROASTED MARBLE POTATOES & MELTED FONTINA / SLICED AVOCADO
MAPLE-PEPPERCORN BACON / BREAKFAST SAUSAGE / CHOICE OF EGGS / FRESH SEASONAL FRUIT
OLIVE BAKING CO. SOURDOUGH 



SNACKS

GOURMET POPCORN 4 

Bourbon-Bacon Popcorn

HOUSEMADE GUACAMOLE 11

Housemade Tortilla Chips

CRISPY BRUSSELS SPROUTS 8.5

Thai Chili Sauce / Cilantro / Onion

DAILY CHEESE PLATE 14

Olive Baking Co. Sourdough  / Comb Honey / Arugula
Candied Walnuts / Lemon-Pepper Vinaigrette

PITA PLATE 11

Hummus / Nicoise Olive Tapenade / ***Add vegetables +\$3**

STEAMED MUSSELS 14.5 

Garlic & White Wine Broth / Chorizo

BLISTERED SHISHITO PEPPERS 10

Ginger / Garlic / Sesame Oil / Lime / Soy / Scallion

BACON FAT MAC & CHEESE 10

Cavatappi Pasta / Gruyère / Aged White Cheddar / Lardons
Herb Crumbs

SALT & PEPPER SHRIMP 14

Fresh Jalapeño / Scallion / Lime Fish Sauce
Jalapeño Tartar Sauce

CHICKEN STRIPS 12

Honey Mustard / Rooster Aioli / BBQ

FIREHOUSE CORN DOGS 10.5

Honey Mustard

SURF & TURF NACHOS 14 

Shrimp / Kalua Pig / Black Beans / Jack & Fontina Cheeses
Cilantro / Pico de Gallo / Lime Crema / Jalapeño

***Add guacamole +\$3**

APPETIZERS • AFTER 11AM

QUESADILLA & TOMATO SOUP 12

White English Cheddar / Scallion / Roasted Jalapeño
Roasted Tomato Soup / ***Add grilled chicken +\$4**

BUFFALO LETTUCE CUPS 13.5

Grilled or Crispy Chicken / Boston Bibb Lettuce
Celery / Carrots / Bleu Cheese Dressing

KOREAN BEEF TACOS 12

Avocado / Kimchi / Korean BBQ / Cabbage / Cilantro
Sour Cream / Corn Tortilla

CRISPY CALAMARI 12.5

Parsley / Parmesan / Lemon Aioli / Rooster Aioli

GRAND CEVICHE 16  

Shrimp / Mussel / Calamari / Sea Bass / Cilantro / Avocado
Pico de Gallo / Cucumber / Housemade Tortilla Chips

GENERAL TSAO CAULIFLOWER 13

Cashews / Scallion / Shiitake Mushrooms / Sesame seeds
Brown Rice

SPICY TUNA TOSTADA 14 

Avocado / Cilantro / Scallion / Sweet Soy / Ponzu Aioli / Jalapeño

OYSTERS ON THE HALF SHELL

Cocktail Sauce / Mignonette / Lemon

HALF DOZEN 12 / **DOZEN** 18

DRUNKEN NOODLES 14.5

Seared Shrimp / Bok Choy / Shiitake / Scallion

AHI STACK 16 

Seaweed Salad / Cucumbers / Avocado / Poke Sauce

MARY'S CHICKEN WINGS 12

All served with House Buttermilk or Bleu Cheese + \$.50

GRILLED - Dry Rubbed BBQ 

ROOSTER - Spicy Rooster Sauce Glaze / Scallion

BUFFALO - KEX Buffalo or Firehouse Buffalo

LIGHT DUTY


SALADS

+ GRILLED CHICKEN \$4 / + GRILLED SHRIMP \$6 / + LOCAL SEA BASS \$7 / + NEW YORK STEAK \$9

FIREHOUSE CAESAR SALAD 12
Romaine / Torn Croutons / Parmesan Crisps

ROOSTER CHOPPED SALAD 14 **GF**
Grilled or Crispy Glazed Chicken / Chopped Romaine
Avocado / Tomato Confit / Boiled Egg / Olives / Bleu Cheese
Bacon / Choice of Buttermilk, Bleu Cheese Dressing, or
Champagne Vinaigrette / *Available without chicken \$11

KALE SALAD 12.5 
Toasted Almonds / Parmigiano-Reggiano / Fuji Apples
Golden Raisins / Lemon-Pepper Vinaigrette

SOUTHWEST QUINOA SALAD 12 
Mixed Greens / Grilled Corn / Red Bell Peppers
Onions / Black Beans / Quinoa / Avocado / Cilantro
House Made Chipotle Dressing

STRAWBERRY BLEU SALAD 12 **GF**
Organic Greens / Fresh Strawberries / Bleu Cheese Crumbles
Balsamic Vinaigrette / Candied Pecans

