

## 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 Jalapeños / Roasted Red Pepper / Pepperoncini / Basil / Arugula
- + \$2 Burrata Cheese / Bleu Cheese Crumbles / Cotija Cheese / Cream Cheese
- + \$3 Seasonal Fruit / Strawberry / Blueberry
- + \$4 Sliced Salmon / Eggs / Bacon / Sausage / Prosciutto / Salami

## BREAKFAST SALAD 13

Chopped Bibb Lettuce / Bulgur Wheat / Avocado / Cucumber Red Onion / Parsley / Egg / Roasted Garlic Aioli

## 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 / Sauce Mornay Roasted Strawberry Compote / Tomato Confit

## LOX BAGEL BITES 14

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

## 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™ Cream Cheese Glaze / Cinnamon Sugar  
**\*Add bacon or sausage & eggs any style + \$6**

## TOP SIRLOIN STEAK & EGGS 15

Two Eggs / Sauce Bearnaise / Arugula Salad / 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

Quinoa / 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

## THE "MCGRIDDLE" 13

Pancakes / Sausage / Maple Gravy / Eggs / Jack & Cheddar Cheeses

## 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 / Cotija Cheese

## CRISPY BRUSSELS SPROUTS 8.5

Thai Chili Sauce / Cilantro / Onion

## QUESADILLA & TOMATO SOUP 12

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

## BUFFALO CAULIFLOWER 13

Bleu Cheese Crumbles / Celery / Carrot

## STEAMED MUSSELS 14.5

Garlic & White Wine Broth / Chorizo

## BACON FAT MAC & CHEESE 10

Cavatappi Pasta / Jack Cheeses / 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 Sauce / BBQ

## FIREHOUSE CORN DOGS 10.5

Honey Mustard

## FIREHOUSE BAGEL BITES 12.5

Housemade Marinara / Italian Sausage / Mozzarella/ Basil

## SURF & TURF NACHOS 15

Shrimp / Carne Asada / Black Beans / Jack & Fontina Cheeses Cilantro / Pico de Gallo / Lime Crema / Jalapeño  
**\*Add guacamole +\$3**

## SHISHITO PEPPERS 10

Soy / Ponzu / Rice Vinegar / Brown Butter / Togarashi

## BITCHIN' PITA BOARD 15

Three varieties of Bitchin' Sauce™ **\*Add vegetables +\$3**

## CHARCUTERIE BOARD 20

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

## SEASONAL FRUIT & BURRATA 14 GF

Prosciutto / Honey-Curry Vinaigrette / Candied Walnuts / Wild Arugula

## BUFFALO LETTUCE CUPS 13.5

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

## DOUBLE DECKER TACOS 12

Seasoned Ground Beef / Refried Beans / Cheese / Sour Cream / Cilantro

## KOREAN BEEF TACOS 12

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

## CRISPY CALAMARI 12.5

Parsley / Parmesan / Lemon Aioli / Rooster Sauce

## GRAND CEVICHE 16 GF

Shrimp / Mussel / Calamari / Sea Bass / Cilantro / Avocado Tomatillo / Cucumber / Housemade Tortilla Chips

## OYSTERS ON THE HALF SHELL

Cocktail 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 + \$.50  
GRILLED GF / ROOSTER / BUFFALO

## SPICY TUNA TOSTADA 14

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

# LIGHT DUTY


## SALADS

+ GRILLED CHICKEN \$4 / + GRILLED SHRIMP \$6 / + LOCAL SEA BASS \$8 / + TOP SIRLOIN \$9

**FIREHOUSE CAESAR SALAD** 12  
Romaine / 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  
Housemade Chipotle Dressing

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

**SESAME CRUSTED AHI SALAD** 18 **GF**  
Seared Rare Tuna / Organic Greens / Cilantro / Daikon Radish  
Fresh Oranges / Honey-Wasabi 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



## SEAFOOD TOWER • \$60

Available Friday after 5pm & all day Saturday & Sunday

SNOW CRAB CLUSTERS / AHI POKE  
SHRIMP COCKTAIL / CHEF'S WHIM  
FIREHOUSE STEAMED MUSSELS

# AMERICA

## SOUPS, SANDWICHES + WRAPS

**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

**SPICY TUNA MELT** 13   
Pepper Jack Cheese / Pickles / Pepperoncini / Fries  
\*Sub Tomato Soup +\$3

**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


**THAI VEGGIE WRAP** 12.5  
Papaya / Cucumber / Red Pepper / Bean Sprout / Thai Basil / Carrots  
Mint / Hoisin Glaze / Peanut Sauce

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

**FIREHOUSE MEATBALL SUB** 14  
Three Meatballs / Burrata Cheese / Marinara Sauce / Basil / Olive Oil  
Olive Baking Co. French Roll **TM**

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

**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

# 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

**GRAND LINGUINE** 19   
Prawns / Bacon / Cherry Tomato / Capers

**FILET MIGNON** 32 **GF**   
Potato Hash / Bleu Cheese / Bacon  
Garlic Green Beans / Demi-Glaze

**TRES LECHES** 10  
Caramel / Whipped Cream

**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.