

## LET'S BEGIN

**Crispy Korean Pork Belly** + Napa cabbage + pickled jalapeno slaw + crispy wonton | \$12

*Suggested Pairing* | Chandon Sparkling Rosé, Napa Valley | Glass \$8

**Fried Green Tomato** + house pimento cheese + sweet pickle chow chow + arugula + remoulade | \$11 | *Add crisp pork belly \$5*

*Suggested Pairing* | Rhinegeist Truth India Pale Ale | 22oz | \$7

**Kentucky Poutine** + andouille gravy + crisp truffle potato tots + local cheese curds + sunny side egg | \$13

*Suggested Pairing* | Jim Beam Bourbon Flight | Double Oak | Rye | Black | \$17

**Grilled 16 Bricks Bread** + avocado + radish + shrimp ceviche + black garlic xvoó | \$12

*Suggested Pairing* | Areyna Torrontes, Salta, Argentina | Bottle \$25

**FIRE's Famous Lobster Corn Chowder** + sourdough croutons + crema | \$8

*Suggested Pairing* | Braxton Storm Golden Cream Ale | 22oz | \$7

**Kale Artichoke Gratin** + mascarpone + romano + zaatar toasted pita chips | \$11 | *Add crab \$5*

*Suggested Pairing* | Jovino Pinot Noir, Willamette Valley, Oregon | Glass \$10

**Nova Scotian Mussels** + peperonata + basil butter + grilled bread | \$14

*Suggested Pairing* | Elk Cove Pinot Gris, Willamette Valley, Oregon | Bottle \$35

## GREENS

*Add to any salad, grilled or blackened | chicken \$4 | salmon \$6*

**Golden Beet Salad** + herb goat cheese + pepitas + roasted honey pears + arugula + The Spicy Olive cara cara orange balsamic vinegar | \$11

*Suggested Pairing* | Charles and Charles Rosé, Columbia Valley, WA | Glass \$9

**Butler's Baby Kale Salad** + baby kale leaves + arugula + feta + roasted butternut squash + spicy pepitas + pickled red onions + pomegranate vinaigrette | \$13

**"Not So Cesare Cardini" Romaine Salad** + cilantro dressing + parmigiano reggiano + crostini | \$10 *(contains shellfish)*

**Chopped Salad** + iceberg + hearts of romaine + diced tomatoes + cucumbers + red onion + Applewood bacon + aged Vermont white cheddar + avocado + peppercorn ranch | \$13

# FIRE

AT RIVERCENTER

## ENTREES

**Nola Shrimp + Grits** + andouille sausage + Rhinegeist tomato gravy | \$21

*Suggested Pairing* | Rhinegeist Truth India Pale Ale | 22oz | \$7

**Bourbon Braised Short Rib** + buttermilk crushed Yukon potatoes + garlic green beans + crisp cumin onion | \$26

*Suggested Pairing* | Revelry Cabernet, Columbia Valley, WA  
Glass \$13

**Curry Buttermilk Fried Chicken** + belly corn succotash + harissa maple syrup | \$18

*Suggested Pairing* | Kila Cava, Penedes, Spain | Bottle \$30

**Smoked Honey Pork Rack Chop** + sweet potato puree + bacon + pickled red onion + Point Reyes blue cheese | \$22

*Suggested Pairing* | Layer Cake Shiraz, Australia | Glass \$10

**Panko Blue Crab Cakes** + brussel slaw + crisp fries + remoulade sauce | \$28

*Suggested Pairing* | Rhinegeist Bubbles Rosé Ale | 22oz | \$7

**Espelette Norwegian Salmon** + cilantro basmati fried rice + marinated cucumber baby corn salad | \$25

*Suggested Pairing* | Elk Cove Pinot Gris, Willamette Valley, OR  
Bottle \$35

**Cod Fish & Chips & Braxton Storm** beer batter + caper remoulade sauce + brussel slaw + parmesan truffle fries | \$16

*Suggested Pairing* | Ferrari Carano Fume Blanc, Sonoma, CA | Bottle \$35

**Grilled Hanger Steak\*** + salsa verde + romesco + crisp fries | \$27

*Suggested Pairing* | Hansen Cellars Merlot, Lodi, CA | Glass \$9

**Rigatoni Pasta** + shredded short rib + broccoli rabe + pecorino tartufu | \$18

*Suggested Pairing* | Elio Perrone Tasmorcan Barbara, Piedmont, Italy  
Bottle \$35

**Gluten Free** \*This item may be served undercooked upon request

*Consuming undercooked meats or seafood may increase your risk of food borne illness.*

