

State of Arizona
Department of Liquor Licenses and Control

Received by the
Goodyear City
Clerk's Office
Wednesday,
May 20, 2026

Created 05/20/2026 @ 01:46:34 PM

Local Governing Body Report

LICENSE

Number: Type: 012 RESTAURANT
Name: FIREBIRD WOOD FIRED GRILL
State: Pending
Issue Date: Expiration Date:
Original Issue Date:
Location: 14848 W MCDOWELL ROAD
GOODYEAR, AZ 85395
USA
Mailing Address:
Phone: (602)738-1424
Alt. Phone:
Email: MERECOINC@GMAIL.COM

AGENT

Name: LAUREN KAY MERRETT
Gender: Female
Correspondence Address: 736 S LONGMORE STREET
CHANDLER, AZ 85224
USA
Phone: (602)738-1421
Alt. Phone:
Email: MERECOINC@GMAIL.COM

OWNER

Name: FIREBIRDS OF GOODYEAR LLC
Contact Name: LAUREN KAY MERRETT
Type: LIMITED LIABILITY COMPANY
AZ CC File Number: 23755164 State of Incorporation:
Incorporation Date: 11/25/2024
Correspondence Address: 8700 RED OAK BOULEVARD
J
CHARLOTTE, NC 28217
USA
Phone: (602)738-1421
Alt. Phone:
Email: MERECOINC@GMAIL.COM

60th Day -
7/19/26

Officers / Stockholders

Name: Title: % Interest:

FIREBIRDS GROUP INC - Shareholder

Name: FIREBIRDS HOLDING INC
 Contact Name: LAUREN KAY MERRETT
 Type: CORPORATION
 AZ CC File Number: State of Incorporation:
 Incorporation Date:
 Correspondence Address: 736 S LONGMORE STREET
 CHANDLER, AZ 85224
 USA
 Phone: (602)738-1421
 Alt. Phone:
 Email: MERECOINC@GMAIL.COM

FIREBIRDS HOLDING INC - CFO/SEC/DIR
FIREBIRDS GROUP INC - CFO/SEC/DIR
WOOD FIRED HOLDING CORP - CFO/SEC/DIR
FIREBIRDS INTERNATIONAL LLC - CFO/SEC

Name: CORTLIN ALLING LILLISTON
 Gender: Female
 Correspondence Address: 736 S LONGMORE STREET
 CHANDLER, AZ 85224
 USA
 Phone: (704)916-0376
 Alt. Phone:
 Email: MERECOINC@GMAIL.COM

FIREBIRDS INTERNATIONAL LLC - MEMBER

Name: WOOD FIRED HOLDING CORP
 Contact Name: LAUREN KAY MERRETT
 Type: CORPORATION
 AZ CC File Number: State of Incorporation:
 Incorporation Date:
 Correspondence Address: 736 S LONGMORE STREET
 CHANDLER, AZ 85224
 USA
 Phone: (602)738-1421
 Alt. Phone:
 Email: MERECOINC@GMAIL.COM

**FIREBIRDS INTERMEDIATE HOLDINGS II, LLC -
MEMBER**

Name: FIREBIRDS INTERMEDIATE HOLDINGS I,LLC
Contact Name: LAUREN MERRETT
Type: LIMITED LIABILITY COMPANY
AZ CC File Number: State of Incorporation:
Incorporation Date:
Correspondence Address: 8700 RED OAK BOULEVARD
J
CHARLOTTE, NC 28217
USA
Phone: (602)738-1421
Alt. Phone:
Email: MERECOINC@GMAIL.COM

**FIREBIRDS INTERMEDIATE HOLDINGS I,LLC -
MEMBER**

Name: FIREBIRDS ULTIMATE HOLDINGS, LP
Contact Name: LAUREN MERRETT
Type: PARTNERSHIP
AZ CC File Number: State of Incorporation:
Incorporation Date:
Correspondence Address: 736 S LONGMORE STREET
CHANDLER, AZ 85224
USA
Phone: (602)738-1421
Alt. Phone:
Email: MERECOINC@GMAIL.COM

**FIREBIRDS ULTIMATE HOLDINGS, LP - Limited
Partner
FIREBIRDS ULTIMATE HOLDINGS GP,LLC -
General Partner**

Name: PRIVATE EQUITY FUND
Contact Name: LAUREN MERRETT
Type: PARTNERSHIP
AZ CC File Number: State of Incorporation:
Incorporation Date:
Correspondence Address: 8700 RED OAK BOULEVARD
J
CHARLOTTE, NC 28217
USA
Phone: (602)738-1421
Alt. Phone:
Email: MERECOINC@GMAIL.COM

WOOD FIRED HOLDING CORP - Shareholder

Name: FIREBIRDS GROUP INC
Contact Name: LAUREN KAY MERRETT
Type: CORPORATION
AZ CC File Number: State of Incorporation:
Incorporation Date:
Correspondence Address: 8700 RED OAK BOULEVARD
J
CHARLOTTE, NC 28217
USA
Phone: (602)738-1421
Alt. Phone:
Email: MERECONC@GMAIL.COM

FIREBIRDS BUYER LLC - MEMBER

Name: FIREBIRDS INTERMEDIATE HOLDINGS II, LLC
Contact Name: LAUREN MERRETT
Type: LIMITED LIABILITY COMPANY
AZ CC File Number: State of Incorporation:
Incorporation Date:
Correspondence Address: 736 S LONGMORE STREET
CHANDLER, AZ 85224
USA
Phone: (602)738-1421
Alt. Phone:
Email: MERECONC@GMAIL.COM

FIREBIRDS HOLDING INC - Shareholder

Name: FIREBIRDS BUYER LLC
Contact Name: LAUREN MERRETT
Type: LIMITED LIABILITY COMPANY
AZ CC File Number: State of Incorporation:
Incorporation Date:
Correspondence Address: 736 S LONGMORE STREET
CHANDLER, AZ 85224
USA
Phone: (602)738-1421
Alt. Phone:
Email: MERECONC@GMAIL.COM

