

# skybar

## & MARTINI BAR

### Chef's Bar Menu

<b>SHARABLES</b>	<b>CHARCUTERIE BOARD</b>	24		<b>PEI MUSSELS</b>	18	
	Trio of Shaved Cured Meats, Reggiano, Manchego, Olive Medley, Whole Grain Mustard, Balsamic, Grissini Crackers			Green Curry Or Spicy Marinara, Garlic Crostini		
	<b>MEDITERRANEAN PLATE</b> <small>V</small>	16	<b>SHELLFISH</b>	<b>SHRIMP COCKTAIL</b>	16	
	Roasted Garlic Hummus, Tzatziki, Caponata, Mixed Olives, Cucumber Salad, Grilled Pita			Champagne Vinaigrette, Lemon Zest, Fried Capers, Spiced Cocktail Sauce		
	<b>OAK-FIRED BROCCOLINI</b> <small>V</small>	13		<b>JUMBO LUMP CRAB CAKE</b>	24	
	Artisan Bleu Cheese Dressing, Puffed Rice, Pickled Fresno, Sourdough Crumb		Herbs & Spices, Panko Crust, Arugula, Dijonnaise		<b>LOBSTER &amp; SCALLOP HUSH PUPPIES</b>	17
	<b>TUSCAN CALAMARI</b>	15		Comeback Sauce, Sriracha Tartar		
	Cherry + Banana Peppers, Garlic Honey, Spicy Marinara		<b>SUSHI</b>	<b>SPICY TUNA ROLL*</b>	12	
	<b>BEEF TENDERLOIN SKEWERS</b> <small>GF</small>	16		Avocado, Cucumber, Eel Sauce, Furikake, Sesame Seeds		
	Baby Bella Mushrooms, Peppers, Onions, Sweet & Spicy Glaze		<b>COCONUT SHRIMP ROLL</b>	14		
<b>CARIBBEAN CHICKEN LOLLIPOPS</b>	16	Crispy Shrimp, Sweet Chili, Mango, Avocado, Cream Cheese		<b>HANDHELDS</b>		
Jerk Marinated, Mango Coulis, Toasted Sesame Seeds		<b>FIRESTONE STEAK BURGER*</b>	20			
<b>FIRESTONE EMPANADAS</b>	15	House Ground Beef Patty, Nueske Bacon, Port-Soaked Onions, Fontina, Béarnaise Aioli, Brioche Bun				
Braised Beet, Dried Chiles, Lime Crema Grilled Lime. Cilantro		<b>CAJUN CHICKEN BLTA</b>	16			
<b>BAO BUNS</b>	12	Heirloom Tomato, Nueske Bacon, Avocado, Leaf Lettuce, Comeback Sauce, Brioche Bun		<b>CRISPY SNAPPER SANDWICH</b>	18	
Crispy Chicken, Sweet & Spicy Marinade, Kimchi, Toasted Sesame Seeds, Green Onion		Cereal Crusted, Sweet Chili Slaw, Sriracha Tartar, Brioche Bun				
<b>CHARRED OCTOPUS</b>	18					
Smoky Romesco, Roasted Romanesco, Olive Gravel, EVOO						

GF - GLUTEN-FREE V - VEGETARIAN

\*CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, POULTRY, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

# White Wine

	G	B
<b>CRISP + FRESH</b>		
Chenin Blanc + Viognier, Pine Ridge, California	11	42
Pinot Grigio, Ruffino, Italy	9	34
Pinot Grigio, Santa Margherita, Italy	15	58
Pinot Grigio, Swanson, Napa Valley		65
Pinot Gris, King Estate, Willamette Valley, Oregon		48
Sauvignon Blanc, Kim Crawford, New Zealand	11	42
Rosé, Whispering Angel, Provence, France	12	46
<b>LUSH + SILKY</b>		
Chardonnay, Josh, California	10	38
Chardonnay, Terrazas Reserva, Argentina	10	38
Chardonnay, Ferrari-Carano, Alexander Valley		54
Chardonnay, Black Stallion, Napa Valley	15	58
Unfiltered Chardonnay, Newton, Napa Valley	16	62
<b>FRUITY + SWEET</b>		
Riesling, Hugel, France	13	50
Moscato, 7 Daughters, Italy	9	34

