

skyboar

& MARTINI BAR

Chef's Bar Menu

STARTERS	ARTISANAL CHEESE BOARD <small>V</small>	22	SHELLFISH	PEI MUSSELS	18
	Chef's Selection of Fine Resourced Cheeses, Honeycomb, House Made Jam, Roasted Nuts, Grilled Bread			Coconut Thai Curry Fumé, Melted Leeks, Artisan Bread	
	CHARCUTERIE BOARD	24		KEY WEST PINK SHRIMP COCKTAIL <small>GF</small>	24
SHARABLES	Trio of Shaved Cured Meats, Reggiano, Manchego, Olive Medley, Whole Grain Mustard, Balsamic, Grissini Crackers		Horseradish-Tomato Water Gel, Meyer Lemon		
	MEZZE PLATTER <small>V</small>	17	JUMBO LUMP CRAB CAKE	18	
	Roasted Garlic Hummus, Tzatziki, Caponata, Mixed Olives, Cucumber Salad, Grilled Pita		Flat Seared Cake, Lemon, Fine Herbs, Succotash, Corn Emulsion, Micro Cilantro		
	OAK-FIRED BROCCOLINI <small>V</small>	13	MARKET SALAD <small>V GF</small>	17	
	Artisan Bleu Cheese Dressing, Puffed Rice, Pickled Fresno, Sourdough Crumb		Field Greens, Grape Tomato, Pickled Cucumber, Seasonal Berries, Candied Pecans, Purple Haze, Green Goddess		
SQUID NOIR	15	CHARRED RADICCHIO CEASAR	15		
Charcoal Dusted Calamari, Black Cuttle Fish Aioli, Pickled Fresno, Charred Lime		Wood Fired Radicchio, Anchovy Dressing, Shaved Reggiano, Sourdough Crouton			
GLAZED BEEF SKEWERS	16	SHORT RIB EMPANADA	12		
Oak Fired Tenderloin Skewers, Sweet Tamari Glaze, Assorted Local Mushrooms		Pickled Onion, Lime Crema			
THAI MEAT BALLS	14	BAO BUNS	12		
Chef's House Ground Beef, Fresh Herbs, Spicy Glaze, Crisp Slaw		Crispy Chicken, Sweet & Spicy Marinade, Kimchi, Toasted Sesame Seeds, Green Onion			
SHORT RIB & PASTRAMI CROQUETTES	15	FIRESTONE STEAK BURGER*	20		
Rye Breaded, Pickled Mustard Seed, Red Cabbage Purée		House Ground Beef Patty, Nueske Lardon, Port-Soaked Onions, Fontina, Béarnaise Aioli, Pommes Frites			

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
CRISP + FRESH		
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
LUSH + SILKY		
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
FRUITY + SWEET		
Riesling, Hugel, France	13	50
Moscato, 7 Daughters, Italy	9	34

Bubbles

	G	B
CHILLED + REFRESHING		
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
LIGHT + ELEGANT		
Pinot Noir, Lucky Star, California	9	34
Pinot Noir, Erath, Willamette Valley	13	50
Pinot Noir, Port, Gnarly Head, California	12	46
RICH + MEDIUM-BODIED		
Merlot, Matanzas Creek, California		80
Merlot, Decoy by Duckhorn, Sonoma	15	58
Meritage, Jax, Y3, Napa		55
Red Blend, Meiomi, California	12	46
BIG + BOLD		
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

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

Classic Cocktails

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