**FIREBIRDS ULTIMATE HOLDINGS, LP - General
Partner**

Name: FIREBIRDS ULTIMATE HOLDINGS GP,LLC
Contact Name: LAUREN MERRETT
Type: LIMITED LIABILITY COMPANY
AZ CC File Number: State of Incorporation:
Incorporation Date:
Correspondence Address: 8700 RED OAK BOULEVARD
J
CHARLOTTE, NC 28217
USA
Phone: (602)738-1421
Alt. Phone:
Email: MERECOINC@GMAIL.COM

FIREBIRDS OF GOODYEAR LLC - Member

Name: FIREBIRDS INTERNATIONAL LLC
Contact Name: LAUREN MERRETT
Type: LIMITED LIABILITY COMPANY
AZ CC File Number: State of Incorporation:
Incorporation Date:
Correspondence Address: 736 S LONGMORE STREET
CHANDLER, AZ 85224
USA
Phone: (602)738-1421
Alt. Phone:
Email: MERECOINC@GMAIL.COM

**FIREBIRDS HOLDING INC - CEO/PRES/DIR
FIREBIRDS GROUP INC - CEO/PRES/DIR
WOOD FIRED HOLDING CORP - CEO/PRES/DIR
FIREBIRDS INTERNATIONAL LLC - CEO/PRES**

Name: STEPHEN EDWARD KISLOW
Gender: Male
Correspondence Address: 736 S LONGMORE STREET
CHANDLER, AZ 85224
USA
Phone: (704)621-2235
Alt. Phone:
Email: SKISLOW@FBGRILL.COM

FIREBIRDS ULTIMATE HOLDINGS, LP - Limited

Partner

Name: JHW FIREBIRDS HOLDINGS LLC
Contact Name: LAUREN KAY MERRETT
Type: LIMITED LIABILITY COMPANY
AZ CC File Number: State of Incorporation:
Incorporation Date:
Correspondence Address: 736 S LONGMORE STREET
CHANDLER, AZ 85224
USA
Phone: (602)738-1421
Alt. Phone:
Email: MERECOINC@GMAIL.COM

APPLICATION INFORMATION

Application Number: 398646
Application Type: New Application
Created Date: 04/28/2026

QUESTIONS & ANSWERS

012 Restaurant

- 1) Are you applying for an Interim Permit (INP)?
No
- 2) Are you one of the following? Please indicate below.
Property Tenant
Subtenant
Property Owner
Property Purchaser
Property Management Company
Property owner
- 3) Is there a penalty if lease is not fulfilled?
No
- 4) Is the Business located within the incorporated limits of the city or town of which it is located?
Yes
- 5) What is the total money borrowed for the business not including the lease?
Please list each amount owed to lenders/individuals.
0 - internal funding
- 6) Are there walk-up or drive-through windows on the premises?
No
- 7) Does the establishment have a patio?
Yes
Is the patio contiguous or non-contiguous (within 30 feet)?
Contiguous
- 8) Is your licensed premises now closed due to construction, renovation or redesign or rebuild?
Yes
If yes, what is your estimated completion date?
07/01/2026

- 9) What type of business will this license be used for?
Restaurant

DOCUMENTS

DOCUMENT TYPE	FILE NAME	UPLOADED DATE
DIAGRAM/FLOOR PLAN	Diagram copy.pdf	04/28/2026
MENU	Menu copy.pdf	04/28/2026
ORGANIZATIONAL DOCUMENTS	Goodyear Org copy copy.pdf	04/28/2026
QUESTIONNAIRE	All Qs copy (Merged) copy.pdf	04/28/2026
RECORDS REQUIRED FOR AUDIT	Audit_record copy copy.pdf	04/28/2026
RESTAURANT OPERATION PLAN	Rest op plan copy copy.pdf	04/28/2026
MISCELLANEOUS	Alien_Status_2025 copy copy.pdf	04/28/2026
	Goodyear Org copy copy copy copy.pdf	05/15/2026
	Goodyear Org flat.pdf	05/15/2026

