

THE FIRE SIDE PUBLIC HOUSE

6290 Broad St East Liberty PA 15206



SMALL BITES

Crab Hush Puppies 8

Corn Meal/Lump
Crab/Bacon/Corn/Sriracha
Aioli

Pierogies 9

Deep Fried Homemade
Pierogies/Caramelized
Onion/Horseradish Aioli

Fresh Cut Fries 7

Choose Truffle Parmesan or
Beer Cheese and Bacon

Street Corn 7

Grilled Corn on the
Cob/Blackened
Seasoning/Queso
Fresco/Sriracha Aioli

Campfire Nachos 8

Corn/Black Beans/Beer
Cheese/Avocado/Pico de
Gallo/TortillaChips/Cilantro
Sour Cream
Add Pulled Chicken 2

Grilled Avocado 8

Grilled Avocado/Queso
Fresco/Sriracha Aioli/Pico
de Gallo/Tortilla Chips

Brussel Sprouts 8

Deep Fried/Bacon/Blue
Cheese Crumbles/Sriracha
Maple Sauce

Grilled Shishito Peppers 7

Grilled Shishito
Pepper/Seasoning/Garlic
Aioli

House Made

Guacamole 9

Avocado/Pico de
Gallo/Tortilla Chips

WINGS

6 FOR 7.50

Choose Grilled or Fried

Try them Charred for an additional \$1

**Sauces: Wildfire Buffalo, Smoked
Jerk, Wildfire BBQ, Buffalo Ranch,
Sriracha Maple Bacon, Blackberry
BBQ, or Garlic Parmesan**

**Dry Rub: Zekes Coffee Mesquite,
Dry Seasoning, Zesty Bay or
Lemon Pepper**

****Ask About our Featured Wing Sauce****

SALAD

Dressings- Ranch, Blue Cheese, Lemon Oil, Balsamic
Vinaigrette, Mango Vinaigrette, Athena Vinaigrette or
Oil/Vinegar

House Salad 7

Mixed Greens/Tomato/Red
Onion/Mushroom/Cucumber/Parmesan

Yinzer Salad 12

Mixed Greens/Tomato/Red Onion/Mushroom/Cucumber/Fresh
Cut Fries/Parmesan

Spinach and Goat Cheese Salad 14

Baby Spinach/Red Onion/Tomato/Grape/Mandarin Orange/Goat
Cheese

Toasted Almond Salad

Arugula/Bibb/Red Pepper/Tomato/Cucumber/Toasted
Almond/Feta

Add a Protein to any Salad!

**Grilled Chicken 7, Steak 9, Salmon 9, Ahi Tuna 9,
Mahi Mahi 9 or Crab Cake 9**

WOOD GRILLED BURGER

Served with Fresh Cut Fries or Substitute Side Salad or Vegetable 2

Fire Side 13

Cheddar/Lettuce/Tomato/Red Onion/Pickle

Alabama 14

Swiss/Mushroom/Caramelized Onion/Alabama White Sauce

Pickleback 14

Cheddar/Tomato/Whiskey Pickled Onion/Pickle

Shishito 14

Monterey Jack/Arugula/Tomato/Shishito Pepper/Garlic Aioli

Wildfire 15

Monterey Jack/Bacon/Lettuce/Tomato/Choose Wildfire Buffalo or Wildfire BBQ

Black Bean 14

House Made Black Bean Patty/Baby Spinach/Tomato/Caramelized Onion/Avocado/Sriracha Aioli

Turkey 15

House Made Ground Turkey Patty/Spinach/Tomato/Feta/Lemon Butter

SANDWICHES

Served with Fresh Cut Fries or Substitute Side Salad or Vegetable 2

Ahi Tuna 16

Seared Ahi Tuna/Citrus Slaw/Tomato/Avocado/Sriracha Aioli

Crab Cake 18

Lump Crab/Lettuce/Tomato/Remoulade

Pittsburgh Cheesesteak 18

Sliced Prime Rib/Sauteed Mushroom & Pepper/Caramelized Onion/Blend of Italian Cheeses/Horseradish Aioli

BBQ Chicken 16

Cheddar/Lettuce/Tomato/Caramelized Onion/Sriracha Honey BBQ Sauce

Asiago Chicken Club 16

Bacon/Arugula/Tomato/Asiago/Mayo

Portobello

Portobello Mushroom Cap/Arugula/Tomato/Caramelized Onion/Blend of Italian Cheeses/Remoulade

BIG BITES

Steak Ribeye 32

18oz Ribeye/Cajun Compound Butter/Wild Rice/Asparagus

Wood Grilled Salmon 20

Atlantic Salmon/Wild Rice/French Green Beans

Mahi Mahi 20

Seasoning/Wild Rice/Asparagus

Pork Chops 18

Lemon Pepper Seasoned/Wild Rice/French Green Beans

DESSERT

Ask your Server for our Current Offerings!

