

BUILD YOUR OWN AVOCADO TOAST 9**CHOICE OF: SALSA VERDE OR OLIVE OIL & CHILI FLAKES
GREEN ONION OR RED ONION**

- + \$1 Candied Pecans / Capers / Cherry Tomatoes / Cucumber / Honey Pesto / Jalapeños / Roasted Red Pepper / Pepperoncini / Basil / Arugula
- + \$2 Burrata Cheese / Bleu Cheese Crumbles / Cotija Cheese / Cream Cheese
- + \$3 Pear / Persimmon / Strawberry / Blueberry
- + \$4 Sliced Salmon / Eggs / Bacon / Sausage / Prosciutto

DEVIL'S DOZEN  **"BENNY"** 13 Vanilla-Bean Glazed Donut / Maple-Peppercorn Bacon
Poached Eggs / Lemon Hollandaise / FH Breakfast Potatoes**AMERICAN CLASSIC** 12Two 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 BITES** 14Whipped Cream Cheese / Hard Boiled Egg / Wild Arugula
Pickled Red Onion-Cherry Tomato Salad
Smoked Sea Salt / Capers**HOTCAKES** 11Add Chocolate Chips or Blueberries + \$2
Add bacon or sausage & eggs any style + \$6*FIREHOUSE AÇAÍ BOWL** 8

Fruit & Berries / Granola / Toasted Coconut / Honey

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** 15Rosemary-Aged Red Wine Vinegar Marinade / Two Eggs
Sauce Bearnaise / FH Breakfast Potatoes**BREAKFAST BURRITO** 11Two Eggs / Maple-Peppercorn Bacon / Sausage / Fries
Jack & Cheddar Cheeses / Lime Crema / Ranchero Sauce
FH Breakfast Potatoes**BUDDHA BOWL** 13Quinoa / 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

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

SNACKS

APPETIZERS • AFTER 11AM

HOUSEMADE GUACAMOLE 11

Housemade Tortilla Chips

CRISPY BRUSSELS SPROUTS 8.5

Thai Chili Sauce / Cilantro / Onion

QUESADILLA & TOMATO SOUP 12White English Cheddar / Scallion / Roasted Jalapeño
Roasted Tomato Soup / ***Add grilled chicken +\$4****PITA PLATE** 11Hummus / Nicoise Olive Tapenade / ***Add vegetables +\$3****STEAMED MUSSELS** 14.5 

Garlic & White Wine Broth / Chorizo

BACON FAT MAC & CHEESE 10Cavatappi Pasta / Gruyère / Aged White Cheddar / Lardons
Herb Crumbs**SALT & PEPPER SHRIMP** 14Fresh Jalapeño / Scallion / Lime Fish Sauce
Jalapeño Tartar Sauce**CHICKEN STRIPS** 12

Honey Mustard / Rooster Aioli / BBQ

FIREHOUSE CORN DOGS 10.5

Honey Mustard

FIREHOUSE BAGEL BITES 12.5

Housemade Marinara / Italian Sausage / Mozzarella/ Basil

SURF & TURF NACHOS 14 Shrimp / Carnitas / Black Beans / Jack & Fontina Cheeses
Cilantro / Pico de Gallo / Lime Crema / Jalapeño
Add guacamole +\$3*BUFFALO CAULIFLOWER** 13 

Bleu Cheese Crumbles / Celery / Carrot

DAILY CHEESE PLATE 14Olive Baking Co. Sourdough  / Comb Honey / Wild Arugula
Candied Walnuts / Lemon-Pepper Vinaigrette**BUFFALO LETTUCE CUPS** 13.5Grilled or Crispy Chicken / Boston Bibb Lettuce
Celery / Carrots / Bleu Cheese Dressing**DOUBLE DECKER TACOS** 12 

Seasoned Ground Beef / Refried Beans / Sour Cream / Cilantro

KOREAN BEEF TACOS 12Avocado / 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**SPICY TUNA TOSTADA** 14

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

OYSTERS ON THE HALF SHELLCocktail Sauce / Mignonette / Lemon
HALF DOZEN 12 / **DOZEN** 18**AHI STACK** 16 

Seaweed Salad / Cucumbers / Avocado / Poke Sauce

MARY'S CHICKEN WINGS 12

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

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 \$8 / + NEW YORK STEAK \$9

FIREHOUSE CAESAR SALAD 12

Romaine / 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
Housemade Chipotle Dressing

STRAWBERRY BLEU SALAD 12

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

PEAR AND BURRATA SALAD 14

Prosciutto / Persimmon / Honey-Curry Vinaigrette

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

SOUP OF THE DAY

Cup 5 / Bowl 7

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 

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 / Mayo

CRISPY CHICKEN SANDWICH 12

Spicy Pickle / Jalapeño Aioli / Brioche Bun / Duck Fat Fries
*Try it Rooster Style

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

"FRITO" PIE 8

Beef Chili / Kidney Beans / Jalapenos / Onions

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

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

JULIAN PEACH APPLE CRUMBLE 10

HALF-BAKED COOKIE 10

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.