

# FireWorks

RESTAURANT & CATERING

## FireWorks Pub Classics (Lighter Fare)

- Deep South BBQ Chicken** Slow Braised Draper Valley Chicken with Homemade BBQ Sauce with Zesty Cabbage Slaw on a Toasted Breadstop Ciabatta Bun 9
- Da'Works Deck Farms Beef Burger** Wood Fired Natural Raised Beef Burger, Local Bacon, Tillamook Cheddar, Baby Greens, Tomatoes & Onion Served on a Toasted Breadstop Ciabatta with Roasted Garlic Aioli 9
- K-Paul's Blackened Salmon Sandwich** Wood Fired Blackened Wild Salmon Fillet, Denison Farms Spinach, Arugula, Tomatoes & Sprouts on a Toasted Breadstop Ciabatta with Roasted Garlic Aioli 11
- Southtown Sun Burger** Wood Fired Normal's Veggie Burger topped with Sautéed Mushrooms, Feta Cheese, Sprouts, Baby Greens, Tomatoes & Onion Served on a Toasted Ciabatta with Basil-Almond Pesto 8
- Jamaican Jerk Chicken Sandwich** Spicy Slow Roasted Free Range Chicken with Sweet Onion, Tomatoes & Cabbage Slaw on a Toasted Breadstop Ciabatta with Chipotle Sauce 8
- Pasta Del Giorno** Wood Fired Wild Alaskan Sockeye, Capers, Spinach and Arugula in a Cream Sauce over Penne Pasta 16

## Welcome to FireWorks, your Green Restaurant

*Celebrating our 8<sup>th</sup> Anniversary in 2010, FireWorks Restaurant continues our leadership role on the forefront of the Green Restaurant revolution. Proprietors Intaba & Ocean Liff-Anderson are proud to showcase food from over 25 local family farmers, ranchers, fisherfolk, cheesemakers, foragers, brewers and vintners.*



*Beyond product sourcing, FireWorks trend-setting sustainable business practices include natural building, on-site recycling, energy efficiency and green webhosting. FireWorks is one of the first restaurants to adopt First Alternative Coop's Local 6 initiative to promote products made in the six counties of the greater mid-valley area: Benton, Linn, Lincoln, Lane, Polk and Marion.*

## FireWorks Signature Wood Fired Pizza

Baked to Perfection in our 900° Wood Fired Oven

<b>Classic Cheese</b> Mozzarella, Asiago, choice Red Sauce or Local Basil Pesto	10
<b>Pizza Margherita</b> with Denison Farms Vine Ripe Tomatoes, Mozzarella Fresca, Denison Farms Fresh Basil Chiffonade and Olive Oil	13
<b>Roasted Mushroom</b> Our Special Mushroom Medley with Sheep Feta, Fresh Bell Peppers, Roasted Garlic, Spinach & Arugula & Herbed Olive Oil	13
<b>Zorba the Greek Pizza</b> Sheep Feta, Kalamata Olives, Roasted Garlic, Sweet Onions, Fresh Bell Peppers, Denison Farms Spinach, Baby Arugula & Local Basil Pesto	13
<b>Jamaican Jerked Chicken</b> Draper Valley Chicken, Chipotle Glaze, Fire Roasted Poblano Peppers, Mozzarella, Roasted Garlic & Red Sauce	14
<b>House Smoked Salmon Pizza</b> Wild Sockeye Salmon, Chevre, Fire Roasted Poblano Peppers, Red Peppers, Caramelized Sweet Onions, Capers & Herbed Olive Oil	14
<b>Pepperoni Pineapple</b> with Sweet Onions, Pineapple, Mozzarella & Red Sauce	13
<b>Canadian Bacon and Sausage</b> with Mozzarella & Red Sauce	14
<b>Pepper Steak Pizza</b> with Wood Fired Tender Ribeye Steak, Fresh Bell Peppers, Tomatoes, Sweet Onion, Smoked Gouda Cheese & Herbed Olive Oil	15
<b>The Southtown Blues</b> Fresh Local Seasonal Fruit, Amish Bleu Cheese, Toasted Hazelnuts, Sweet Onion & Herbed Olive Oil	12

Pizzas feature FireWorks' signature 11" Old World Thin Crust, typically serves one.  
Optional Chicago Style Thick Crust, add \$1      Extra Toppings, add \$1

**Corvallis' Favorite Gluten Free Rice Crust**, add \$1

Add a **Side Salad** or **Cup of Soup** for \$4.

