

skybar

& MARTINI BAR

Chef's Bar Menu

STARTERS	ARTISANAL CHEESE BOARD ^V	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		COLOSSAL SHRIMP COCKTAIL ^{GF}	16
SHARABLES	Trio of Shaved Cured Meats, Reggiano, Manchego, Olive Medley, Whole Grain Mustard, Balsamic, Grissini Crackers		SALADS	Tequila-Lime Cocktail Sauce, Baby Arugula, Meyer Lemon	
	MEZZE PLATTER ^V	17		JUMBO LUMP CRAB CAKE	21
	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 ^V	13	CLASSICS	MARKET SALAD ^{V GF}	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	
SHARABLES	CRISPY CALAMARI	15		CLASSIC CAESAR	15
	Sumac Dusted, Pickled Fresno, Cherry Peppers, Charred Lime, Marinara, Garlic-Honey		CLASSICS	Romaine, Shaved Brussels, Kale, Creamy 'Chovy Dressing, Garlic Butter Croutons, Aged Parmesan, Cheese Crisp	
	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	CLASSICS	BAO BUNS	12
SHARABLES	Chef's House Ground Beef, Fresh Herbs, Spicy Glaze, Crisp Slaw			Crispy Chicken, Sweet & Spicy Marinade, Kimchi, Toasted Sesame Seeds, Green Onion	
	LOBSTER & SCALLOP HUSH PUPPIES	17		FIRESTONE STEAK BURGER*	20
	Comeback Sauce, Saffron Aioli			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

CRISP + FRESH

	G	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

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

CHILLED + REFRESHING

	G	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

LIGHT + ELEGANT

	G	B
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

SERVED IN ITS OWN SHAKER

Grey Goose Vodka or Nolet's Gin. Served Classic, Dry or Dirty.

CREME BRÛLÉE

Three Olives Dutch Caramel Vodka, Licor 43, Cream

FIRESTONE MACCHIATO

Three Olives Espresso Vodka, Kahlúa, Frangelico, Cream

DOWNTOWN DIVA

Ketel One Botanical Cucumber & Mint Vodka, St. Germain, Fresh Raspberries, Lemon Juice, Simple Syrup, Club Soda

WATERMELON MARTINI

Grey Goose Essences Watermelon & Basil Vodka, Raspberries, Simple Syrup, Watermelon Pucker, Lemon Juice

KEY LIME MARTINI

Bacardi Spiced Rum, Licor 43, Cream, Lime Juice, Simple, Graham Cracker Crust

Classic Cocktails

SUPERMODEL

Cîroc Red Berry Vodka, Pama, Cranberry Juice, Champagne, Served in a Flute

OCHO MANHATTAN

Bacardi Ocho Rum, Sweet Vermouth, Bitters

HEAT WAVE

Patrón Silver Tequila, Mango, Jalapeño, Agave, Lime Juice

SKYBAR COSMO

Ketel One Citron Vodka, Cointreau, Lime & Cranberry Juice

PALOMA

Don Julio Blanco Tequila, Grapefruit Juice, Club Soda, Agave

BAY STREET MULE

Smirnoff Blueberry Vodka, Blueberry, Basil, Lemon Juice, Ginger Beer

FIRESTONE'S OLD FASHIONED

Bulleit Rye Whiskey, Tuaca, Club Soda, Chocolate Bitters

STRAWBERRY FIELDS

Bombay Sapphire Gin, Puréed Strawberry, Basil, Lemon Juice, Simple Syrup

LIME LITE

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