

FIRE SIDE PUBLIC HOUSE

EAST LIBERTY PA

BACON CRAB HUSH PUPPIES

\$12

(4) Deep Fried Crab Meat & Corn Meal filled balls topped with Corn, Bacon, Sriracha Aioli and Green Onion

PIEROGIES

\$11

From Pittsburgh's own Pierogies Plus! (3) Handmade Deep Fried Cheddar and Potato Pierogi topped with Caramelized Onion and Horseradish Aioli *Ask About Availability

FRESH CUT FRIES

Dry Seasoning or Zesty Bay \$6

Beer Cheese & Bacon \$10

Truffle Oil & Parmesan w/Garlic Aioli \$11

STREET CORN

\$7

One Grilled Husked Corn on the Cobb topped with Sriracha Aioli, Queso Fresco, Green Onion and Dry Seasoning
+Kitchen Will Not Modify

NACHOS

\$12

Black Beans, Corn, Beer Cheese, Pico de Gallo, Cilantro Sour Cream, Green Onion **Add Pulled Chicken +\$2

Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses.

SHRIMP SKEWER

\$10

(4) House Seasoned Grilled Shrimp with Lemon

PRETZEL BITES

\$7

Bavarian Soft Pretzel Bites Deep Fried served with Beer Cheese and Mustard

SALMON PATTIES

\$13

(2) Atlantic Salmon, Peppers, Onions & Panko Patties Seared topped with Sriracha Aioli

GRILLED AVOCADO

\$11

Wood Grilled Haas Avocado served open face Topped with Pico de Gallo, Sriracha Aioli, Queso Fresco and Green Onion
aside Tortilla Chips

BACON BRUSSEL SPROUTS

\$9

Deep Fried Brussel Sprouts topped with Blue Cheese Crumbles, Bacon and Sriracha Maple Sauce



WINGS

6 FRIED WINGS \$9

6 GRILLED WINGS \$10

ask about availability

WE WILL NOT HONOR

ALL Drums or ALL Flats

One Sauce Per 6 Wings

Add Ranch, Blue Cheese or Celery \$.75Ea

SAUCES:

HOT: Inferno Buffalo, Mango Habanero, Wildfire BBQ, Hot Sweet Chili

MEDIUM: Buffalo Ranch, Sriracha Maple Bacon, Spicy Oriental, Dry Jerk

NO SPICE: Alabama-Style White BBQ, Hickory BBQ, Blackberry BBQ, Honey Mustard, Butter Garlic Parmesan, Dry Seasoning, Dry Zesty Bay or Dry Lemon Pepper

SALADS

HOUSE SALAD

Mixed Greens, Cucumber, Tomato, Red Onion, Mushroom, Parmesan **\$7**

HOUSE CAESAR

Romaine, Tomato, Crouton, Parmesan all Tossed in Caesar Dressing **\$9**

YINZER SALAD

Mixed Greens, Mushroom, Cucumber, Tomato, Red Onion, Fresh Cut Fries, Parmesan **\$13**

PEAR AND BLUE

Mixed Greens, Pear, Walnut, Cranberry, Blue Cheese Crumble **\$15**

SPINACH AND GOAT

Baby Spinach, Red Onion, Pecan, Mandarin Orange, Red Grape, Goat Cheese **\$15**

WANT TO ADD PROTEIN TO YOUR SALAD?

(4) Grilled Shrimp \$6; Grilled Chicken \$8, Atlantic Salmon or Flat Iron Steak \$10

CHOOSE A DRESSING:

House Ranch, Blue Cheese, Honey Mustard, French, Caesar, Balsamic Vinaigrette, House Lemon Oil, Oil/Vinegar

SANDWICHES

ALL SANDWICHES SERVED WITH FRESH CUT FRIES
SWAP OUT THE FRIES +\$2

CLASSIC CHICKEN \$15

Choose Grilled or Fried Chicken, Lettuce, Tomato

ALABAMA CHICKEN \$16

Grilled Chicken Breast, Swiss, Roasted Red Pepper, Caramelized Onion, Alabama White Sauce

BBQ CHICKEN \$16

Grilled Chicken Breast, Bacon, Cheddar, Caramelized Onion, Hickory BBQ Sauce

AVOCADO CHICKEN \$17

Grilled Chicken Breast, Bacon, Lettuce, Tomato, Avocado, Sriracha Aioli

BUFFALO CHICKEN \$16

Buttermilk Fried Chicken Breast, Pepperjack, Lettuce, Tomato, Buffalo Sauce

SOUTHERN CHICKEN \$16

Buttermilk Fried Chicken Breast, Coleslaw, Pickle **Add Nashville Spicy Hot Sauce

KOBE HOT DOG \$15

Grilled Kobe Wagyu Beef, Bacon, Caramelized Onion, Pickle, Mustard, Baguette

ITALIAN HOT SAUSAGE \$16

Grilled Hot Sausage, Peppers & Onions, Blend of Cheeses, Red Sauce, Baguette

CHEESESTEAK \$18

Roasted Prime Rib, Mushroom, Roasted Red Pepper, Caramelized Onion, Blend of Cheeses, Horseradish Aioli, Baguette