## JUST BETWEEN BREAD

*all sandwiches served with tater tots or truffle parmesan cheese fries*

**FIRE Griddle Cheese Sammie** + Swiss + cheddar + goat cheese + smoked applewood bacon + balsamic tomato jam | \$12

*Suggested Pairing* | West Sixth Amber Ale | 22oz | \$6

**Gochujang Southern Crispy Chicken** + kim chee + nuoc mam lime aioli + cilantro + brioche bun | \$12

*Suggested Pairing* | Madtree Psycopathy IPA | 22oz | \$7

**Umami Burger\*** + Swiss + caramelized bourbon mushroom + onion + truffle mayo + arugula + brioche bun | \$13

*2 oz. Trio Pairing* | Boudini Malbec, Fifty West Coffee Please Nitro Stout, Larceny Bourbon | \$12

**B.L.T.P.C** + bacon + lettuce + tomato + pimento cheese + mayo + 16 Bricks bread | \$11

*Suggested Pairing* | Braxton Storm Golden Cream Ale | 22oz | \$7

## SIDES FOR THE TABLE | \$6

Corn Succotash  
Brussel Slaw  
Chow Chow  
Tater Tots

Parmesan Truffle Fries  
Haricot Vert  
Grits

## DESSERTS

**Limoncello Cream Cake** + limoncello liqueur + mascarpone vanilla cream + toasted almonds + fresh strawberries | \$9

*Suggested Pairing* | Sperone Prosecco, Italy | \$9.50

**Fudge Tower** + chocolate studded + double chocolate truffle cream + caramel white chocolate sauce + raspberry coulis | \$9

*Suggested Pairing* | Quinta do Noval "Black" Port, Portugal | \$7

**Southern Crunch Cheesecake** + candied pecans + toasted coconut + spiked honey peach syrup | \$8

*Suggested Pairing* | Quinta do Noval, 10 yr Tawny Port, Portugal | \$13

**PB Upside Down Banana Cake** + glazed bananas + peanut butter + caramel cream | \$8

*Suggested Pairing* | Roebeling Porter, Cincinnati, Ohio | ABV: 6.5% | 22oz | \$9

## SEASONAL COCKTAILS

### Fireside Sangria | 8

Malbec, Laird's Applejack, D.O.M. Benedictine, fresh apples, oranges and mulling spices. Served lightly chilled and garnished with a cinnamon stick.

### Magic Martini | 9

Grey Goose La Poire, St. Germain, with fresh cucumber and lemon juice topped with lemonade. Served chilled in a martini glass and garnished with a cucumber twist.

### Black and Bluegrass | 8

Jim Beam Bourbon with Ole Smokey Blackberry moonshine, lemon juice, rosemary simple syrup, fresh blackberries. Strained over ice in a rocks glass and topped with Goslings ginger beer. Garnished with fresh rosemary.

### Bleeding Kansas | 9

Till Wheat Vodka, housemade blood orange sour syrup, served chilled in a martini glass and garnished with a lemon.

### Temporary Insanity | 12

George Remus bourbon with pecan simple syrup and housemade orange bitters. Served over ice in a rocks glass with a torched orange.

### Covington Colada | 8

Makers Mark, Malibu, Cruzan 151, paired with coconut syrup and pineapple juice. Served with a tiki glass and garnished with an orange and a cherry.

### Spark | 8

Lillet Blanc, grapefruit juice, rosemary infused simple syrup, Red wine float, garnished with rosemary.

### Fire Smoked Old Fashioned | 9

Jim Beam Black with house made hot pepper syrup and orange bitters. Served in a smoked martini glass with an orange and cherry.

## BOURBON LIST

Hirsch Small Batch | 12  
 Jefferson's Reserve | 14  
 Jefferson's Pritchard Hill | 16  
 Jefferson's Ocean | 20  
 Jim Beam | 6  
 Jim Beam Black | 8  
 Jim Beam Masterpiece | 45  
 Knob Creek | 9  
 Knob Creek Rye | 9  
 Stagg JR | 11.5  
 Rittenhouse | 8  
 Lexington | 6.5  
 Makers Mark | 7  
 Makers 46 | 7.5  
 Makers Mark Cask Strength | 11  
 Minor Case Rye | 12.5  
 Michter's | 10  
 Old Forester | 5  
 Russel's Reserve | 9.25  
 Angel's Envy | 9.25  
 Angel's Envy Rye | 15  
 Knob Creek Cask Strength | 10  
 1792 Small Batch | 8  
 Baker's | 9.5  
 Basil Hayden | 9  
 Basil Hayden Two by Two Rye | 10  
 Basil Hayden Rye | 10  
 Blanton's | 13  
 Booker's | 14  
 Buffalo Trace | 8  
 Bulleit | 9.75  
 Bulleit Rye | 10  
 Calumet Farm | 11  
 Coopers' Craft | 7  
 Eagle Rare | 7  
 E.H. Taylor | 9