*One ticket per party, please. Split entrées add \$4.  
20% Gratuity applied for parties of 6 or more.*

## Entrées from the Wood Fired Oven

**Deep South BBQ Chicken** Half Draper Valley Chicken slow braised in a FireWorks' Spicy BBQ Sauce, served with Chilled Potato Salad and Sautéed Vegetables 17

*Chef's suggested wine – 2008 Chardonnay (Chateau Lorane)*

**Wood Fired Wild Coho Salmon** with Cherry Sweet & Sour Sauce, Chilled Cous Cous Salad and Sautéed Vegetables 24

*Chef's suggested wine – 2006 Pinot Noir (Chateau Lorane)*

**Wood Fired Natural Angus Ribeye** Tender 12 oz Ribeye with Shiitake Marsala Sauce, accompanied by Caramelized Onion Gratin and Sautéed Vegetables 25

*Chef's suggested wine – 2006 Syrah (Chateau Lorane)*

**Butter Baked Wild Pacific Cod** Wood Fired Cod with Fresh Herbs, accompanied by Blue Cheese Stuffed Russet Potatos and Sautéed Vegetables 17

*Chef's suggested wine – 2007 Pinot Gris (Territorial)*

**Southtown BBQ Pizza** Beef braised in FireWorks' Spicy BBQ Sauce, Onions, Poblanos, Mozzarella and Smoked Gouda Cheese 13

*Chef's suggested wine – 2008 Chardonnay (Chateau Lorane)*

Add a **Side Salad** or **Cup of Soup** for \$4.

## Cocktail Specials from the FireWorks Bar

**Ocean's Breeze** house infused citrus vodka, cranberry, fresh grapefruit

**Raspberry Lemon Drop** house infused raspberry vodka, triple sec, lemon

**FireWorks Mojito** Refreshing! Rum, muddled mint, organic lime & soda

**Firecracker Margarita** Hot Stuff! House infused pineapple jalapeño tequila, triple sec and organic lime

**Lavender Rose Infused Martini** House infused lavender gin, house made rose infusion and organic lime

**More Specials Available from the FireWorks Beverage Menu**

## Fire Starters (Appetizers)

### Crostini for Two

- Pomodoro Fresca:** Denison Farms Vine Ripe Tomatoes with Extra Virgin Olive Oil and Denison Farms Basil, topped with Asiago Cheese 6
- Tapenade:** Kalamata Olives, Capers, Onions, Extra Virgin Olive Oil and Fresh Herbs 5
- Smoked Salmon:** Alaskan Sockeye with Chevre Crema and Green Onion 8
- Ensalada Caprese** Denison Farms Vine Ripe Tomatoes, Extra Virgin Olive Oil, Mozzarella Fresca & Denison Farms Basil Chiffonade 8
- Fire Baked Brie** with Fire Roasted Garlic, Local Seasonal Fruit, Marsala Fig Compote and Wood Fired House Crackers 10
- Wood Fired Spinach-Artichoke Dip** Denison Farms Spinach, Artichoke Hearts, Roasted Garlic and Asiago Cheese. Served with Wood Fired Rosemary Focaccia 8

## Soup du Jour

**Today's Soup**, served with Wood Fired Garlic Rosemary Crostini Cup 4 Bowl 6

## FireWorks Garden Fresh Salads

served with Wood Fired Garlic Rosemary Crostini

- Oregon Bounty Salad** Amish Bleu Dressed Baby Greens, Sliced Apples & Pears Topped with Crisp Bacon & Candied Hazelnuts 11
- Asiago Spinach Salad** Denison Farms Spinach and Arugula with Marinated Cucumber, Kalamata Olives, Red Onion and Toasted Asiago Dressing 11
- Wood Fired Salmon Salad** Wild Salmon Fillet Served on a Bed of Baby Greens with Orange Supremes, Sprouts, Toasted Almonds and tossed with Strawberry Vinaigrette 14
- Field Greens Salad** Red Cabbage, Grated Radish, Grated Carrot, Spiced Seeds, Choice of Dressing and Baby Greens or Denison Spinach & Arugula 7

## FireWorks Salad Dressings

**Ginger Balsamic, Poppy Seed Vinaigrette, Amish Bleu, Toasted Asiago Dressing, Strawberry Vinaigrette**