



menu

starters

SHRIMP MOSCA¹²

garlic, tomatoes, white wine,
grilled baguette

STEAK TARTARE¹²

NY strip, capers, shallots, signature aioli, crostini

VIETNAMESE¹³

STEAK WRAPS

garlic-lime-cilantro and jalapeño marinated NY strip,
bibb lettuce

HOT &¹²

HOTTER WINGS

signature KICK dry rub,
choice of chipotle BBQ or chile de arbol

CEVICHE CON¹⁵

LECHE DE TIGRE

lump crab, shrimp, whitefish, "milk of the tiger"
marinade, sweet potato corn fritters, tortilla chips

CORN FRITTERS¹⁰

sweet potato hash browns, poblano-jack cheese sauce

SEASONAL SOUP⁷

salads

SPINACH¹²

bacon, pear, blue cheese, red onions, egg, champagne vinaigrette

PEPPER GREENS¹⁵

grilled shrimp, upland cress, arugula, crispy chickpeas, haystack onions, ginger-wasabi vinaigrette

ARTICHOKE &¹⁰

TOMATO PANZANELLA

seared artichokes, heirloom tomatoes, shallots, toasted baguette, red wine vinaigrette

sandwiches

PO' BOY¹⁴

corn flour-battered shrimp, hot mustard slaw, signature mayo, hoagie roll

CARNE DE¹⁵

FUEGO

hanger steak, avocado, citrus-pickled onions, black bean relish, baguette

BAHN-MI¹³

scratch vietnamese pork sausage, house-cured pork belly, pickled cucumbers and carrots, signature mayo, baguette

BBQ CHICKEN¹³

CONFIT

shredded braised chicken, haystack onions, slaw, chipotle BBQ, brioche

OPEN-FACED¹³

'SHROOM

mushroom blend, gruyere, ginger-wasabi mesclun greens, tarragon aioli, brioche

burgers

THE PIT FIRE¹⁵

house-cured pork belly, aged English cheddar, smoked tomato BBQ glaze

MARCHEGIANA¹⁵

aged sharp provolone, garlic-red chile greens, house giardiniera

CATALONIAN¹⁶

manchego, pickled onions, arugula, red pepper and almond romesco

ISLAND¹⁵

avocado, grilled pineapple relish, chipotle BBQ glaze

'SHROOM¹⁶

smoked gouda, mushroom blend, ginger-wasabi mesclun greens, signature mayo

★ all burgers and sandwiches are served with FireFries ★

all burgers are 100% wagyu beef. substitute any burger with a grilled chicken breast, house turkey burger, or house veggie burger

entrées

SRIRACHA SALMON²²

bacon-braised Swiss chard, tricolor quinoa, sweet orange sauce

CHIMICHURRI STEAK²³

dry-rubbed hanger steak, chimichurri, roasted poblanos, tomatillos, onions, corn and red potato gratin

MOROCCAN CHICKEN¹⁸

spinach, chickpeas, almond and dried apricot couscous

PERUVIAN LOMO SALTADO¹⁹

garlic-soy marinated hanger steak, tomatoes, onions, vinegar, FireFries, rice

GREEN CHILE PORK STEW¹⁵

braised pork shoulder, chile pepper blend, tomatillos, hominy, lime, tortilla chips

NOODLE BOWL¹⁵

roasted chicken, egg noodles, cabbage, bean sprouts, mushrooms, chile-garlic sauce, ginger-chicken broth

VEGETABLE KORMA¹⁵

indian spices, cauliflower, carrots, eggplant, green peas, cilantro, cashew and almond cream sauce, jasmine rice

desserts

SMOLDERING CHOCOLATE CAKE¹⁰

cayenne chocolate mousse, raspberry coulis, raspberry leather, cocoa nibs

APPLE UPSIDE DOWN CAKE⁸

cinnamon soufflé, apple cider syrup, cranberry sauce, KICK-spiced candied pecans

SALTED CARAMEL CHEESECAKE⁸

caramelized bananas, hot fudge

BRIOCHE BREAD PUDDING⁹

apricots, golden raisins, cranberries, vanilla-hazelnut brittle ice cream, guava-and-morita syrup

BEVERAGES .

- Kick'n and Scream'n.....\$12
- El Distillador Blanco Tequila.*****
- Chile De Arbol-Infused Honey.Lime.*****
- Ginger Beer.Jalapeño Slice.*****

- King's Old Fashioned.....\$13
- Copper & Kings Oak-Aged Brandy.Raw Sugar Syrup.****
- Cherry-Infused Orange Bitters.Orange Zest.*****

- Apparition.....\$13
- Whiskey Acres White Whiskey.B&B.*****
- Hammer and Tongs Sac'Resine White Vermouth.*****
- Whiskey Barrel Aged Bitters.Luxardo Cherry.*****

- Sultan of Spice.....\$12
- El Distillador Reposado.Grapefruit.*****
- Jalapeños.Signature Spice.*****

- Sloe Ride.....\$12
- Spirit Works Sloe Gin.Grapefruit.Lime.*****
- Zardetto Prosecco DOC Treviso Brut.Orange Zest****

- Revolution [for two].....\$35
- 1776 Rye [2 shots].*****
- 1776 Rye Barrel-Aged Ale.*****

- Personal Independence.....\$30
- 1776 Rye [shot].*****
- 1776 Rye Barrel-Aged Ale.*****

beers

[D]=Draft*****

Pilsner / Lager

Primus**Pilsner**[D]**16oz**5%.....\$7
Stella Artois**5%.....\$7
Baderbrau**Chicago Pilsner**4.8%.....\$7
Metropolitan**Dynamo Copper**5.8%.....\$7
Krombacher**Dark**4.3%.....\$7
Corona**4.6%.....\$6
Corona**Light**4.1%.....\$6
Miller**Lite**4.2%.....\$5
Coors**Light**4.8%.....\$5

