

FireWorks

RESTAURANT & BAR

Wood Fired • Local • Seasonal • Organic

www.FireWorksVenue.com

Fire Starters (Small Plates)

Ask your Server about Today's Specials

- Mediterranean Mezze Plate** *Our Signature Wood Fired Flatbread and Spreads: Kalamata Olive, Sun Dried Tomato, White Bean* 6.25
- Handmade Dolmas** *Grape Leaves stuffed with Pinenuts, Sweet Organic Brown Rice, Currants, Lemon Juice and Fresh Mint* 6.75
- Holy Guacamole!** *Owner's Secret Recipe Organic Avocado Dip, served with Fresh Tomato Salsa and Locally Made Organic Kettle Corn Chips* 7.25
- Antipasti Platter** *Fire Roasted Eggplant, Zucchini & Shiitake Mushrooms, Artichoke Hearts and Oil Cured Black Olives, with Today's Bread* 9.75
- Fire Baked Dungeness Crab Cakes** *Two Crab Cakes with a Crispy Almond Crumb Crust, served with Green Mango Tomato Salsa* 15.75
- Artisan Cheese & Fruit Platter** *with Local Fruit, Flatbreads & Crackers* 10.75

Soup du Jour

Today's Soup, served with Today's Bread 5.75

Garden Fresh Salads

featuring Local Organic Salad Greens, served with Today's Bread

- Fire Grilled Fish of the Day** *over Organic Salad Greens with Fresh Apple, Celery, Chipotle Lime Dressing and Toasted Almonds* 12.75
- Chef's Special Raw Platter** *Raw Nut Paté, Salad Greens, Tomatoes, Sliced Avocado, Cabbage Pickle, Dulse and Sesame Herb Dressing* 11.75
- Tropical Paradise Salad** *Ruby Grapefruit, Fresh Avocado, Lime Pickled Red Onion, Chipotle Lime Tossed Salad Greens, Chili Toasted Almonds* 8.75
- California Spinach Salad** *Fresh Local Spinach with FireWorks Teriyaki Tempeh, Avocado Slices, Creamy Garlic Dressing and Croutons* 8.75
- House Field Greens Salad** *Organic Salad Greens, Red and Green Cabbage, Grated Radish, Grated Carrot, Spiced Seeds, Choice of Dressing* 6.75

FireWorks Dressings

Ginger Balsamic, Bleu Cheese, Creamy Garlic, Sesame Herb, Chipotle Lime, Rosemary Vinaigrette

FireWorks Wood Fired Pizza

Cascade Natural Pepper Steak Pizza with Pasture Raised Steak Strips, Fresh Bell Peppers, Tomatoes, Sweet Onion, Shiitake Mushrooms, Gouda Cheese

Jamaican Jerked Chicken with Chipotle Glaze, Roasted Poblano Peppers, Mozzarella, Fresh Tomatoes, Roasted Garlic, Herbed Olive Oil

Thai Chicken Pizza Organic Free Range Chicken, Spicy Peanut Sauce, Fresh Broccoli, Roasted Poblanos, Pineapple, Herbed Oil, Toasted Peanuts

Pepperoni Pineapple Natural Pepperoni with Sweet Onions, Organic Pineapple, Mozzarella and Zesty Red Sauce

Smoked Salmon Pizza Local Chinook, Sweet Onion, Roasted Leeks and Fennel, Capers, Roasted Red Pepper, Lemon Drizzle, Herbed Olive Oil

Fire Roasted Shiitake Mushroom with Fraga Farms Organic Goat Cheese, Fresh Yellow Peppers, Roasted Garlic, Fresh Tomatoes, Herbed Olive Oil

Zorba the Greek Pizza Organic Feta, Organic Kalamata Olives, Roasted Garlic, Sweet Onions, Artichoke Hearts, Roasted Red Peppers, Pesto

Hawaiian Delight Mozzarella, Organic Pineapple, Veggie Chorizo Sausage, Roasted Red Peppers, Sweet Red Onions, Zesty Red Sauce

The Primavera Organic Feta, Fire Roasted Eggplant and Zucchini, Sweet Onions, Fresh Tomatoes, Herbed Olive Oil

Three Cheese Classic Gouda, Swiss, Sharp Cheddar and Zesty Red Sauce

Apple Gorgonzola for Bleu Cheese Lovers! Fresh Apples, Italian Gorgonzola Dolce, Toasted Walnuts, Sweet Onions, Herbed Olive Oil

Our 9" wood fired pizza serves one person. Add a cup of soup or side salad for \$4.

Wood Fired Pizzas made with our Signature Crust, 14.75 each
Spelt Crust, add 1.00 Extra Toppings, add 1.00

FireWorks Restaurant proudly supports over 25 local family farmers, ranchers, fisherfolk, cheesemakers, foragers, brewers and vintners, with 95% of ingredients organically grown.

Welcome to Lunch at FireWorks

Available from 11:30am-2:30pm

Fire Grilled Lunch Entrées

- Fire Grilled Fish of the Day* featuring Local, Wild Catch Seafood market price
Oregon Dungeness Crab Cakes Platter with Green Mango Tomato Salsa 18.75
Cascade Natural Sirloin Steak served with Bleu Cheese Sauce 15.75
Cattail Creek Lamb Burger Pasture Raised Lamb in a Fire Baked Pita 12.75

*Lunch Entrées include choice of Potato Cake or Sweet Potato Fries
and choice of Field Greens Salad or Cup of Soup*

Wood Fired Lunch Wraps

Add Cup of Soup or Side Salad for 4.00

- Pepper Steak Mushroom Wrap* Pasture Raised Beef with Shiitakes, Salad Greens, Sweet Onion, Gouda Cheese and Sesame Herb Dressing 10.75
Smoked Salmon Wrap Local Wild Caught Chinook, Almond Pesto, Capers, Sweet Onion, Organic Salad Greens and Lemon Drizzle 10.75
Jamaican Jerked Chicken Wrap Spicy Free Range Chicken with Sweet Onions, Fresh Tomatoes and Zesty Cabbage Slaw 9.75
The Groovin' Reuben Wrap Grilled Veggie Bacon, Tomato, Swiss Cheese, Sweet Onion, Homemade Kraut and Russian Dressing 9.75
Gouda Garden Veggie Wrap Fresh Avocado, Salad Greens, Fresh Cucumber, Tomato, Sweet Onion, Carrot, Garlic Dressing and Gouda Cheese 8.75
The Mideastern Zahtar Flatbread with Cashew Hummus, Grilled Eggplant, Roasted Red Pepper, Fresh Tomato and Olive Paste 8.75
The Continental Almond Pesto, White Bean Spread, Fresh Spinach, Artichoke Hearts, Capers and Lemon Drizzle 8.75

*All Wraps made with our Signature Fire Baked Flatbread
Substitute Spelt Flatbread for 1.00*

The "Soup-er" Lunch

*Today's Soup, served with Organic Field Greens Salad
and Today's Bread cup 6.75 bowl 8.75*