



SNACKS

APPETIZERS

HOUSEMADE GUACAMOLE 11.5

Housemade Tortilla Chips / Scallion / Cotija Cheese

CRISPY BRUSSELS SPROUTS 9.5

Thai Chili Sauce / Cilantro / Onion

QUESADILLA & TOMATO SOUP 12.5

White English Cheddar / Scallion / Roasted Jalapeño
Roasted Tomato Soup / ***Add grilled chicken +\$5**

BUFFALO CAULIFLOWER 13.5

Bleu Cheese Crumbles / Celery / Carrots

STEAMED MUSSELS 15

Garlic & White Wine Broth / Chorizo

BACON FAT MAC & CHEESE 10.5

Cavatappi Pasta / Jack Cheese / Aged White Cheddar / Lardons
Herb Crumbs

SALT & PEPPER SHRIMP 14.5

Fresh Jalapeño / Scallion / Lime Fish Sauce
Jalapeño Tartar Sauce

CHICKEN STRIPS 13

Honey Mustard / Rooster Sauce / BBQ

FIREHOUSE CORN DOGS 11

Honey Mustard

FIREHOUSE BAGEL BITES 13

Housemade Marinara / Italian Sausage / Mozzarella/ Basil

SURF & TURF NACHOS 15.5

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

CRISPY BUFFALO CHEESE CURDS 12.5

KEX Buffalo / Roasted Garlic Aioli / Scallion

BITCHIN' FIREHOUSE BOARD 25

Chef's Selection Charcuterie / Bitchin' Sauce TM
Olive Baking Co Sourdough TM / Pita / Seasonal Fruit / Comb Honey
Candied Walnuts / Wild Arugula / Honey-Curry Vinaigrette

***Add vegetables +\$3**

BUFFALO LETTUCE CUPS 14

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

DOUBLE DECKER TACOS 12.5

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

KOREAN BEEF TACOS 12.5

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

CRISPY CALAMARI 13

Parsley / Parmesan / Lemon Aioli / Rooster Sauce

GRAND CEVICHE 16.5 ^{GF}

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

OYSTERS ON THE HALF SHELL

Cocktail Sauce / Mignonette / Lemon

HALF DOZEN 12.5 / DOZEN 18.5

AHI STACK 16.5

Seaweed Salad / Cucumbers / Avocado / Poke Sauce

MARY'S CHICKEN WINGS 12.5

All served with House Buttermilk or Bleu Cheese + \$.50
GRILLED ^{GF} / ROOSTER / BUFFALO

SPICY TUNA TOSTADA 14.5

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

9-1-1-TONS 15

Crispy Beef Dumpling / Guacamole / Sour Cream / Cilantro / Hot Sauce

LIGHT DUTY

SALADS

+ GRILLED CHICKEN \$5 / + GRILLED SHRIMP \$7 / + LOCAL SEA BASS \$9 / + TOP SIRLOIN \$10

FIREHOUSE CAESAR SALAD 12.5

Romaine / Croutons / Parmesan Crisps

ROOSTER CHOPPED SALAD 14.5

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

SOUTHWEST QUINOA SALAD 12.5

Mixed Greens / Grilled Corn / Red Bell Peppers
Onions / Black Beans / Quinoa / Avocado / Cilantro
Housemade Chipotle Dressing

KALE SALAD 13

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

STRAWBERRY BLEU SALAD 12.5

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

SESAME CRUSTED AHI SALAD 18.5

Seared Rare Tuna / Organic Greens / Cilantro / Daikon Radish
Fresh Oranges / Wonton Crisps / Honey-Wasabi Vinaigrette

AMERICA

SOUPS, SANDWICHES + WRAPS

SOUP OF THE DAY

Cup 5.5 / Bowl 7.5

TOMATO SOUP 5.5 / 7.5

Roasted Tomato Soup / Fresh Parsley

NEW ENGLAND CLAM CHOWDER 6.5 / 9.5

Clams / Bacon / Old Bay Oil / Cracked Pepper
House Hot Sauce

SPICY TUNA MELT 13.5

Pepper Jack Cheese / Pickles / Pepperoncini / Fries
*Sub Tomato Soup +\$3

AVOCADO BLT 14

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

THAI VEGGIE WRAP 13

Papaya / Cucumber / Red Pepper / Bean Sprout / Cilantro / Thai Basil
Carrots / Mint / Hoisin Glaze / Peanut Sauce


BUFFALO CAESAR WRAP 13

Grilled or Crispy Buffalo Chicken / Romaine / Caesar Dressing
Parmesan / Crushed Croutons / Duck Fat Fries

FIREHOUSE MEATBALL SUB 14.5

Three Meatballs / Burrata Cheese / Marinara Sauce / Basil / Olive Oil
Olive Baking Co. French Roll 

TOMATO SOUP & GRILLED CHEESE 12.5

Roasted Tomato Soup / White English Cheddar
Olive Baking Co. Sourdough 

CRISPY CHICKEN SANDWICH 13

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

FIREHOUSE SLIDERS 14

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

FIREHOUSE GARDEN BURGER 13

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

FIREHOUSE BURGER 15

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

STEAK-UMMMM 15

Tenderloin / Caramelized Onion / Lettuce / Housemade Cheese Wiz
Olive Baking Co. French Roll 

RESCUE

ENTRÉES + DESSERT

FIREHOUSE TACOS 14

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 24

Garlic & Thyme Roasted Marble Potatoes / Grilled Asparagus
Tomato Confit / Sweet Chili Beurre Blanc

SLOW COOKED PORK RIBS 19

One Pound of Chipotle BBQ Glazed Ribs
Bacon Fat Mac & Cheese / Texas Toast

CHICKEN PARMESAN 19

San Marzano Tomato / Parmigiano-Reggiano / Spaghetti

FILET MIGNON 33

Potato Hash / Bleu Cheese / Bacon
Garlic Green Beans / Demi-Glaze

HAND MADE PAPPARDELLE PASTA 18

Wild Mushroom / Sherry / Parmigiano-Reggiano / Truffle Essence

HALF-BAKED COOKIE 11

Vanilla-Bean Ice Cream

NEW YORK CHEESECAKE 11

Raspberry



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.