Firebirds of Goodyear, LLC
#23755164

No one else owns 10% or more

Private Equity Funds
Limited partners

JHW Firebirds Holdings, LLC
Limited Partner 28.4%

Firebirds Ultimate Holdings GP, LLC
Private Equity Funds

No individual or entity With > 10%

100% of GP

65.93% of LP

GP, 0%

Firebirds Ultimate Holdings, LP
Member 100%

Firebirds Intermediate Holdings I, LLC
Member 100%

Steven Kislow, Manager/Pres
Cortlin Lilliston Manager/Sec

Firebirds Intermediate Holdings II, LLC
Member 100%

Steven Kislow, Manager/Pres
Cortlin Lilliston Manager/Sec

Firebirds Buyer, LLC
Shareholder 100%

Steven Kislow, Manager/Pres
Cortlin Lilliston Manager/Sec

Firebirds Holdings, Inc.
Shareholder 100%

Steven Kislow, CEO/Pres/Dir
Cortlin Lilliston CFO/Sec/Dir

Firebirds Group, Inc.
Shareholder 100%

Steven Kislow, CEO/Pres/Dir
Cortlin Lilliston CFO/Sec/Dir

Wood Fired Holding Corp
Member 100%

Steven Kislow, CEO/Pres/Dir
Cortlin Lilliston CFO/Sec/Dir

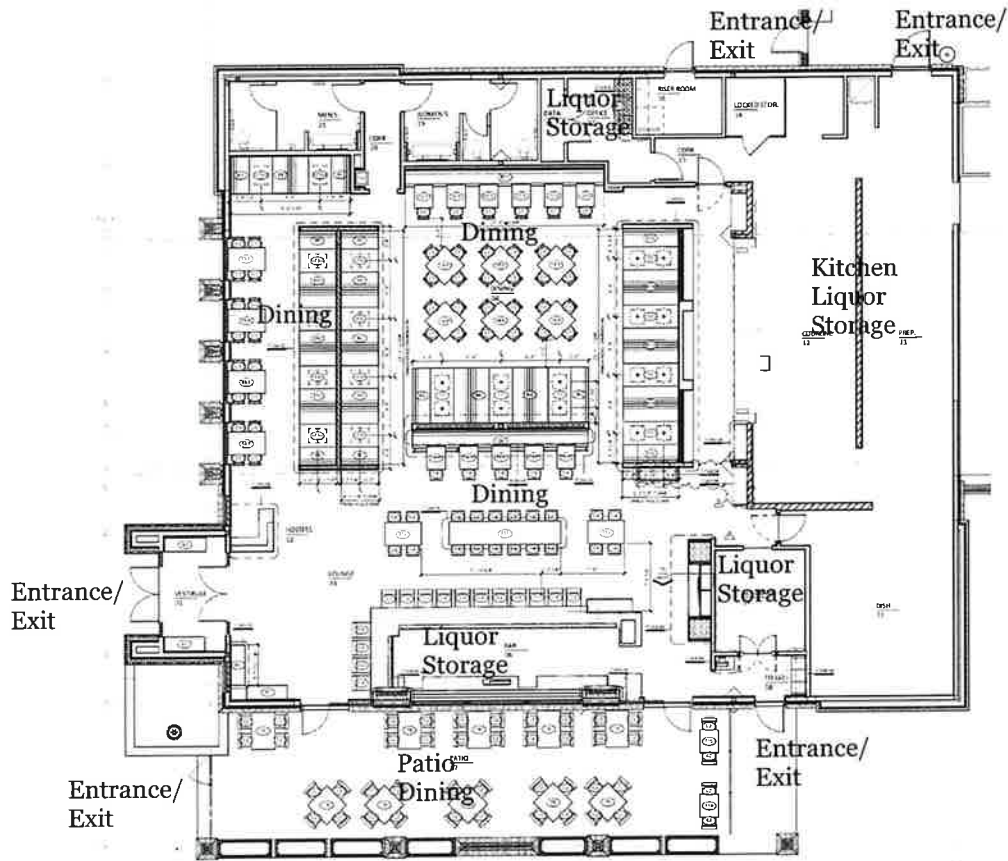
Firebirds International, LLC
Member 100%

Steven Kislow, CEO/Pres
Cortlin Lilliston CFO/Sec

Firebirds of Goodyear, LLC
#23755164
100%

Firebirds Wood Fire Grill
14848 W McDowell Rd,
Goodyear, AZ 85395

5580 ft.²





Arizona Department of Liquor Licenses and Control
https://www.azliquor.gov
(602) 542-5141

DLLC USE ONLY

Job #: 398646
Date Accepted: 5-20-26
LC: 82
License #:

RESTAURANT OPERATION PLAN
RESTAURANT SERIES 12 AND
HOTEL/MOTEL SERIES 11 ONLY

1. Name of restaurant (Please print): Firebird Wood Fired Grill

2. Must indicate the equipment below by Make, Model, and Capacity:

Table with 2 columns: Equipment Type and Description. Includes Grill, Oven, Freezer, Refrigerator, Sink, Dish Washing Facilities, Food Preparation Counter, and Other.

3. Attach a copy of your FULL menu with pricing INCLUDING NON-ALCOHOLIC BEVERAGES

4. What percentage of your public premises is used primarily for restaurant dining?

(Do not include kitchen, bar, hi-top tables, or game area.) 95 %

5. Does your restaurant have a bar area that is distinct and separate from the dining area? [X] YES [] No

(If yes, what percentage of the public floor space does this area cover?) 10 %

6. List the seating capacity for:

- a) Restaurant dining area of your premises: [180]
b) Bar area [+ 25]
TOTAL [= 205]

7. What type of dinnerware is primarily used in your restaurant?

8. Does your restaurant contain any **games, televisions, or any other entertainment**? Yes No
 If yes, specify what types and how many (examples: 4-TV's, 2-Pool Tables, 1-Video Game, etc.)

2-flatscreen TVs

9. Do you have live entertainment or dancing? Yes No
 If yes, what type and how often (example: DJ-2 x a week, Karaoke-2 x a month, Live Band-1 x a month, etc.)

10. List number of employees for each position:

Position	How many
Cooks	10
Bartenders	8
Hostesses	4
Managers	1
Servers	60
Other ()	
Other ()	
Other ()	

I, (Print Full Name) Lauren Kay Merrett, hereby swear under penalty of perjury and in compliance with A.R.S. § 4-210(A)(2) and (3) that I have read and understand the foregoing and verify that the information and statements that I have made herein are true and correct to the best of my knowledge.

Applicant Signature: Lauren Kay Merrett



Arizona Department of Liquor Licenses and Control
https://www.azliquor.gov
(602) 542-5141

DLLC USE ONLY

Job #:	398646
Date Accepted:	4-28-26
LC:	82
License #:	

**RECORDS REQUIRED FOR AUDIT
RESTAURANT/HOTEL/MOTEL**

In the event of an audit, you will be asked to provide to the Department any documents necessary to determine Compliance with A.R.S. §4-205.02(G). Such documents requested may include however, are not limited to:

1. Name of restaurant (Please print): Firebird Wood Fired Grill
2. All invoices and receipts for the purchase of food and spirituous liquor for the licensed premises.
3. A list of *all* food and liquor vendors
4. The restaurant menu used during the audit period
5. A price list for alcoholic beverages during the audit period
6. Mark-up figures on food and alcoholic products during the audit period
7. A recent, *accurate* inventory of food and liquor (taken within two weeks of the Audit Interview Appointment)
8. Monthly Inventory Figures - beginning and ending figures for food and liquor
9. Chart of accounts (copy)
10. Financial Statements-Income Statements-Balance Sheets

11. General Ledger

A. Sales Journals/Monthly Sales Schedules

- 1) Daily sales Reports (to include the name of each waitress/waiter, bartender, etc. with sales for that day)
- 2) Daily Cash Register Tapes - Journal Tapes and Z-tapes
- 3) Dated Guest Checks
- 4) Coupons/Specials/Discounts
- 5) Any other evidence to support income from food and liquor sales

B. Cash Receipts/Disbursement Journals

- 1) Daily Bank Deposit Slips
- 2) Bank Statements and canceled checks

12. Tax Records

- A. Transaction Privilege Sales, Use and Severance Tax Return (copies)
- B. Income Tax Return - city, state and federal (copies)
- C. Any supporting books, records, schedules or documents used in preparation of tax returns

13. Payroll Records

- A. Copies of all reports required by the State and Federal Government
- B. Employee Log (A.R.S. §4-119)
- C. Employee time cards (actual document used to sign in and out each workday)
- D. Payroll records for all employees showing hours worked each week and hourly wages

14. Off-site Catering Records (must be complete and separate from restaurant records)

- A. All documents that support the income derived from the sale of food off the license premises.
- B. All documents which support purchases made for food to be sold off the licensed premises.
- C. All coupons/specials/discounts

The sophistication of record keeping varies from establishment to establishment. Regardless of each licensee's accounting methods, the amount of gross revenue derived from the sale of food and liquor must be substantially documented.

