

FIRE GRILL

STEAK & TAPAS
EST. 2017

LOCAL BEER ON TAP \$7

Bikini Blonde Lager / Big Swell IPA
Kona Big Wave Ale / Longboard

OTHER BEER ON TAP \$6

Blue Moon / Michelob Ultra
Stella Artois / Japanese Kirin

COCKTAILS

Classic Margarita 8
Fire Grill Mai Tai 9
Manhattan 10
Mini Vodka Martini 7
Old Fashioned 10
Pineapple Mimosa 8

GREAT VALUE WINE

SPARKLING

Ruffino, Prosecco, Italy
- Crisp, Hint of Citrus and Apple
Glass 6 | Bottle 30

ROSÉ

Champs de Provence Rosé,
- Dry Rose, Grapefruit, Refreshing
Glass 7 | Bottle 32

WHITE WINE

Cypress Vineyards, Chardonnay, CA
- Peach, Pear, Floral, Baked Apple Aromas
Glass 7 | Bottle 30

Woodbridge, Sauvignon Blanc, CA
- Refreshing, Crisp

Glass 6 | Bottle 30

RED WINE

Stone Cellars, Cabernet Sauvignon,
- Flavors of Blackberry, Dark Cherry, Toast, and Spice
Glass 7 | Bottle 35

Happy Hour Prices from 3:00pm-6:00pm

BAR FOOD MENU

	HH	REG
<u>Shrimp Brandade</u>	3	3.50
Shrimp Toast with Cilantro, Fish Sauce, Coriander, Paprika	/pc	/pc
<u>Taco with Prime Rib (2) *</u>	10	12
Guacamole, Coleslaw, Tomato Salsa, Cilantro		
<u>MADE IN HAWAII Sausage</u>	7	8
Grilled Kukui Sausage, Curry Spiced Sauce and Mustard		
<u>Grilled Asparagus</u>	8	9
Parmesan Cheese, Lemon Zest		
<u>Shrimp Ajillo</u>	10	11
Garlic, Onion, Dry Tomato, White Wine, Lemon Zest, Paprika, Chili		
<u>Calamari Fritto</u>	12	14
Mediterranean spice, Piquillo Aioli		
<u>Burrata and Prosciutto *</u>	11	12
Creamy Burrata Chesse, Sliced Italian Prosciutto, EVOO		
<u>Shrimp Cocktail (4)*</u>	11	12
Served with Cocktail Sauce and Lemon		
<u>Stuffed Portobello</u>	12	13
Mozzarella Cheese, Balsamic Glaze, Tomato Checca		
<u>Shishito Pepper "Pimientos"</u>	8	9
Spanish Style Fried Green Pepper		
<u>Baby Octopus "Polpo" Alla Luciana</u>	11	12
Braised in Spicy Tomato Sauce and Paprika		
<u>Mushroom Stuffed with Crabmeat</u>	15	17
Oven broiled, Parmesan Cheese, Piquillo Aioli		
<u>Spicy Bite Baby Back Ribs (4)</u>	16	18
Cayenne Pepper		
<u>Shrimp with Salsa Bravas</u>	11	12
Fried Shrimp, Spicy Cream Sauce		
<u>Octopus Bourguignons</u>	14	18
Oven broiled Tender Octpus, Garlic butter		
<u>Beef Marrow Bones</u>	16	19
Oven baked, herb butter, Bread		
<u>Lemonade Artichoke Fritto</u>	9	10
Parmesan Cheese, Piquillo Aioli		

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*A full wine list is available upon request.

* Consuming raw or undercooked meats, poultry, seafood, shells or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.