# Bubbles

	G	B
<b>CHILLED + REFRESHING</b>		
Sparkling, Grandial, Blanc de Blancs, France (split)	9	
Prosecco, Bocelli, Italy		38
Sparkling, Chandon, Brut, California		60
Sparkling, Chandon, Rosé, California (split)	14	70
Champagne, Moët and Chandon, Brut Imperial, France		145
Champagne, Moët and Chandon, Brut Rosé, France		165
Champagne, Veuve Clicquot, Yellow Label Brut, France		175
Champagne, Veuve Clicquot, Rosé, France		195
Champagne, Moët and Chandon, Nectar Impérial Rosé, France		200

# Premium Bubbles

Champagne, Dom Perignon, Brut, France 2006	500
Champagne, Louis Roederer, Cristal Brut, France, 2014	600
Champagne, Armand de Brignac, Ace Of Spades Rosé, France	800

# Red Wine

	G	B
<b>LIGHT + ELEGANT</b>		
Pinot Noir, Lucky Star, California	9	34
Pinot Noir, Erath, Willamette Valley	13	50
Pinot Noir, Port, Gnarly Head, California	12	46
<b>RICH + MEDIUM-BODIED</b>		
Merlot, Matanzas Creek, California		80
Merlot, Decoy by Duckhorn, Sonoma	15	58
Meritage, Jax, Y3, Napa		55
Red Blend, Meiomi, California	12	46
<b>BIG + BOLD</b>		
Merlot, Coppola, Diamond, California	13	50
Cabernet Sauvignon, Caymus, Napa Valley		250
Cabernet Sauvignon, Duckhorn, Napa Valley		175
Cabernet Sauvignon, Simi, Alexander Valley	13	50
Cabernet Sauvignon, Justin, Paso Robles	16	62
Petite Petit, Michael David, California	12	46

# Martinis

<b>THE FIRESTONE CLASSIC</b>	13
SERVED IN ITS OWN SHAKER	
Grey Goose Vodka or Nolet's Gin. Served Classic, Dry or Dirty.	
<b>CREME BRÛLÉE</b>	11
Three Olives Dutch Caramel Vodka, Licor 43, Cream	
<b>FIRESTONE MACCHIATO</b>	12
Three Olives Espresso Vodka, Kahlúa, Frangelico, Cream	
<b>DOWNTOWN DIVA</b>	13
Ketel One Botanical Cucumber & Mint Vodka, St. Germain, Fresh Raspberries, Lemon Juice, Simple Syrup, Club Soda	
<b>WATERMELON MARTINI</b>	13
Grey Goose Essences Watermelon & Basil Vodka, Raspberries, Simple Syrup, Watermelon Pucker, Lemon Juice	
<b>KEY LIME MARTINI</b>	11
Bacardi Spiced Rum, Licor 43, Cream, Lime Juice, Simple, Graham Cracker Crust	

# Classic Cocktails

<b>SUPERMODEL</b>	12
Cîroc Red Berry Vodka, Pama, Cranberry Juice, Champagne, Served in a Flute	
<b>OCHO MANHATTAN</b>	13
Bacardi Ocho Rum, Sweet Vermouth, Bitters	
<b>HEAT WAVE</b>	12
Patrón Silver Tequila, Mango, Jalapeño, Agave, Lime Juice	
<b>SKYBAR COSMO</b>	12
Ketel One Citron Vodka, Cointreau, Lime & Cranberry Juice	
<b>PALOMA</b>	13
Don Julio Blanco Tequila, Grapefruit Juice, Club Soda, Agave	
<b>BAY STREET MULE</b>	10
Smirnoff Blueberry Vodka, Blueberry, Basil, Lemon Juice, Ginger Beer	
<b>FIRESTONE'S OLD FASHIONED</b>	14
Bulleit Rye Whiskey, Tuaca, Club Soda, Chocolate Bitters	
<b>STRAWBERRY FIELDS</b>	11
Bombay Sapphire Gin, Puréed Strawberry, Basil, Lemon Juice, Simple Syrup	
<b>LIME LITE</b>	14
Elijah Craig Bourbon, Simple, Pineapple & Lime Juice, Orange Bitters, Campari, Cinnamon Garnish	

# Bottles | Canned Beer

Angry Orchard Cider	7	FMB Gateway Gold	8
Blue Moon	7	Heineken	7
Bud Light	6	Heineken 0.0	7
Budweiser	6	Miller Lite	6
Cigar City Jai Alai IPA	8	Michelob Ultra	6
Coors Light	6	Modelo Negra	7
Corona	7	Stella Artois	7
Corona Light	7	White Claw Seltzer	7
FMB High-5 IPA	8	Yuengling	6
Nutrl	7	Yuengling Flight	6