



BBQ CARVING STATION: Available Fri-Sun

Priced by the 1/2 lb. Order as little or as much as you want!

Brisket (Black Angus)	17 per 1/2 LB
Pork Ribs (half rack or full rack)	12 per 1/2 LB
Pulled Pork	14 per 1/2 LB

WEEKEND LIVE FIRE GRILL: Available Fri + Sat 12-7 | Sun 11-6

Corn On The Cob | 8

Chipotle aioli, smoked garlic aioli, toasted corn, chives, cilantro, tajin

Skewers Smoked Garlic aioli and cilantro

Steak | 9, Chicken | 8

Steak Frites | 22

Grilled hanger steak over arugula, chimichurri, rosemary and himalayan sea salt fries

Mahi-Mahi | 20

Grilled pineapple salsa| himalayan salt & rosemary fries

KITCHEN

All sandwiches made with locally baked bread from *North Wind Bread Co.*

Served with rosemary and himalayan sea salt fries

Smoked Wings | 16

Smoked for three hours and fried (humanely raised, antibiotic and hormone free)

Buffalo | BBQ | Korean BBQ | Thai Chili | Lemon Pepper | Garlic Parmesan | Nashville Hot

BBQ Poutine | 15

Pulled pork

Bonfire Burger | 20

Black Angus brisket and chuck, lettuce, tomato, pickled red onions, and cheddar

Brisket Sandwich | 22

Black Angus smoked brisket, beer cheese, pickled red onion, housemade Bonfire bbq sauce

Pulled Pork Sandwich | 17

Smoked pulled pork, housemade Bonfire BBQ sauce ,coleslaw, pickles

Crispy Chicken Sandwich | 17

House marinated and panko fried chicken, chipotle aioli, arugula, tomato, pickles

Grilled Cheese | 9

Griddled *North Wind Bread Co.* Pullman bread, yellow cheese

Chicken Tenders | 10

House marinated and panko fried chicken served with rosemary and himalayan sea salt fries

Portobello Mushroom | 7

Balsamic roasted portobello served over arugula with feta and balsamic glaze

SALADS

Caesar Salad | 12

Romaine lettuce, parmesan, brioche croutons, caesar dressing

+ add crispy chicken | 2

Grilled Fennel Salad | 12

Baby arugula, navel orange, parmesan, grilled fennel, pumpkin seeds, citrus vinaigrette

+ add crispy chicken | 2

PINSA ROMANA “PIZZA”

A unique style of pizza originating from an ancient Roman recipe. It features a light, airy crust made from a blend of wheat, soy, and rice flour. This makes a crispy texture and is easier to digest.

Smoked Pork Pinsa | 24

Pulled Pork, sauteed mushrooms, red onions, mozzarella

Buffalo Chicken Pinsa | 24

Crispy chicken breast tossed in buffalo sauce, mozzarella, blue cheese

Classic Margherita Pinsa | 20

Mozzarella, tomatoes, and basil

= Vegetarian

Please ask your server about allergy concerns or gluten free options

BITES and SIDES

Guac and Chips | 10

House made guacamole, pico de gallo, cilantro, tortilla chips

Pretzels | 9

Small bites, photon beer cheese, IPA mustard

Wagyu Cocktail Franks (12 Count) | 14

MC2 IPA Whole Grain Mustard Dipping Sauce

Brussel Sprouts | 11

Smoked garlic mayo, chives, chili flakes

Coleslaw | 7

House made with purple cabbage, white cabbage, and carrots

Texas Potato Salad | 7

Dill pickles, pickled red onions, dijon mustard, mayo

Fries | 7

Tossed with rosemary and himalayan sea salt

Mac and Cheese | 8

Cheddar, smoked gouda, and parmesan, toasted and served in cast iron

+add pulled pork | 5 +add brisket | 9 +add lobster | 12

Cornbread | 6

House made, topped with honey butter

Bacon Flight Trio | 10

A trio of assorted house cured bacon including *Crown Maple* glazed, spicy, and chocolate covered

DESSERT

Banana Bread Pudding | 6

House made custard, banana, graham cracker

Brownie | 6

House made with Möbius Porter

Sweet Loren's Double Fudge Cookie

1 for \$3 | 3 for \$8 (Gluten & Dairy Free)

COCKTAILS

Old Fashioned 15

Rough Rider Bourbon|Simple Syrup|Bitters

Manhattan 15

Rough Rider Bourbon|Sweet Vermouth|Bitters

Paloma 11

Badger Sparkling Grapefruit|Tequila|Lime Garnish

Gin & Tonic 11

Four Pillars Gin |Tonic

Zardetto Prosecco Spritz 14

On The Rocks|Orange Slice

Margarita 13

Tequila|Curacao||Orange Syrup| Fresh Lime

Flavors:Peach, Coconut, Pineapple Jalapeño

Negroni 15

Gin|Campari|Sweet Vermouth

Moscow Mule 13

LiV Vodka|Fever Tree Ginger Beer|Lime

Espresso Martini 14

Liv Espresso Vodka | Simple Syrup | Espresso

LiV Small Batch Vodka with

Soda or Cranberry 12|16 + Viskill Vodka +1

Peach Bourbon Lemonade 11

Bourbon|Peach Liqueur|Lemonade

SEASONAL FALL COCKTAILS

Pear Berry Crush 14

LiV Vodka|Orange Curaçao|Pear Simple Syrup|Cranberry Juice|Sugar Rim|Mint Leaves

Pear Rider 14

Rough Rider Bourbon|Pear Simple Syrup|Lemon Garnish

Maple Mocha Buzz 14

Espresso|Espresso Vodka|Chocolate Liqueur|Maple Syrup|Cinnamon & Espresso Garnish

Fiery Pineapple Margarita 14

Tequila|Orange Curaçao|Pineapple Liqueur|Jalapeño Simple Syrup|Salted Rim

Maple Rye Old Fashioned 14

Rye|Maple Syrup|Cherries|Orange Peel Garnish

NON-ALCOHOLIC COCKTAILS 8

Pear Ginger Mocktail

Shirley Temple

Apple Cider Mojito

WINE

By The Glass|Benmarl Winery 14|8oz

Slate Hill Red • Rosé • Chardonnay

By The Bottle

Rosé |*Mirabeau Forever Summer* • 30

Chardonnay | *Pebble Lane* •30

Cabernet Sauvignon | *Pebble Lane* • 30

CIDER | Hudson North | 12

Standard • Ginger Citrus • Big Apple Imperial Cider • Toasted Pumpkin • Kiwi Strawberry

SOFT DRINKS

Boylan| 4 (Cane Cola, Diet Cane Cola, Ginger Ale)

Apple Juice|2 Orange Juice|3.5

NON-ALCOHOLIC BEER Athletic Brewing Co |6

Hazy IPA or Light Copper