

MORNING

BREAKFAST

fruit in lieu of potatoes 1.99 | substitute for egg whites 1.49

Biscuits & Gravy 10.99

two eggs, two buttermilk biscuits topped with a rich, hearty tasting country gravy and your choice of applewood smoked bacon or sausage

Three Eggs & Meat 12.99

crispy potato cubes, buttermilk biscuit, fruit, and your choice of applewood smoked bacon or sausage

Blueberry Pancakes 11.49

stack of fresh blueberry pancakes topped with breakfast syrup and a side of fruit

Lox & Bagels 15.99

red onion, capers, cream cheese, and tomato

Baja Wrap 14.49

two scrambled eggs, locally grown avocado, pico de gallo, cilantro, and white beans wrapped in a flour tortilla

Chicken Waffles 15.99

fried chicken on a belgium waffle topped with a rich, hearty tasting country gravy and breakfast syrup

Breakfast Sandwich 9.99

eggs, applewood smoked bacon, cheddar cheese on an english muffin

Healthy Breakfast 12.99

egg white omelet, locally grown organic spinach, fresh mushrooms, and fruit

EGGS BENEDICTS

on english muffins, topped with hollandaise sauce

Classic Bennie 12.99

hardwood smoked canadian bacon and poached eggs

Crab Bennie 14.99

crab cakes and poached eggs

Cali Bennie 15.99

smoked salmon, locally grown avocado, locally grown organic spinach, and poached eggs



SPECIALTIES



VEGETARIAN



BEVERAGES

COFFEES & TEAS

Coffee 2.89 LRG



Latte 4.19 MED | 4.99 LRG

Macchiato 3.29 MED | 3.79 LRG

Cappuccino 4.19 MED | 4.99 LRG

Espresso 2.49 SINGLE | 3.49 DOUBLE

Hot Tea 2.79 LRG

Iced Coffee 3.59 LRG

Iced Tea 3.29 LRG

JUICES

Apple 3.99

Orange 3.99

Cranberry 3.99

Pineapple 3.99

MORNING DRINKS



Grey Goose
Bloody Mary




Mimosa



"NO ONE IS SO FOOLISH AS TO RISK
THEIR LIVES FOR THE SALARY"
- RONALD SPADAFORA, CHIEF OF FDNY

MENU

FIRST ALARM

 **Brussels Sprouts & Bacon** 9.99
young fresh green brussel sprouts caramalized in butter and sautéed with bacon pieces

Chicken Tenders 9.99
your choice of sweet honey mustard, tangy bold barbecue sauce, or spicy fiery hot sauce



Calamari 12.99
orange, parsley, remoulade and cocktail sauce


Mini Crab Cakes 15.99
deep fried to a golden brown served with locally grown organic mixed greens, creole remoulade and cocktail sauce

GREEN ALARM SALADS

Caesar Salad 11.99 w/ chicken 14.49
romaine hearts, shaved parmesan, roasted garlic croutons, with creamy caesar dressing

Firehouse Cobb Salad 15.99
grilled chicken breast, romaine hearts, bacon, locally grown avocado, tomato, egg with blue cheese dressing




 **Ahi Tuna Salad** 17.99
black pepper & sesame seed encrusted tuna, locally grown organic mixed greens, roasted red peppers, pickled ginger with our house made lemon vinaigrette

SOUPS & CHILIS

Classic Corn Chowder 6.99
douse the fire with an array of carrots, celery, red bell peppers, potatoes, and bacon in this sweet corn chowder

Firehouse Chili 10.99
sound the alarm with savory meat, beans, fresh tomatoes, onions, celery, green peppers, herbs, spices served with cheddar cheese, scallions, and sopapillas

 **Vegeterian Chili** 10.99
served with pico de gallo and fresh guacamole, this vegan chili is so loaded with beans and hearty veggies that you will never want to see a cow again

COFFEES & TEAS


ask for our selection of specialty coffees



SANDWICHES

house coleslaw + fries or chips



 **Cold Meatloaf** 14.99
pickles, thousand island dressing on a sliced brioche

Clubhouse 13.99
roasted turkey, bacon, lettuce, tomato, mayo on white or wheat bread

 **Eggplant Parmesan** 11.99
mozzarella, marinara on panini bread

Ahi Tuna Grilled Sandwich 17.49
locally grown organic mixed greens, pickled ginger, house made mustard soy mayo sauce on a brioche bun

Blackened Chicken Grilled Sandwich 14.99
swiss, bacon, avocado, roasted pepper, lettuce, tomato, aioli on a brioche bun

ENGINE CO. BURGERS

house coleslaw, pickles + fries or chips

Classic 12.99
cheddar cheese, lettuce, tomato, onion, thousand island dressing on a brioche bun


 **Dead Hippy** 15.49
make peace not hunger with this burger topped with bacon, poached egg, blue cheese, tomato, onion, locally grown avocado, mixed greens, mayo on a brioche bun

FIREHOUSE FAVORITES

Meatloaf 19.28
house made garlic red mashed potatoes, sautéed locally grown organic spinach, and oven roasted beef smothered in a rich mushroom demi glace

Southern Style Pan-fried Chicken 19.28
house made garlic red mashed potatoes, sautéed locally grown organic spinach, and juicy pan-fried crispy chicken drizzled in a rich brown demi glace

SEAFOOD

 **North Atlantic Catch** 23.99
beer battered cod fillet, shoestring fries, tartar and cocktail sauces

Atlantic Salmon 22.99
grilled rosemary salmon, house made garlic red mashed potatoes, and sautéed locally grown organic spinach

DESSERTS

 **Southern Style Pecan Pie** 7.49



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DRINKS

DRAFT BEERS

Coors Light®
Golden, CO

Pacifico®
Mazatlán, MX

Sam Adams®
Boston, MA

Stone® IPA
Escondido, CA




BOTTLED BEERS


Blue Moon® Golden, CO	Smokestack Kansas City, MO
Coors® Golden, CO	Modelo Especial® Mazatlán, MX
Corona Light® Mazatlán, MX	Victoria™ Mazatlán, MX
Corona® Mazatlán, MX	

SPECIALTY COCKTAILS



Grey Goose Bloody Mary
grey goose® vodka & demitri's® all-natural bloody mary seasonings 

 Venturi Effect
cazadores tequila, pink grapefruit juice, agave, lime

 Engine 1912
evan williams, orange and lemon peel, sugar, cherry, bitters

Island Mojito
bacardi® silver rum, mint, lime, and club soda

Metro Cosmopolitan
kettle one® vodka, triple sec, and lime juice

Platinum Martini
grey goose® vodka, vermouth, and stuffed green olive

Sapphire Martini
bombay sapphire® gin, vermouth, stuffed green olive

WINES

RED WINES

Cabernet, Sycamore Lane, CA 2011 9.5/36

Cabernet, Trinity Oaks, CA 2011 12.5/48

Merlot, Sycamore Lane, CA 2010 9.5/36

Merlot, Trinity Oaks, CA 2010 12.5/48

Pinot Noir, Irony, CA 2011 12.5/48

Pinot Noir, Domaine Carneros, CA 2010 90



WHITE WINES

Chardonnay, Sycamore Lane, CA 2011 9.5/36

Chardonnay, Trinity Oaks, CA 2012 12.5/48

Pinot Grigio, Sycamore Lane, CA 2011 9.5/36

Pinot Grigio, Trinity Oaks, CA 2011 12.5/48

Sauvignon Blanc, Napa Cellars, CA 2011 15.5/60