

FIREHOUSE

AMERICAN EATERY + LOUNGE

GEARING UP

BREAKFAST • UNTIL 3PM

\$16 Bottomless Mimosas • Monday-Friday / 10am-3pm

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 (TM)

"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

FRIED CHICKEN & GRAVY 13

Two Eggs / Spicy Sausage Gravy / Sautéed Kale
Olive Baking Co. Sourdough (TM)

FIREHOUSE AÇAÍ BOWL 8

Fruit & Berries / Granola / Toasted Coconut / Honey

AVOCADO TOAST 8

Forked Avocado / Sea Salt / Chili Flakes / *Add egg +\$4

BAKED EGG WHITE SCRAMBLE 13 (GF)

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 (TM) / 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

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 (TM)

SNACKS

APPETIZERS • AFTER 11AM

GOURMET POPCORN 4 (GF)

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 (TM) / 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

FISH FINGERS 12

Local White Fish / Jalapeño Tartar Sauce / Rooster Aioli

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

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

GRILLED SPANISH OCTOPUS 15

EVOO Poached Marble Potatoes / Olive-Sweet Pepper Relish
Golden Raisin Puree / Slow Roasted Tomato / Crisp Red Onion

CRISPY CALAMARI 12.5

Parsley / Parmesan / Lemon Aioli / Rooster Aioli

GRAND CEVICHE 16 (GF)

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

STEAMED CLAMS 14

Cilantro Butter / White Wine / Olive Baking Co. Sourdough (TM)
Pico de Gallo

SPICY TUNA TOSTADA 14

Avocado / Cilantro / Scallion / Sweet Soy / Ponzu Aioli

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 (GF)

All served with House Buttermilk or Bleu Cheese + \$5.00

GRILLED - Dry Rubbed BBQ

ROOSTER - Spicy Rooster Sauce Glaze / Scallion

BUFFALO - KEX Spicy Buffalo or Firehouse Buffalo



*A 3% surcharge will be added to all Guest checks to help cover increasing costs and in our support of the recent increases in minimum wage and benefits for our dedicated Team Members.
*18% service charge added for split checks of parties of 6 or more
*Substitutions politely declined

*Please notify your server if you have any allergies or special dietary needs. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

01.27.17

FIREHOUSE

AMERICAN EATERY + LOUNGE

LIGHT DUTY

SALADS

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

FIREHOUSE CAESAR 12

Romaine / Torn Croutons / Parmesan Crisps

ROOSTER CHOPPED SALAD 14

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 12

Organic Greens / Fresh Strawberries / Bleu Cheese Crumbles
Balsamic Vinaigrette / Candied Pecans

PEAR & BURRATA SALAD 13

Wild Arugula / Spiced Glazed Walnuts / Prosciutto
Honey-Curry Vinaigrette

LUNCH SPECIAL • \$14

Available Monday-Friday / 11am-3pm

- START WITH CHOICE OF TOMATO SOUP OR SIDE HOUSE SALAD
- ONE ENTRÉE CHOICE FROM OUR "LIGHT DUTY" OR "AMERICA" SECTION
- 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

Cherrystone 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 

AVOCADO BLT 13

Olive Baking Co. Sourdough  / 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

English Cheddar / Caramelized Onions / Arugula
Tomato Confit / Ketchup-Mayo / Duck Fat Fries

FIREHOUSE GARDEN BURGER 12.5

Black Bean Patty / Manchego / Caramelized Onions
Tomato Confit / Sprouts / FH Rooster Sauce / Brioche / Fries

FIREHOUSE BURGER 14

Maple-Peppercorn Bacon / Aged 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 / 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

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

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.