**REVOCAION OF YOUR LIQUOR LICENSE MAY OCCUR IF YOU FAIL TO COMPLY WITH
A.R.S. §4-210(A)7 AND A.R.S. §4-205.02(G).**

A.R.S. §4-210(A) 7

The licensee fails to keep for two years and make available to the department upon reasonable request all invoices, records, bills or other papers and documents relating to the purchase, sale and delivery of spirituous liquors and, in the case of a restaurant or hotel-motel licensee, all invoices, records, bills or other papers and documents relating to the purchase, sale and delivery of food.

A.R.S. §4-205.02(M)

For the purpose of this section:

Restaurant: an establishment that derives **at least forty percent (40%)** of its gross revenue from the sale of food

Gross revenue: the revenue derived from all sales of food and spirituous liquor on the licensed premises regardless of whether the sales of spirituous liquor are made under a restaurant license issued pursuant to this section or under any other license that has been issued for the premises pursuant to this article.

Declaration:

I, (Print Name) Lauren Merrett, declare under penalty of perjury that I am authorized to submit this application. I have read the contents and to the best of my knowledge believe all statements made on this application to be true, correct, and complete.

Signature: Lauren Merrett

MAKE A COPY OF THIS DOCUMENT AND KEEP IT WITH RECORDS REQUIRED BY THE STATE

WINE

Ask your server for wine and food pairing recommendations. Our wine list is organized by varietal, and progresses from lightest to fullest body. These wine offerings include exceptional selections that are certified organic, biodynamic or sustainable.

26 4 29 Apr. Dept #116 155

Champagne & Sparkling

- NIVOLE MOSCATO D'ASTI - Italy
- LA MARCA PROSECCO - Italy
- DOMAINE CHANDON BRUT - Napa Valley
- MÖET & CHANDON IMPÉRIAL - France


split	half bottle	bottle
-	32.00	-
12.00	-	35.00
10.00	-	50.00
-	-	80.00

Distinctive Whites and Blush

- CAPOSALDO MOSCATO IGT - Italy
- CHATEAU STE. MICHELLE RIESLING - Columbia Valley
- CANYON ROAD WHITE ZINFANDEL - California
- FAMILLE PERRIN ROSÉ - Côtes-du-Rhône, France
- MASO CANALI PINOT GRIGIO - Trentino, Italy
- KRIS PINOT GRIGIO - Italy
- PIGHIN PINOT GRIGIO - Friuli, Italy
- ACROBAT BY KING ESTATE PINOT GRIS - Oregon
- ST. SUPÉRY SAUVIGNON BLANC - Napa Valley
- MOHUA SAUVIGNON BLANC - New Zealand

5 oz.	8 oz.	bottle
8.50	12.50	36.50
7.00	11.00	33.00
6.00	10.00	30.00
7.00	11.00	33.00
-	-	42.00
7.00	11.00	33.00
9.00	13.00	39.00
7.00	11.00	33.00
8.00	12.00	36.00
10.00	14.00	42.00

Chardonnay

- LOUIS JADOT MÂCON-VILLAGES - Burgundy, France
- NORTH BY NORTHWEST - Columbia Valley
- SIMI - Sonoma
- MARKHAM - Napa Valley
- LA CREMA - Sonoma
-  FIREBIRDS PRIVATE LABEL - Sonoma County

5 oz.	8 oz.	bottle
-	-	35.00
7.00	11.00	33.00
9.00	13.00	39.00
8.00	12.00	36.00
10.00	14.00	42.00
8.00	12.00	36.00

Pinot Noir / Merlot

- MIRASSOU PINOT NOIR - Monterey
- ACROBAT BY KING ESTATE PINOT NOIR - Oregon
- KIM CRAWFORD PINOT NOIR - Marlborough, New Zealand
- NIELSON BY BYRON PINOT NOIR - Santa Barbara
- MEIOMI PINOT NOIR - California Coastline
- MURPHY-GOODE MERLOT - Alexander Valley
- SWANSON CYGNET MERLOT - Napa Valley
- MARKHAM MERLOT - Napa Valley

5 oz.	8 oz.	bottle
7.50	11.50	33.50
10.00	14.00	42.00
-	-	39.00
-	-	46.00
12.00	16.00	48.00
8.00	12.00	36.00
10.00	14.00	42.00
-	-	49.00

Cabernet Sauvignon

- CASA LAPOSTOLLE - Rapel Valley, Chile
- LOUIS M. MARTINI - California
- DUCKHORN DECOY - Sonoma
- FRANCISCAN - Napa Valley
- J. LOHR SEVEN OAKS - Paso Robles
- SEQUOIA GROVE - Napa Valley
- MOUNT VEEDER WINERY - Napa Valley

5 oz.	8 oz.	bottle
7.50	11.50	33.50
8.50	12.50	36.50
13.00	17.00	51.00
12.00	16.00	48.00
9.00	13.00	39.00
-	-	75.00
-	-	72.00

Other Reds

- ZENATO ALANERA ROSSO IGT RED BLEND - Veneto, Italy
- 7 MOONS RED BLEND - California
- BELLERUCHE ROUGE - Côtes-du-Rhône, France
- TERRAZAS DE LOS ANDES MALBEC - Mendoza, Argentina
- RAVENSWOOD ZINFANDEL - Lodi Vineyard, Sonoma
- "LUCKY COUNTRY" BY TWO HANDS SHIRAZ - Australia
- NORTH BY NORTHWEST RED BLEND - Columbia Valley
- RUTHERFORD HILL BARREL SELECT RED BLEND - Napa Valley
- ESTANCIA MERITAGE - Paso Robles
-  FIREBIRDS PRIVATE LABEL RED - Napa Valley
- NEWTON CLARET - Sonoma Valley

5 oz.	8 oz.	bottle
8.00	12.00	36.00
7.00	11.00	33.00
-	-	38.00
8.00	12.00	36.00
-	-	37.00
-	-	42.00
8.00	12.00	36.00
-	-	55.00
-	-	60.00
9.00	13.00	39.00
-	-	49.00

Red, White... or Brew?