STONE FRUIT AND BURRATA SALAD 13.50 **GF**
Heirloom Tomato / Basil / Torn Croutons / Balsamic Vinegar
Extra Virgin Olive Oil

LUNCH SPECIAL • \$14

Available Monday-Friday / 11am-3pm

01 START WITH CHOICE OF TOMATO SOUP
OR SIDE HOUSE SALAD

02 ONE ENTRÉE CHOICE FROM OUR
"LIGHT DUTY" OR "AMERICA" SECTION

03 FINISH WITH A DELICIOUS
MINI-DESSERT OF THE DAY



AMERICA

SOUPS, SANDWICHES + DOGS

TOMATO SOUP 5 / 7
Roasted Tomato Soup / Fresh Parsley

NEW ENGLAND CLAM CHOWDER 6 / 9
Clams / Bacon / Old Bay Oil / Cracked Pepper
House Hot Sauce

TOMATO SOUP & GRILLED CHEESE 12 
Roasted Tomato Soup / White English Cheddar
Olive Baking Co. Sourdough **TM**

AVOCADO BLT 13
Olive Baking Co. Sourdough **TM** / Avocado / Wild Arugula
Maple-Peppercorn Bacon / Tomato Confit / Truffle Aioli
Duck Fat Fries / *Make it a BELT...Add a fried egg +\$2

FIREHOUSE VEGGIE WRAP 12.5
Artichoke Hearts / Wild Arugula / Sweet Peppers
Asparagus / Lemon-Garlic Garbanzo Puree / Tomato Confit
Kalamata Olives / White Balsamic Vinaigrette / Fries

BUFFALO CAESAR WRAP 12 
Grilled or Crispy Buffalo Chicken / Romaine / Caesar Dressing
Parmesan / Crushed Croutons / Duck Fat Fries

MINI CHICAGO DOGS 10
Tomato / Pickles / Pepperoncinis

CRISPY CHICKEN SANDWICH 12
Spicy Pickle / Jalapeño Aioli / Brioche Bun / Duck Fat Fries
*Try it Rooster Style (spicy)

KOBE BEEF SLIDERS 13 
White English Cheddar / Caramelized Onions / Arugula
Tomato Confit / Ketchup-Mayo / Duck Fat Fries

FIREHOUSE GARDEN BURGER 12.5
Black Bean Patty / Manchego Cheese / Caramelized Onions
Tomato Confit / Sprouts / FH Rooster Sauce / Brioche / Fries

FIREHOUSE BURGER 14
Maple-Peppercorn Bacon / Manchego Cheese
Tomato Confit / Wild Arugula / Truffle Aioli / Spicy Pickle
Brioche Bun / Duck Fat Fries

"BLUE" COLLAR BURGER 15
Bleu Cheese / BBQ Sauce / Frizzled Onions / Spicy Pickle
Brioche Bun / Duck Fat Fries

RESCUE

ENTRÉES + DESSERT

FIREHOUSE TACOS 13
Cabbage Slaw / Lime Crema / Rice & Beans / Spicy Salsa
*Add guacamole +\$3 / Choice of two of the following:

FISH - Griddled or Crispy

SHRIMP - Chipotle Sauce +\$2

SEARED LOCAL SEA BASS 23 **GF** 
Garlic & Thyme Roasted Marble Potatoes / Grilled Asparagus
Tomato Confit / Sweet Chili Beurre Blanc

SLOW COOKED PORK RIBS 18.5
One Pound of Chipotle BBQ Glazed Ribs
Bacon Fat Mac & Cheese / Texas Toast

CHICKEN PARMESAN 18.5
San Marzano Tomato / Parmigiano-Reggiano / Spaghetti

HAND MADE PAPPARDELLE PASTA 17 
Wild Mushroom / Sherry / Parmigiano-Reggiano
Truffle Essence / Truffle Salt

NEW YORK STEAK 25 **GF**
Fried Fingerling Potatoes / Chimichurri / Lime Crema
Sauce Bearnaise / Wild Arugula & Bleu Cheese Salad

ROOT BEER FLOAT 10
Salted Pretzel Bites / Brownie / Caramel / Whipped Cream
Vanilla Bean Ice Cream



CORPORATE CHEF • BRIAN REDZIKOWSKI
CHEF DE CUISINE • PAUL DALRYMPLE
GENERAL MANAGER • SYDNI WHITAKER
BEVERAGE MANAGER • RYAN SHORT
www.firehousepb.com / 858.274.3100

*All our bread is baked fresh, daily, & locally in Mission Beach courtesy of Olive Baking Co. Special thanks to our family member "Spence" for the sourdough starter that has been handed down from the days of the Alaskan Gold Rush.