BEVERAGES

Free Refill 2.75

Pepsi, Diet Pepsi, Root Beer, Ginger Ale, Lemon Lime, Lemonade, Iced Tea, Orange Juice, Pineapple Juice, Grapefruit Juice, Cranberry Juice, Hot Tea, and Coffee

Jamaica's Finest Ginger Beer 5.25

LIQUOR

Bourbon

Rebel Yell Single Barrel - Basil Hayden's - Four Roses Single Barrel - Woodford Reserve - Makers Mark - Bulleit Bourbon - Jim Beam

Gin

Hendricks - Bluecoat - Tanqueray - Beefeater - Faber

Rum

Maggie's Farmhouse White - Captain Morgan Spiced - Myers Dark Rum - Bacardi Superior - Faber

Scotch

Lagavulin 16yr - Macallan 10yr - Glenfiddich 12yr - Highland Park Magnus - Dewars

Specialty

Hennessey VSOP - Lucid Absinthe 134 Proof - Pernod Anise - Grand Marnier - St.Germain Elderflower - Drambuie - Frangelico - Godiva - Campari - Art in Age Rhubarb - Baileys - Kaluah - Aperol - Pallini Limoncello

Tequilla

Patron Silver - Espolon Añejo - Del Maguey Single Village Mezcal - Corralejo Reposado - Espolon Blanco - Jose Cuervo Silver - Jose Cuervo Gold - Faber Silver

Vodka

Grey Goose - Ketel One - Ketel Botanical Peach and Orange - Ketel Botanical Cucumber and Mint - Ketel Botanical Grapefruit and Rose - Tito's - Absolut - Absolut Citron - Faber Pomegranate - Faber

Whiskey

Catoctin Creek Roundstone Rye - James E Pepper 1776 Straight Rye - Bulleit Rye - Jameson - Jack Daniels - Crown Royal - Faber

WINE

Red

Yellow Tail Merlot, Australia 7
Rex Goliath Pinot Noir, California 7.50
Smoking Loon El Carancho Malbec, Chile 9
Turning Leaf Cabernet Sauvignon, California 8.50
Apothic Red Winemaker's Blend, California 11.50

Blush

Gazella Vinho Verde Rose, Portugal 9

White

Chateau Ste. Michelle Riesling, Washington 10.50
Folonari Pinot Grigio, Venezuela 9
Monkey Bay Sauvignon Blanc, New Zealand 11.50
Gnarly Head Chardonnay, California 11.50

Sangria

House Made with Seasonal Fruit 10.50

FEATURED COCKTAILS

"Hey, you guuuys!"

Hendricks Gin/Art in Age Rhubarb/Lime Juice/Simple Syrup/Cucumber/Mint

"Goonies never say die!"

Maggie's Farmhouse White Rum/Dry Vermouth/Pineapple Juice/Grenadine

"First, you gotta do the truffle shuffle."

Ketel One Vodka/St Germain/Lemon Juice/Club Soda/Blackberry

"Chester Copperpot."

Limoncello/Prosecco/Blueberry

"Dead things Mikey, Dead things."

Del Maguey Single Village Mezcal/Prickly Pear Syrup/Lime Juice/Sours/Lime

SIGNATURE COCKTAILS

Pomegranate Cosmopolitan

Faber Pomegranate Vodka/Triple Sec/Cranberry Juice

Fire Side Margarita

Jose Cuervo/Triple Sec/Orange Juice/Lime Juice/Turmeric Simple Syrup

Fire Side Mojito

Bacardi Rum/Lime Juice/Orange Juice/Club Soda/Turmeric Simple Syrup/Mint

Our take on an "Old Fashioned"

Bulleit Bourbon/Aperol/Angostura Bitters/Ginger Beer/Cherry