

# 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

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





## WINE

1/2 OFF MON-FRI 4-630PM

<b>HOUSE WHITE</b>	5oz \$9
Chardonnay, Pinot Grigio, Sauvignon Blanc	
<b>HOUSE RED</b>	5oz \$9
Malbec, Cabernet Sauvignon, Merlot	
<b>APEROL SPRITZ</b>	\$13
<b>MIMOSA</b>	\$11
Bubbles, Orange Juice	

Happy Hour 4-6:30pm  
Mon-Friday



## HOUSE COCKTAILS

Add a flavor +\$2

*Mango, Peach, Raspberry, Strawberry, Blackberry*

<b>MARGARITA</b>	\$9
Tequila, Triple Sec, Fresh Squeezed Lime Juice	
<b>MOJITO</b>	\$9
Rum, Simple Syrup, Mint, Fresh Squeezed Lime Juice	
<b>MULE</b>	\$10
Vodka, Ginger Beer, Fresh Squeezed Lime Juice	

## NON ALCOHOLIC

RED RIBBON JAMAICA FINEST  
GINGER BEER \$5.75

ATHLETIC BREWING VARIETY \$6.25

## FEATURED COCKTAILS

1/2 OFF MON-FRI 4-630PM

<b>DRUNKEN APPLE CIDER</b>	\$11
House Made Punch	
<b>NUTTY PUMPKIN RUSSIAN</b>	\$13
Amaretto, Kahlua, Pumpkin Pie Liqueur, Cream	
<b>CRANBERRY WHISKEY MULE</b>	\$11
Jack Daniels, Cranberry Juice, Ginger Beer, Lime	
<b>BASIL G&amp;T</b>	\$10
Bombay Mixed Berry Gin, Tulsi Basil Syrup, Tonic, Lemon	
<b>MANHATTAN HIPPIE</b>	\$12
Big Spring Rye Whiskey, Sweet Vermouth, Hemp Bitters, Cherry	
<b>ROSE GERANIUM MARGARITA</b>	\$13
Tequila, Rose Geranium Simple, Blackberry Syrup, Fresh Squeezed Lime Juice	
<b>JAMAICA PUNCH</b>	\$14
Wellspring Rum, Myers Dark Rum, Big Spring Coconut Rum, OJ, Pineapple, Cherry	

## LONG ISLAND VARIETIES

\$7 EVERY FRIDAY

<b>TRADITIONAL</b>	\$11
Wellspring Vodka, Rum, Triple Sec, Gin, Sours, OJ, Pepsi	
<b>LONG BEACH</b>	\$11
Wellspring Vodka, Rum, Triple Sec, Gin, Sours, OJ, Cranberry	
<b>GRATEFUL DEAD</b>	\$12
Wellspring Vodka, Rum, Razzmatazz, Gin, Sours, OJ, Lemon Lime	
<b>HAWAIIAN</b>	\$12
Wellspring Vodka, Rum, Triple Sec, Gin, Sours, OJ, Pineapple	
<b>BLUE</b>	\$11
Wellspring Vodka, Rum, Blue Curacao, Gin, Sours, OJ, Lemon Lime	