

skyboar

& MARTINI BAR

Chef's Bar Menu

SHARABLES

CHARCUTERIE BOARD	24
Trio of Shaved Cured Meats, Reggiano, Manchego, Olive Medley, Whole Grain Mustard, Balsamic, Grissini Crackers	
MEDITERRANEAN PLATE v	16
Roasted Garlic Hummus, Tzatziki, Caponata, Mixed Olives, Cucumber Salad, Grilled Pita	
OAK-FIRED BROCCOLINI v	13
Artisan Bleu Cheese Dressing, Puffed Rice, Pickled Fresno, Sourdough Crumb	
TUSCAN CALAMARI	15
Cherry + Banana Peppers, Garlic Honey, Spicy Marinara	
BEEF TENDERLOIN SKEWERS GF	16
Baby Bella Mushrooms, Peppers, Onions, Sweet & Spicy Glaze	
CARIBBEAN CHICKEN LOLLIPOPS	16
Jerk Marinated, Mango Coulis, Toasted Sesame Seeds	
FIRESTONE EMPANADAS	15
Braised Beet, Dried Chiles, Lime Crema Grilled Lime. Cilantro	
BAO BUNS	12
Crispy Chicken, Sweet & Spicy Marinade, Kimchi, Toasted Sesame Seeds, Green Onion	
CHARRED OCTOPUS	18
Smoky Romesco, Roasted Romanesco, Olive Gravel, EVOO	

SHELLFISH

PEI MUSSELS	18
Green Curry Or Spicy Marinara, Garlic Crostini	
SHRIMP COCKTAIL	16
Champagne Vinaigrette, Lemon Zest, Fried Capers, Spiced Cocktail Sauce	
JUMBO LUMP CRAB CAKE	24
Herbs & Spices, Panko Crust, Arugula, Dijonnaise	
LOBSTER & SCALLOP HUSH PUPPIES	17
Comeback Sauce, Sriracha Tartar	

SUSHI

SPICY TUNA ROLL*	12
Avocado, Cucumber, Eel Sauce, Furikake, Sesame Seeds	
COCONUT SHRIMP ROLL	14
Crispy Shrimp, Sweet Chili, Mango, Avocado, Cream Cheese	

HANDHELDS

FIRESTONE STEAK BURGER*	20
House Ground Beef Patty, Nueske Bacon, Port-Soaked Onions, Fontina, Béarnaise Aioli, Brioche Bun	
CAJUN CHICKEN BLTA	16
Heirloom Tomato, Nueske Bacon, Avocado, Leaf Lettuce, Comeback Sauce, Brioche Bun	
CRISPY SNAPPER SANDWICH	18
Cereal Crusted, Sweet Chili Slaw, Sriracha Tartar, Brioche Bun	

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