Ask your server about our current craft beer offerings, including selections from our favorite local craft breweries.

FIREBIRDS SELECTIONS



These limited allocation wines are not included in our Wine Down Mondays promotion. Available only by full bottle.

VEUVE CLICQUOT RESERVE VINTAGE
France 135.00

FAR NIENTE CHARDONNAY
Napa Valley 95.00

CAKEBREAD CELLARS CHARDONNAY
Napa Valley 90.00

STONESTREET CHARDONNAY
Alexander Valley 80.00

FAUST BY QUINTESSA
CABERNET SAUVIGNON
Rutherford, Napa Valley 85.00

FRANCISCAN MAGNIFICAT
Napa Valley 90.00

CAKEBREAD CELLARS
CABERNET SAUVIGNON
Napa Valley 130.00

BELLE GLOS PINOT NOIR
Las Alturas Vineyard, Santa Lucia Highlands 90.00

CASA LAPOSTOLLE
CLOS APALTA
Chile 145.00

CHIMNEY ROCK "STAGS
LEAP DISTRICT" CABERNET SAUVIGNON
Napa Valley 105.00

MT. BRAVE CABERNET SAUVIGNON
Napa Valley 115.00



FIREBIRDS WOOD FIRED GRILL

Desserts 7.95 (serves 2-3)

- CREME BRULÉE CHEESECAKE WARM CHOCOLATE BROWNIE
 CARROT CAKE KEY LIME PIE
 BIG DADDY CHOCOLATE CAKE

Coffee Drinks 8.00

- FIRED UP COFFEE** Tiramisu Liqueur, TUACA, agave nectar, topped with whipped cream and drizzled with chocolate
FLANNEL PAJAMAS Get cozy with coffee laced with DeKuyper Butterscotch Schnapps and Godiva Chocolate Liqueur
HAZELNUT-VANILLA JAVA Coffee blended with Frangelico and Three Olives Vanilla Vodka

Cognac



LOUIS XIII

Rémy Martin
Grand Pisonnerie Cognac

- One-Half Ounce 85 One Ounce 170
 One and One-Half Ounce 255

We serve a 2 oz. pour for the after dinner drinks below

- | | |
|--------------------|-----------------|
| RÉMY MARTIN | HENNESSY |
| V.S.O.P. 15 | V.S.O.P. 18 |
| X.O. 30 | X.O. 40 |

Cordials

- | | |
|-------------------------|-----------------------------|
| GRAND MARNIER 12 | TIRAMISU 8 |
| 100 yr 30 1880 45 | DISARONNO AMARETTO 8 |
| SAMBUCA 8 | BAILEY'S 8 |
| B&B 8 | TUACA 8 |

Ports & Dessert Wines

- | | |
|-------------------------|-----------------------------------|
| FONSECA BIN 27 8 | NIVOLE MOSCATO |
| TAYLOR FLADGATE | D'ASTI DOCG 32 Half Bottle |
| LBV 9 10 yr Tawny 11 | |

From Whisky to Whiskey

- | | |
|-----------------------------|--------------------------------------|
| MACALLAN | SLOW & LOW ROCK AND RYE 9 |
| 12 yr 18 | TEMPLETON RYE 9 |
| Fine Oak 15 yr 25 | BOOKER'S 15 |
| 18 yr 45 | NOB CREEK 9 |
| OBAN 14 yr 18 | MAKER'S MARK 10 |
| LAGAVULIN 16 yr 25 | GENTLEMAN JACK 9 |
| GLENMORANGIE | BASIL HAYDEN'S 13 |
| 10 yr 14 | WOODFORD RESERVE 12 |
| 18 yr 25 | BUFFALO TRACE 9 |
| Quinta Ruban 18 | |
| GLENFIDDICH 15 yr 14 | |

FIREBIRDS WOOD FIRED GRILL



Firebirds Signature Martini
THE DOUBLE BLACK DIAMOND®
 Fresh pineapple infused for 21 days with New Amsterdam® Pineapple Vodka and garnished with a sweet pineapple slice

Seasonal Craft Cocktails 11.00

Handcrafted in harmony with the season

SLOW & LOW OLD FASHIONED Slow & Low Rock and Rye Whiskey, muddled bitters, orange and a Filthy Cherry, with a splash of soda

MANHATTAN MY WAY Woodford Reserve Bourbon, Carpano Antica Sweet Vermouth, brandied cherry and a dash of bitters

BOURBON & GINGER SMASH Elijah Craig Small Batch Bourbon, Domaine de Canton Ginger Liqueur, Owen's Ginger Beer and squeezed lemon with fresh mint

GLENMO SOUR Glenmorangie 10 Yr Whisky, St-Germain Elderflower Liqueur, fresh squeezed lemon juice and Angostura bitters

BOURBON SOUR Basil Hayden's Bourbon, Amaretto and housemade sweet & sour, dashed with Angostura bitters

THE RYE FRENCHMAN Rémy Martin VSOP Cognac, Knob Creek Rye, Carpano Antica Sweet Vermouth and B&B Liqueur served on the rocks

BLACKBERRY ALEXANDER Rémy Martin VSOP Cognac, Crème de Cacao, blackberry essence, a splash of half & half, and fresh blackberries

WINTER IS HERE Belvedere Citrus Vodka, Solerno Blood Orange Liqueur, Carpano Antica Sweet Vermouth, cranberry and fresh squeezed orange, served up

KENTUCKY MOON Wild Turkey Bourbon, Frangelico Hazelnut Liqueur, fresh squeezed lemon, and Owen's Ginger Beer

RASPBERRY SOUR Tullamore DEW Whiskey, housemade sweet & sour and cranberry juice, with fresh raspberries

WILDBERRY GINGER MULE Reyka Vodka, wild ginger berry elixir, juiced lime and Owen's Ginger Beer

BLACKBERRY TWIN TEQUILA MARGARITA Hornitos Black Barrel Tequila, Milagro Silver Tequila, housemade blackberry sweet & sour, served on the rocks

DIRTY BIRD The traditional dirty martini - chilled Belvedere Vodka, bleu cheese stuffed olives

COSMIC SIDECAR Rémy Martin VSOP Cognac, Cointreau, cranberry and fresh squeezed lemon, served straight up

Our Promise We cook only with the highest-quality ingredients – locally sourced when possible, always sustainable, and prepared from scratch.

