

# FIRE BAR

## SMALL PLATES

<b>CHICKEN WINGS</b> Wood-fired with choice of sauce	10
<b>JALAPEÑO POPPERS</b> Bacon-wrapped	8
<b>CHARRED SEASONAL VEGETABLES</b> with choice of sauce	8
<b>CHIMICHURRI MAC N CHEESE</b> Baked in our wood oven & finished with bread crumbs	5
<b>GRILLED GREEN BEAN SALAD</b> Korean BBQ sauce, almonds, cilantro	7

## WOOD FIRED FLATBREADS

<b>ARTISAN</b> Plain with choice of sauce	5
<b>PINEAPPLE LAVA PORK</b> Pulled Pork, BBQ sauce, pineapple, cilantro	10
<b>SMOKEY ADOBO CHICKEN</b> Chipotle chicken, green onions, basil	10
<b>ROASTED GARDEN</b> Artichoke, red pepper, arugula, creamy garlic sauce	8

**SAUCES:** Creamy Bleu Cheese  
Chimichurri • Bacon Jam  
Chipotle Ranch • Korean BBQ

*Additional sauce \$1 each or 3 for \$2.5*

# BITES & SNACKS

## FRIED AVOCADO

Deep fried avocado with dipping sauce

6

## PULLED PORK TACOS

4 tacos served with Granny Apple Slaw & Sweet Fire BBQ sauce

7

## CALIFORNIA TRI TIP BITES

Served with Au Jus and Creamy Horseradish & Roadhouse Onions

9

## FRIED KIDNEY BEANS

Deep fried kidney beans with sweet chili garlic salt

2

## MOSSMAN'S POPCORN

White popcorn with butter, & our signature seasoning

2

## SLIDERS

Choice of pulled pork or Tri Tip (2 or 4)

6.5/10

## BURNT ENDS

Tender and flavorful Tri Tip, served with Au Jus

6

# HAPPY HOUR

MONDAY - FRIDAY 3 - 6 PM

**\$ 1 OFF DRAFT BEERS**

**\$ 2 OFF WINES**

**\$ 3 OFF CRAFT ON DRAFT**

**\$ 4 SELECT BAR BITES**

Fried Avocado • Burnt Ends  
Pulled Pork Tacos • Sliders

**\$ 5 FIRE BAR FLATBREADS**

**TRI TIP BITES & A PINT — 11**

# SOCIAL HOUR

DAILY: LAST 90 MIN BEFORE CLOSE

**WE'RE ALL TOP SHELF DURING SOCIAL HOUR!**

Serving our chosen lineup of top shelf liquor at well prices!

# COCKTAILS

## CREATIVE CLASSICS

<b>SMOKEY OLD FASHIONED</b>	11
Rye whiskey, Demerera, Angostura and Orange bitters, smoked king rock	
<b>CLANDESTINE MANHATTAN</b>	11
Bourbon, Averna, Orange & Angostura bitters	
<b>WHITE LINEN</b>	11
Gin, St. Germain, cucumber, lemon	
<b>PAPER PLANE</b>	11
Bourbon, Amaro Nonino, Aperol, lemon	
<b>DARK AND STORMY</b>	11
Dark Rum, house-made ginger beer, lime	
<b>MAPLE DERBY</b>	11
Bourbon, grapefruit, maple, lemon	

## CRAFT ON DRAFT

<b>HOUSE-MADE MULE</b>	8
Moscow, Kentucky, Irish, or your choice	
<b>SCARLET LETTER</b>	8
Tequila, lime, hibiscus, orange bitters	
<b>PINEAPPLE PINK PEPPERCORN PRESS</b>	8
Vodka, pineapple, pink peppercorn	

## SHARABLE CARAFES

5 SERVING CARAFE OR SINGLE SERVING

<b>LAVENDER BLANC</b>	25/8
Lavender, Lemon, Sauvignon Blanc	
<b>TIKI TURNAROUND</b>	25/8
Red wine, ginger beer, pineapple	
<b>PILLOW TALK</b>	25/8
House fort rock pilsner, grapefruit bitters, grapefruit juice	
<b>MALT HARVEST</b>	25/8
House Fort Rock brown ale, red apple	

# WINE

## WHITE

### CRISP & BRIGHT

<b>Ramon Bilbao Albarino</b>	10
<b>Le Petit Chardonnay</b>	13
<b>Mud House Sauvignon Blanc</b>	8
<b>Patz and Hall Chardonnay</b>	15

### SMOOTH & BUTTERY

<b>Cambria Benchbreak Chardonnay</b>	9
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## RED

### LIGHT & FRUIT FORWARD

<b>Buckhorn Red</b>	10
<b>Diora Pinor Noir</b>	10

### MEDIUM & COMPLEX

<b>Ruta 22 Malbec</b>	8
<b>Andrew Murray Syrah</b>	10

### BOLD & ROBUST

<b>75 Wine Co. Cabernet</b>	12
<b>Le Petite Cabernet</b>	11
<b>Ancient Peak Zinfandel</b>	15

## SPARKLING

<b>Cava Brut</b>	5
<b>Cava Rose</b>	5
<b>Schramsberg Blanc de Blanc</b>	35/btl

## PRIVATE RESERVE

Ask your bartender what is currently available from our private reserve

# BEER

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## CRISP

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<b>Fort Rock Pilsner</b>	7/9.5
<b>Berryessa California Common Lager</b>	6.5/9
<b>Anderson Valley Seasonal Sour</b>	8/10.5
<b>Common Cider Hibiscus Saison Cider</b>	8/10.5
<b>Dust Bowl Taco Truck Lager</b>	7/9.5
<b>Drake's Hefeweizen</b>	7/9.5
<b>Firestone 805 Blonde Ale</b>	7/9.5

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## HOPPY

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<b>Buckhorn IPA</b>	8/10.5
<b>Sierra Nevada Pale Ale</b>	7.5/10
<b>Track 7 Left Eye Right Eye Double IPA</b>	8/10.5
<b>Fort Rock Hazy IPA</b>	8/10.5
<b>Heretic Make America Juicy Again N.E. Ale</b>	8/10.5
<b>Out of Bounds Juiced Grapefruit Dbl IPA</b>	8/10.5

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## MALTY

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<b>Fort Rock Brown Ale</b>	7/9.5
<b>Pizza Port Chronica Amber Ale</b>	7.5/10
<b>Mad River Jamaican Red Ale</b>	7/9.5
<b>Six Rivers Macadamia Nut Porter</b>	7/9.5
<b>Belching Beaver Peanut Butter Stout</b>	8/10.5

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## ROTATING LOCAL BEERS

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ASK YOUR BARTENDER WHAT'S ON TAP

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**Fort Rock – Rancho Cordova**

**Red Bus – Folsom**

**Mraz – El Dorado Hills**

**New Glory – Sacramento**