



BAR ABOVE THE CLOUDS

FIREBRAND BAR & TERRACE

MARROW BONE BUTTER BREAD SERVICE

House-made marrow bone butter served in a beef marrow bone with sourdough boule bread from The Sourdough Boulangerie Bakery

10

HANDMADE PRETZELS*

Housemade pretzel twists topped with bourbon smoked salt with a crab and cream cheese dip

14

MUSHROOM CAPPUCINO

Nothing to do with coffee - a cream of mushroom soup for the 21st century

9

CAESAR SALAD

Classic Style

Half 7 / Whole 15

Chef's version made spicy, with fresh mozzarella

Half 9 / Whole 18

NEW ORLEANS SHRIMP*

Spicy worcestershire garlic butter peel and eat shrimp with a baguette

27

SALMON POKE BOWL*

Salmon tartare with house-made kimchi, marinated tofu, and pickled tomatoes on a bed of sushi rice.

18

CAJUN CHICKEN & ANDOUILLE GUMBO

House-made Cajun gumbo with smoked andouille sausage, chicken, vegetables, and a traditional dark roux, served with white rice.

18

STEAK AND FRITES*

Rocky Mountain Ranches New York strip or ribeye and fries.

35

**Items with an Asterick (*) may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

The following major food allergens may be present: Soy, Milk, Wheat, Fish, Tree Nuts, Egg, Shellfish, Peanuts, Sesame. Please inform your server or any staff about any dietary restrictions or allergies.

Tips are shared amongst our entire hardworking team. Parties of 6 or more may be charged an auto gratuity of 20%, and any checks left open will be charged 20% at the close of business.