Amber / Wheat

Avery**White Rascal**[D]**16oz**5.6%.....\$7
Ten Ninety**1/2 Wit**5.7%.....\$7
Anchor Brewing**Anchor Steam**4.9%.....\$7.5
Ayinger**Brau-Weisse**5.1%.....\$8
Bell's**Amber Ale**5.8%.....\$7
Negra Modelo**5.4%.....\$6.5
Vivant**Pepper in the Rye**6.3%.....\$9
Two Brothers**Night Cat**5.8%.....\$7.5
Great Lakes**Eliot Ness**5.8%.....\$7

Pale Ale

Half Acre**Daisy Cutter**[D]**16oz**5.2%.....\$7
Temperance**Gatecrasher**6.6%.....\$6.5
5 Rabbit**5 Grass**6.4%.....\$6.5
Oskar Blues**Dale's Pale Ale**6.5%.....\$7
Two Brothers**Side Kick**5.1%.....\$7.5
Revolution**Fist City**5.5%.....\$6.5

IPA/Imperial

Oskar Blues**Pinner IPA**[D]**16oz**4.9%.....\$7
Ten Ninety**Imperial IPA**10%.....\$10
Bell's**Two Hearted Ale**7%.....\$7
New Holland**Imperial Hatter**9.4%.....\$10
Revolution**Anti-Hero**6.5%.....\$6
Green Flash**West Coast IPA**8.1%.....\$9
Surly**Furious**6.6%.....\$9
Lagunitas**IPA**6.2%.....\$7

Porter/Stout

Begyle**Oh Hey!**[D]**16oz**6%.....\$7
Guinness**4.2%.....\$8.5
Finch's**Secret Stache**5.3%.....\$10
Allagash**Black**7.5%.....\$10.5
Firestone Walker**Velvet Merlin**5.5%.....\$7
Half Acre**Lead Feather**6%.....\$8

Belgian

Delirium**Tremens**[D]**12oz**8.5%.....\$10
Unibroue**La Fin du Monde**9%.....\$9
Brasserie de Silly**Silly Sour**5.5%.....\$12
Brouwerij Bosteels**Kwak**8.4%.....\$12
North Coast**Brother Thelonious**9.4%.....\$12

Cider

Vander Mill**Totally Roasted [D]**16oz**6.8%.....\$7
Sonoma**The Anvil**6%.....\$9
Ace**Perry**5%.....\$7
Ace**Joker**6.9%.....\$7

Large Format

Moa**Imperial Stout**750ml**10.2%.....\$25
Tight Head**Chilly Water APA**22oz**4.8%.....\$20
Last Abbey**Inferno Strong Pale**750ml**8.5%.....\$25
Avery**The Reverend Quadruple**22oz**10%.....\$25
Lagunitas**Imperial Stout**22oz**9.9%.....\$18
1776**Rye Barrel-Aged Ale**22oz**10.4%.....\$25

Rotating..... [\$MKT]

Bell's [D]*****
5 Rabbit [D]*****
Ten Ninety [D]*****
Saugatuck*****
Gigantic*****
Schlafly*****
Off Color*****

wine

Sparkling [G] [B]
Zardetto.Prosecco.Italy.....\$9**\$45
Lucien Albrecht.Brut Rose.France.....\$12**\$55
Jean Velut.Champagne.France.....\$80

Pinot Grigio/Sauvignon Blanc [G] [B]
Tiefenbrunner.Pinot Grigio.Italy.....\$9**\$46
Bertani.Pinot Grigio.Italy.....\$48
Jules Taylor.Sauvignon Blanc.New Zealand.....\$11**\$46
Rutherford Hill.Sauvignon Blanc.California.....\$58
Le Petit Broux.Sancerre.France.....\$56

Chardonnay [G] [B]
Bouchard Aine & Fils.Chardonnay.France.....\$12**\$46
Morgan Metallico.Chardonnay.California.....\$58
Mer Soleil.Chardonnay.California.....\$65

Other White [G] [B]
Domaine Skouras.Moscofilero.Greece.....\$12**\$46
E. Guigal.Rose.France.....\$12**\$45
Elk Cove.Riesling.Oregon.....\$48

Pinot Noir [G] [B]
Elouan.Pinot Noir.Oregon.....\$14**\$52
Allen Scott.Pinot Noir.New Zealand.....\$58
Vin des Fossiles.Font-Grain.France.....\$60

Cabernet Sauvignon [G] [B]
Saved.Cabernet Sauvignon.California.....\$12**\$52
Gunsight Rock.Cabernet Sauvignon.California.....\$58

Other Reds [G] [B]
Les Haute de Lagarde.Bordeaux.France.....\$11**\$52
La Pistola.Merlot Blend.California.....\$13**\$52
Angulo Innocenti.Malbec.Argentina.....\$12**\$52
Tendu.Red Blend.California.....\$55
Quatro.Blend.Chile.....\$56
Klinker Brick Old Ghost.Zinfandel.California.....\$70

ON Draft [G] [XX]
Silver Tap.Sauvignon Blanc.California.....\$10****
Franciscan.Chardonnay.California.....\$10****
Smith & Hook.Cabernet Sauvignon.California....\$12****
Mark West.Pinot Noir.California.....\$12****

BE BOLD.