Shareables

Perfect for sharing (serves 2-4)

- LOBSTER SPINACH QUESO** Lobster, baby spinach, tomatoes, pepper jack cheese, tortilla chips 13.50
- SMOKED CHICKEN WINGS** Buffalo hot sauce, bleu cheese, celery 11.50
- JALAPEÑO DEVILED EGGS** Housemade candied bacon 8.35

- RANCH RINGS** Panko-breaded onions, roasted garlic ranch dressing 9.50
- SEARED AHI TUNA*** Mixed greens, San Saba Farms spiced pecans, spicy mustard sauce 14.99
- CRAB CAKES** Jumbo lump, Old Bay® Seasoning, tortilla slaw, mango habañero chutney 15.95

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Greens

CLASSIC SALADS

- MIXED GREENS SALAD** Tomatoes, San Saba Farms spiced pecans, jicama, cilantro-lime vinaigrette 8.50
- BLT SALAD** Applewood-smoked bacon, tomatoes, roasted garlic ranch dressing 8.50
- CAESAR SALAD** Shaved parmesan, chile-dusted croutons 8.50
- SPINACH SALAD** Applewood-smoked bacon, mushrooms, tomatoes, egg, balsamic vinaigrette 10.75
- ADD TO ANY CLASSIC SALAD**
 - PORTABELLA MUSHROOM 5.60
 - WOOD GRILLED SHRIMP 6.60
 - WOOD GRILLED CHICKEN 6.20
 - WOOD GRILLED SALMON* 7.75
 - CRAB CAKE 7.00 (1) 14.00 (2)
 - WOOD GRILLED TENDERLOIN* 8.75
 - SEARED AHI TUNA* 8.85

FIREBIRDS SIGNATURE SALADS

- COLORADO CHICKEN SALAD** Wood grilled chicken, mixed greens, bleu cheese, San Saba Farms spiced pecans, dried cranberries, Granny Smith apples, raspberry chipotle vinaigrette 14.95
- SEARED TUNA SUPERFOODS SALAD*** Seared and sliced sushi-grade tuna served over a bed of spinach, organic red quinoa, cucumbers, avocado, grilled corn, edamame and radish, tossed with avocado green goddess dressing 16.90
- GRILLED SALMON SALAD*** Wood grilled salmon, mixed greens, tomatoes, San Saba Farms spiced pecans, jicama, cilantro-lime vinaigrette 15.99
- GRILLED TENDERLOIN SALAD*** Mixed greens, bleu cheese crumbles, diced tomatoes, balsamic vinaigrette 16.99
- GRILLED SHRIMP & STRAWBERRY SALAD** Mixed greens, goat cheese, jicama, San Saba Farms spiced pecans, balsamic vinaigrette 16.75

Entrées

Add a small Classic Side Salad or cup of soup to any entrée for 4.99

FROM THE WOOD FIRED GRILL

All entrées are served with your choice of loaded baked potato, parmesan mashed potatoes or seasoned steak fries. Every Firebirds steak is aged 21 days and hand-cut daily.

- SLOW ROASTED PRIME RIB*** (Limited availability) Encrusted with fresh herbs and pepper, hand-carved and served with homemade au jus and creamy horseradish sauce 12oz 25.95 16oz 28.95
- FILET MIGNON*** Center-cut, wrapped in applewood-smoked bacon 7oz 26.99 9oz 29.99
- BLEU CHEESE FILET*** Bacon-wrapped, bleu cheese sauce, port mushrooms 7oz 28.99 9oz 31.99
- AGED RIBEYE*** Traditional ribeye 14oz 27.99
- BEEF FILET KABOB*** Grilled vegetables, balsamic ancho chile drizzle 8oz 25.99
- CENTER CUT SIRLOIN*** Lean, tender beef sirloin 12oz 21.85
- PEPPER ENCRUSTED SIRLOIN*** Center-cut, sliced wood grilled sirloin, au poivre sauce 12oz 23.95
- CHILE RUBBED DELMONICO*** A tender Southwestern-accented favorite 12oz 24.95
- SURF & TURF*** Half pound lobster tail and 7oz bacon-wrapped filet 49.95
- FILET & SHRIMP*** Bacon-wrapped tenderloin, shrimp basted in Key lime butter 7oz 33.59 9oz 36.59
- NEW YORK STRIP*** Classic strip steak 14oz 29.99
- ENHANCE YOUR ENTRÉE**
 - 1/2 POUND LOBSTER TAIL 23.00
 - WOOD GRILLED SHRIMP 6.60
 - CRAB CAKE 7.00 (1) 14.00 (2)

FIREBIRDS SPECIALTIES

- WOOD GRILLED SALMON*** Basted with Key lime butter, served with parmesan mashed potatoes, fresh vegetables 24.75
- SESAME ENCRUSTED SALMON*** Ginger mustard aioli, parmesan mashed potatoes, fried spinach 24.95
- PARMESAN ENCRUSTED MAHI** Tomato basil beurre blanc, parmesan mashed potatoes 25.75
- AMERICAN KOBE BEEF MEATLOAF** Portabella mushroom sauce, parmesan mashed potatoes, spiced pecan green beans 19.45
- CILANTRO-GRILLED CHICKEN BREAST** Crisp ranch rings and smoked tomato jack cheese sauce, parmesan mashed potatoes 18.95
- FIREBIRDS CHICKEN PASTA** Spicy Asiago cream sauce, applewood-smoked bacon, green onions, tomatoes 17.99
- PINEAPPLE CHICKEN** Citrus seasoned, grilled and topped with pineapple salsa, fresh vegetables 18.95
- BBQ BACK RIBS** Java BBQ sauce, steak fries, cider slaw 25.99

HANDHELDS

All served with your choice of seasoned steak fries, tater tots, fresh fruit or cider slaw.