Elijah Craig | 8  
 Templeton Rye | 9  
 Lar ceny | 7.5  
 Elmer T Lee | 8  
 Jerimah Weed | 7.5  
 Boone County 10yr | 9  
 Boone County 12yr | 12  
 Tanner's Curse | 8  
 Little Book | 15  
 Wild Turkey 101 | 7  
 Wild Turkey Rare Breed | 8  
 Rabbit Hole Rye | 11  
 Willett Pot Still Reserve | 13  
 Sazerac Rye | 7  
 Rebel Yell | 7  
 Woodford Reserve | 9.25  
 Woodford Double Oaked | 15  
 OKI 12yr | 9  
 Jim Beam Double Oaked | 8  
 Jim Beam Rye | 6  
 Rip Van Winkle 10yr | 18  
 Rip Van Winkle 12yr | 25  
 George Remus | 11.5  
 George Remus Repeal | 19  
 Evan Williams | 6.25  
 Evan Williams Single Barrel | 8  
 Rockhill | 13.5  
 Four Roses Yellow Label | 7  
 Four Roses Small Batch | 9  
 Four Roses Single Barrel | 10  
 WL Weller Special Reserve | 12  
 WL Weller Antique 107 | 14  
 WL Weller 12yr | 25  
 Rossville Union Rye | 17.5  
 Rhetoric | 36.5

### FLIGHTS OF FIRE

Jim Beam Double Oak, Jim Beam Rye, Jim Beam Black | 17  
 Booker's, Baker's, Basil Hayden | 32  
 Boone County 10 year, Boone County 12 year, choice of  
 Tanner's Curse or Whitehall Bourbon Cream | 29  
 Lar ceny, Elijah Craig, Evan Williams | 22  
 George Remus, George Remus Repeal, Willet Pot Still | 27  
 Angel's Envy Rye, Bulleit Rye, Knob Creek Rye | 34  
 Four Roses, Four Roses Single Barrel, Four Roses Small Batch | 19  
 Eagle Rare, Blanton's, Buffalo Trace | 28  
 Jefferson's Ocean, Woodford Double Oaked, Rabbit Hole Rye | 45  
 Maker's Mark, Maker's 46, Maker's Mark Cask Strength | 21.5  
 Templeton, Calumet Farm, Michter's | 30

Bourbons are subject to allocation

## BEER LIST

### DRAFT

#### Roebing Porter

This rich, Imperial Porter combines the perfect blend of LaTerza espresso, vanilla and chocolate. | \$9

Cincinnati, OH | ABV:6.5% | 22oz

#### West Sixth Amber Ale

Yeast and hops take the backseat as malt shines with a crisp biscuity zing. Flaked rye gives the impression of rye toast with candied pecans. | \$7

Lexington, KY | ABV:5.5% | 22oz

#### Braxton Storm Golden Cream Ale

A traditional American golden cream ale that features a medium body with a creamy palate feel. | \$7

Covington, KY | ABV:4.8% | 22oz

#### Mill Creek Lil Darlin Citrus Infused Wheat

Sweet orange and floral aromas followed by a soft citrus flavor. Crisp dry finish. | \$7

Nolensville, TN | ABV:4.5% | 22oz

#### Rhinegeist Bubbles Rosé Ale

A Rosé Ale made with apple, peach, and cranberry, for additional pink hue, tartness and juicy fruitness. | \$7

Cincinnati, OH | ABV:6.2% | 22oz

#### Rhinegeist Truth India Pale Ale

Scintillating brilliance of hops sizzle with tropical fruit aroma, grapefruit and mango notes and a dry finish. | \$7

Cincinnati, OH | ABV:7.2% | 22oz

#### Madtree Psychopathy India Pale Ale

A blend of citrus and bright floral aromas. Additional citrus flavors follow alongside a smooth bitterness. It finishes with a medium body and a slightly sweet malty backbone. | \$7

Cincinnati, OH | ABV:6.9% | 22oz

#### Country Boy Shotgun Wedding

Brown ale brewed with bourbon-soaked vanilla beans. | \$7

Lexington, Kentucky | ABV:5.3% | 22oz

### BOTTLES

Bud Light, ABV:4.2%, 3.5

Budweiser, ABV:5%, 3.5

Yuengling, ABV:4.5%, 4.5

Yuengling Light, ABV:3.8%, 4.5

Angry Orchard, ABV:5%, 5

Coors Light, ABV:4.2%, 4.5

Corona, ABV:4.5%, 4.5

Corona Light, ABV:4.1%, 4.5

Heinekin, ABV:5%, 4.5

Kentucky Bourbon

Barrel, ABV:8%, 6

Michelob Ultra, ABV:4.2%, 3.5

Miller Lite, ABV:4.2%, 3.5

Samuel Adams, ABV:4.9%, 5

Stella Artois, ABV:5.2%, 5

Guinness, ABV:4.3%, 6

Rhinegeist Cougar,

ABV:4.8%, 3.5

Madtree Lift, ABV:4.7%, 5

Legunitas IPA, ABV:6.2%, 4.5

Miller High Life,

ABV:4.6%, 3.5