DOUBLE DECKER BLT \$14

Bacon, Lettuce, Tomato, Sriracha Aioli, French Bread

FIRE SIDE BURGER \$15

Beef Patty, Cheddar, Lettuce, Tomato, Onion, Pickle

WILDFIRE BURGER \$17

Beef Patty, Bacon, Pepperjack, Lettuce, Tomato, Spicy Wildfire Sauce

BOURBON BURGER \$16

Beef Patty, Swiss, Fried Onion Straws, Bourbon BBQ Sauce

BLACK N BLEU BURGER \$16

Blackened Beef Patty, Bacon, Blue Cheese Crumbles, Horseradish Aioli

SHROOMIN' BURGER \$17

Beef Patty, Swiss, Sauteed Mushroom, Lettuce, Truffle Oil, Garlic Aioli

BLACK BEAN \$17

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

BIG BITES

SWAP OUT A SIDE +\$2/EACH

SALMON \$28

8oz Atlantic Salmon served with French Green Beans and Long Grain Wild Rice
*ask for Blackened Salmon

MAHI MAHI \$32

8oz Grilled Blackened Mahi Mahi topped with Pineapple Pico de Gallo served with Asparagus and Wild Rice

STEAK DINNER \$36

12oz NY Strip Steak served with French Green Beans, Mashed Potato and House Made Steak Sauce

ASK ABOUT SEASONAL
DESSERT \$7

SIDES

BUTTER GARLIC GREEN BEANS \$4

SAUTEED ASPARAGUS \$5

HOUSE MADE MASHED POTATO \$3

LONG GRAIN WILD RICE \$4

SMALL SALAD \$5

Greens, Cucumber, Tomato +Kitchen Will Not Modify

COLESLAW \$3

SMALL PLAIN FRIES \$4

BEVERAGES

FREE REFILL \$3

Pepsi, Diet Pepsi, Starry Lemon Lime, Ginger Ale, Root Beer, Lemonade, Unsweetened Ice Tea, Cranberry Juice, Orange Juice, Grapefruit Juice or Pineapple Juice

HOT TEA OR COFFEE \$3

N/A OPTIONS

Red Ribbon Jamaica Finest Ginger Beer \$5.75
Athletic Brewing Variety \$6.25

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HOUSE COCKTAILS

\$5 EVERY SATURDAY & SUNDAY

****Add a Flavor +\$1** Blackberry,
Strawberry, Watermelon, Peach, Mango,

MARGARITA \$8

Wellspring Tequila, Triple Sec, Fresh
Squeezed Lime Juice

MOJITO \$8

Wellspring Rum, Simple Syrup, Mint,
Fresh Squeezed Lime Juice, Club Soda

MULE \$9

Wellspring Vodka, Ginger Beer, Fresh
Squeezed Lime Juice

NON ALCOHOLIC

ATHLETIC BREWING NA BEER

\$6.25

RED RIBBON JAMAICAS FINEST GINGER BEER

\$5.75

WINE

1/2 OFF MON-FRI 4-630PM

HOUSE WHITE 5oz \$9

Moscato, Chardonnay, Pinot Grigio

HOUSE RED 5oz \$9

Malbec, Cabernet Sauvignon, Merlot

APEROL SPRITZ \$11

Aperol, Prosecco, Club Soda

LIMONCELLO BASIL SPRITZ \$12

Limoncello, Prosecco, Club Soda,
Tulsi Basil Simple

MIMOSA \$11

Prosecco, Orange Juice

****Add a Flavor +\$1** Blackberry,
Strawberry, Watermelon, Peach, Mango,



LONG ISLAND VARIETIES \$7 EVERY FRIDAY

TRADITIONAL \$11

Wellspring Vodka, Rum, Triple Sec, Gin, Sours,
OJ, Pepsi

LONG BEACH \$11

Wellspring Vodka, Rum, Triple Sec, Gin, Sours,
OJ, Cranberry

GRATEFUL DEAD \$12

Wellspring Vodka, Rum, Razzmatazz, Gin, Sours,
OJ, Lemon Lime

HAWAIIAN \$12

Wellspring Vodka, Rum, Triple Sec, Gin, Sours,
OJ, Pineapple

BLUE \$11

Wellspring Vodka, Rum, Blue Curacao, Gin,
Sours, OJ, Lemon Lime

FEATURED COCKTAILS

1/2 OFF MON-FRI 4-630PM

LAVENDER CHAMOMILE COLLINS \$11

Tanqueray Gin, Chamomile Simple, Lemon Juice,
Club Soda, Lavender

BAHAMA MAMA \$12

Myers Dark Rum, Big Spring Coconut Rum, OJ,
Pineapple, Grenadine

SUMMER BREEZE \$13

Makers Mark Bourbon, Grand Marnier,
Ginger Ale, Orange

ROSE GERANIUM MARGARITA \$13

Wellspring Tequila, Triple Sec, Rose Geranium
Simple, Blackberry Syrup, Fresh Lime Juice

ESPRESSO MARTINI \$12

Titos Vodka, Kaluah Coffee Liqueur,
Owens Espresso Mix

MANHATTAN HIPPIE \$11

Big Spring Rye Whiskey, Sweet Vermouth,
Hemp Bitters, Cherry

**Happy Hour 4-6:30pm
Mon-Friday**