- CHEESEBURGER*** Tillamook sharp cheddar, lettuce, tomato, red onion, brioche bun 12.75 – add bacon for \$1.25
- DURANGO BURGER*** Chile spiced, pepper jack cheese, pickles, fried onions, roasted garlic ranch dressing, brioche bun 13.95
- SMOKEHOUSE CHICKEN** Java BBQ sauce, applewood-smoked bacon, Tillamook sharp cheddar, red onion, brioche bun 13.50
- SMOKEHOUSE BURGER*** Java BBQ sauce, applewood-smoked bacon, Tillamook sharp cheddar, red onion, brioche bun 13.95
- PORTABELLA SANDWICH** Roasted red pepper, tomato, spinach, herbed goat cheese, balsamic drizzle, toasted baguette 12.40
- FRENCH DIP*** Our signature slow roasted prime rib on a toasted baguette, cider slaw 17.75

To reduce our carbon footprint, Firebirds uses recycled paper when possible.



Soups

BOWL 12oz 6.25

Every day

CHICKEN TORTILLA SOUP

Monday

CHICKEN AND VEGETABLE

Tuesday

SOUTHWEST POTATO

Wednesday

BEEF VEGETABLE BARLEY

Thursday

NEW ENGLAND CLAM CHOWDER

Friday

VEGETARIAN BLACK BEAN

Saturday

BEEF CHILI

Sunday

GRILLED CHICKEN CORN CHOWDER

COMPLEMENTS 6.00

- PARMESAN MASHED POTATOES
- SEASONED STEAK FRIES
- TATER TOTS
- FRESH VEGETABLES
- SPICED PECAN GREEN BEANS
- FRESH FRUIT
- CIDER SLAW
- LOADED RUSSET BAKED POTATO
- SOUTHWEST AU GRATIN POTATOES
- PORT MUSHROOMS

TEMPTATIONS 8.25

Perfect for sharing (serves 2-3)

- CREME BRULÉE CHEESECAKE
- WARM CHOCOLATE BROWNIE
- KEY LIME PIE
- BIG DADDY CHOCOLATE CAKE
- CARROT CAKE

BEVERAGES



ALEX'S FRESH SQUEEZED LEMONADE 3.95

For every Alex's Lemonade purchase, \$1.25 will be donated to Alex's Lemonade Stand Foundation to help fight childhood cancer. Thanks to your generosity, we've donated more than 1 million dollars since 2012!

Visit AlexsLemonade.org for more information.

ICED TEA 2.99

SEASONAL FLAVORED ICED TEA 2.99

Coca-Cola PRODUCTS 2.99

SAN PELLEGRINO SPARKLING WATER 3.50

FIJI NATURAL ARTESIAN WATER
500mL 3.50 1.0L 6.00

STRAWBERRY BASIL COOLER 2.99

WILD BERRY GINGER CRAFT SODA 2.99

TROPICAL RED BULL 2.99



*IF YOU HAVE CERTAIN FOOD ALLERGIES, SUCH AS GLUTEN, NUTS OR OTHER DIETARY NEEDS, PLEASE ASK FOR A MANAGER. *Dietary items that are served raw or undercooked and contain raw may contain harmful bacteria and other germs. Consumption may result in foodborne illness. Allergy information is provided by the manufacturer and is not intended to be a substitute for medical advice from your physician. ©2012 Firebirds.

Our Promise We cook only with the highest-quality ingredients – locally sourced when possible, always sustainable, and prepared from scratch.

Shareables

Perfect for sharing (serves 2-4)

- LOBSTER SPINACH QUESO** Lobster, baby spinach, tomatoes, pepper jack cheese, tortilla chips 13.50
- SMOKED CHICKEN WINGS** Buffalo hot sauce, bleu cheese, celery 11.50
- JALAPEÑO DEVILED EGGS** Housemade candied bacon 8.35

- RANCH RINGS** Panko-breaded onions, roasted garlic ranch dressing 9.50
- SEARED AHI TUNA*** Mixed greens, San Saba Farms spiced pecans, spicy mustard sauce 14.99
- CRAB CAKES** Jumbo lump, Old Bay® Seasoning, tortilla slaw, mango habaero chutney 15.95

- FIRED UP SHRIMP** Flash fried shrimp tossed with a spicy Sriracha sauce 10.00
- WOOD GRILLED SHRIMP** Shrimp served with tortilla slaw, pineapple salsa and creamy cilantro lime sauce 13.50

Greens

CLASSIC SALADS

- MIXED GREENS SALAD** Tomatoes, San Saba Farms spiced pecans, jicama, cilantro-lime vinaigrette 8.50
- BLT SALAD** Applewood-smoked bacon, tomatoes, roasted garlic ranch dressing 8.50
- CAESAR SALAD** Shaved parmesan, chile-dusted croutons 8.50
- SPINACH SALAD** Applewood-smoked bacon, mushrooms, tomatoes, egg, balsamic vinaigrette 10.75
- SOUP & SALAD** Bowl of soup served with your choice of a small Caesar, BLT, Mixed Greens or Spinach salad 11.25
- ADD TO ANY CLASSIC SALAD**
 - PORTABELLA MUSHROOM 5.60
 - WOOD GRILLED SHRIMP 6.60
 - WOOD GRILLED TENDERLOIN* 8.75
 - WOOD GRILLED CHICKEN 6.20
 - WOOD GRILLED SALMON* 7.75
 - SEARED AHI TUNA* 8.85
 - CRAB CAKE 7.00 (1) 14.00 (2)

FIREBIRDS SIGNATURE SALADS

- COLORADO CHICKEN SALAD** Wood grilled chicken, mixed greens, bleu cheese, San Saba Farms spiced pecans, dried cranberries, Granny Smith apples, raspberry chipotle vinaigrette 13.99
- CHOPPED COBB SALAD** Romaine and iceberg lettuce tossed with tomatoes and ranch dressing, topped with chopped crispy chicken tenders, sliced egg, smoked cheddar and crispy bacon pieces 13.80
- SEARED TUNA SUPERFOODS SALAD*** Seared and sliced sushi-grade tuna served over a bed of spinach, organic red quinoa, cucumbers, avocado, grilled corn, edamame and radish, tossed with avocado green goddess dressing 16.90
- GRILLED SALMON SALAD*** Wood grilled salmon, mixed greens, tomatoes, San Saba Farms spiced pecans, jicama, cilantro-lime vinaigrette 15.99
- GRILLED TENDERLOIN SALAD*** Mixed greens, bleu cheese crumbles, diced tomatoes, balsamic vinaigrette 16.99
- GRILLED SHRIMP & STRAWBERRY SALAD** Mixed greens, goat cheese, jicama, San Saba Farms spiced pecans, balsamic vinaigrette 16.40

Entrées

Add a small Classic Side Salad or cup of soup to any entrée for 4.99

HANDHELDS

All served with your choice of seasoned steak fries, tater tots, fresh fruit or cider slaw.

- CHEESEBURGER*** Tillamook sharp cheddar, lettuce, tomato, red onion, brioche bun 11.95 – add bacon for 1.25
- DURANGO BURGER*** Chile spiced, pepper jack cheese, pickles, fried onions, roasted garlic ranch dressing, brioche bun 12.99
- SMOKEHOUSE CHICKEN** Java BBQ sauce, applewood-smoked bacon, Tillamook sharp cheddar, red onion, brioche bun 12.25
- SMOKEHOUSE BURGER*** Java BBQ sauce, applewood-smoked bacon, Tillamook sharp cheddar, red onion, brioche bun 12.99
- GRILLED CHICKEN SANDWICH** Pepper jack cheese, lettuce, tomato, red onion, crisp pickle, brioche bun 11.95
- DELMONICO STEAK SANDWICH*** Lettuce, tomato, onion, brioche bun 13.95
- TURKEY CLUB** Jalapeño bread, roasted red pepper mayo, Tillamook sharp cheddar, applewood-smoked bacon, lettuce, tomato 12.65
- PORTABELLA SANDWICH** Roasted red pepper, tomato, spinach, herbed goat cheese, balsamic drizzle, toasted baguette 11.95
- MAHI TACOS** Grilled or crispy, cabbage, avocado pico, spicy Sriracha sour cream 13.75
- SHRIMP TACOS** Grilled or crispy, cabbage, pineapple salsa, spicy Sriracha sour cream 13.75
- FRENCH DIP*** Our signature slow roasted prime rib on a toasted baguette, cider slaw 16.99

FROM THE WOOD FIRED GRILL

All entrées are served with your choice of loaded baked potato, parmesan mashed potatoes or seasoned steak fries. Every Firebirds steak is aged 21 days and hand-cut daily.

- FILET MIGNON*** Center-cut, wrapped in applewood-smoked bacon 7oz 26.99 9oz 29.99
- AGED RIBEYE*** Traditional ribeye 12oz 23.99 14oz 27.99
- CENTER CUT SIRLOIN*** Lean, tender beef sirloin 7oz 15.35 12oz 21.85
- PEPPER ENCRUSTED SIRLOIN*** Center-cut, sliced wood grilled sirloin, au poivre sauce 7oz 14.50
- CHILE RUBBED DELMONICO*** A tender Southwestern-accented favorite 12oz 24.95
- ENHANCE YOUR ENTRÉE**
 - 1/2 POUND LOBSTER TAIL 23.00
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 - CRAB CAKE 7.00 (1) 14.00 (2)

FIREBIRDS SPECIALTIES

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- SESAME ENCRUSTED SALMON*** Ginger mustard aioli, parmesan mashed potatoes, fried spinach 16.75
- FIREBIRDS CHICKEN PASTA** Spicy Asiago cream sauce, applewood-smoked bacon, green onions, tomatoes 12.99
- AMERICAN KOBE BEEF MEATLOAF** Portabella mushroom sauce, parmesan mashed potatoes, spiced pecan green beans 14.70
- PINEAPPLE CHICKEN** Citrus seasoned, grilled and topped with pineapple salsa, fresh vegetables 12.99
- CILANTRO-GRILLED CHICKEN BREAST** Crisp ranch rings and smoked tomato jack cheese sauce, parmesan mashed potatoes 12.99
- BABY BACK RIBS** Java BBQ sauce, steak fries, cider slaw 14.95

To reduce our carbon footprint, Firebirds uses recycled paper when possible.

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Soups

- BOWL 12oz** 6.25
- Every day
- CHICKEN TORTILLA SOUP**
- Monday
- CHICKEN AND VEGETABLE**
- Tuesday
- SOUTHWEST POTATO**
- Wednesday
- BEEF VEGETABLE BARLEY**
- Thursday
- NEW ENGLAND CLAM CHOWDER**
- Friday
- VEGETARIAN BLACK BEAN**
- Saturday
- BEEF CHILI**
- Sunday
- GRILLED CHICKEN CORN CHOWDER**

COMPLEMENTS 6.00

- PARMESAN MASHED POTATOES
- SEASONED STEAK FRIES
- TATER TOTS
- FRESH VEGETABLES
- SPICED PECAN GREEN BEANS
- FRESH FRUIT
- CIDER SLAW
- LOADED RUSSET BAKED POTATO
- SOUTHWEST AU GRATIN POTATOES
- PORT MUSHROOMS

TEMPTATIONS 8.25

Perfect for sharing (serves 2-3)

- CREME BRULÉE CHEESECAKE
- WARM CHOCOLATE BROWNIE
- KEY LIME PIE
- BIG DADDY CHOCOLATE CAKE
- CARROT CAKE

BEVERAGES



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- Coca-Cola PRODUCTS 2.99
- SAN PELLEGRINO SPARKLING WATER 3.50
- FIJI NATURAL ARTESIAN WATER 500mL 3.50 1.0L 6.00
- STRAWBERRY BASIL COOLER 2.99
- WILD BERRY GINGER CRAFT SODA 2.99
- TROPICAL RED BULL 2.99



* IF YOU HAVE CERTAIN FOOD ALLERGIES (GLUTEN SENSITIVE OR OTHER DIETARY NEEDS), PLEASE ASK US HOW TO MANAGE YOUR ORDER. We are a family-owned and operated business. All our food is prepared in a commercial kitchen. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.