

EVENING MENU



Our Awards & Recognitions
Best New Restaurant – The Ovations, 2016
Best Cuisine in Orlando – Open Table, 2015 & 2016
Best Pet Friendly Restaurant – *Orlando Magazine*
Best Craft Cocktail Bar – *Orlando Sentinel* Best Bets
Best Happy Hour – The Ovations, 2017

SNACKS

ZING ZING SHRIMP™

Crispy, spicy red pepper sauce 10.50

PRIME RIB EGG ROLLS

Caramelized onions, white Wisconsin Cheddar, pickled vegetables, horseradish aioli 12

PRETZEL BRAID

Smoked salt, Samuel Adams cheese fondue 9

TABLE SHARES

SMOKED CHICKEN LOLLIPOPS

Spice rub, Sriracha BBQ sauce, apple cider slaw 12.75

OVEN BAKED PIZZA DIP

Buffalo mozzarella, provolone cheese, pepperoni, sausage, garlic focaccia bread 12.75

BOX OF ONIONS

Horseradish aioli 10.25

SMOKED MEATBALLS

Leek & onion beef gravy, Manchego cheese 9.75

FLATBREADS

ROASTED CHICKEN & AVOCADO FLATBREAD

Mozzarella cheese, artichoke aioli, roasted tomatoes, caramelized onions 13

FARMHOUSE FLATBREAD

Mozzarella, golden beets, caramelized onions, roasted tomatoes, queso blanco, arugula, lemon vinaigrette 11.50

TRUFFLE & MUSHROOM FLATBREAD

Mozzarella, provolone, feta and Asiago cheeses 12

MARGHERITA FLATBREAD

Mozzarella cheese, roasted tomatoes, basil, balsamic glaze 10

GREENS & SOUP

ADD CHICKEN 5.75 ADD SALMON 6.25

WHISTLE STOP CLUB SALAD

Fried green tomatoes & pimento cheese, smoked chicken breast, ham, hard-boiled egg, avocado, roasted corn, sweetie drops, red onion, focaccia crouton, peppercorn ranch dressing 14

MARKET SALAD

Papaya, balsamic glazed grilled Bosch pears, tangerines, cucumber, roasted walnuts, feta cheese, focaccia crouton, papaya-raspberry vinaigrette 10

HARVEST SALAD

Roasted golden beets, grilled corn, smoked asparagus, batter dipped brussels sprouts, avocado, roasted tomatoes, Manchego cheese, focaccia crouton, sweet Vidalia onion vinaigrette 11.50

HOUSE BLT SALAD

Bacon, avocado, roasted tomatoes, sweet Vidalia onion vinaigrette 6.50

SMOKED FLANK STEAK SALAD*

Eight spice rub, wood grilled onions & bell peppers, bleu cheese crumbles, roasted tomatoes, hard-boiled egg, pickled red onion, focaccia crouton, peppercorn ranch dressing 15

PORK & KALE SOUP 6.50

JALAPEÑO SOUP

Chipotle sour cream 6.50

BURGERS, SANDWICHES & MAIN PLATES

½ POUND AMERICAN BURGER*

(Short rib, brisket and chuck)
White American cheese, caramelized onions, tomato, greens, signature burger sauce, fries 14.25

RIBEYE*

(All-Natural Beef)
Eight spice rub, roasted fingerling potatoes, brussels sprouts 14oz. 32

SMOKED PORK TENDERLOIN

Cherry pinot wine sauce, Yukon Gold smashed potatoes, broccolini 17.50

SMOKEHOUSE BOARD

Dry rubbed St. Louis ribs with sticky sauce, wood-grilled quarter chicken breast with white BBQ sauce, smoked pork sausage, beer mustard, apple cider slaw, fries 24

GRILLED SCALLOPS & ZOODLES*

Tomato butter, zucchini pasta, asparagus, sweetie drop peppers, green apples, feta cheese, pistachio butter 24.50

SALMON & ZOODLES*

Zucchini pasta, asparagus, sweetie drop peppers, green apples, feta cheese, pistachio Romesco sauce 22.50

OVEN ROASTED ½ CHICKEN

Lemon spice rub, roasted fingerling potatoes, broccolini 16

BACON WRAPPED SMOKED MEATLOAF

Leek and onion gravy, Yukon Gold smashed potatoes, broccolini 16.75

CHICKEN & WAFFLES

White Wisconsin Cheddar & bacon dust waffle, agave syrup 16.75

WOOD GRILLED FILET MEDALLIONS*

(All-Natural Beef)
Eight spice blend, Yukon Gold smashed potatoes, Choice of Sam Adams beer cheese fondue & caramelized onions, IPA mushroom sauce, or leek & onion gravy
6oz. 24 9oz. 28

SMOKED FLANK STEAK*

(All-Natural Beef)
IPA demi-glace, crispy onion rings, Yukon Gold smashed potatoes, broccolini 22.50

SHRIMP PO' BOY

Crispy shrimp, spicy relish sauce, lettuce, tomato, red onion, fries 14

QUINOA & BLACK BEAN BURGER

White American cheese, tomato jam, caramelized onions, greens, pickles, fries 13

SHAREABLE SIDE

MAC & CHEESE (SERVES 3-4)

Orecchiette, Wisconsin cheese curds 8.25

WE LOVE OUR LOCAL FARMERS

Brooks Tropical - Tampa
Hugh Branch Farms - South Bay
J&J Family Farms - Immokalee
Lake Meadow Naturals - Ocoee

Lipman Farms - Immokalee
Orchid Island Juice Company - Ft. Pierce
Tomato Thyme - Sarasota
Wish Farms - Plant City



Our membership in the "Fresh From Florida" program signifies our commitment to sourcing local ingredients whenever possible.

We Love to Party!
Ask your server about group events, catering & specials.

The Perfect Hand-Crafted Gift
Ask your server about TR Fire Grill gift cards.

HANDCRAFTED COCKTAILS

WINTER PARK DAIQUIRI

Wood-grilled, pineapple-infused Dog Island rum, Scarlet Ibis, pressed lime, house-made simple syrup 10

FIRE GRILL MULE

New Amsterdam vodka, lemon, Fever Tree ginger beer, Fee Brothers rhubarb bitters 10

BLUEBERRY 75

Hayman's Old Tom gin, house-made blueberry compote, honey syrup, Wycliff sparkling wine 10

FIRE GRILL MAI TAI

Pineapple-infused Dog Island rum, Torres Gran Torres Orange liqueur, fresh lime and orange juices, pineapple juice, Orgeat syrup, Myers's Dark rum float 12

PRESSED SANGRIA FOR 2

Marinated local fruits, amaretto, Malbec 14

FIRE GRILL OLD FASHIONED

Four Roses Yellow Label bourbon, Rainier cherries, Angostura orange bitters 11

THE SWINDLER

Junior's Apple Pie Shine, Fireball Cinnamon Whisky, pressed lemon & lime, Fee Brothers rhubarb bitters 12

BARREL-AGED MARGARITA

House-aged Camarena tequila, Grand Marnier, agave nectar, grilled lime 12

URBAN ROSE

Four Roses Yellow Label bourbon, Fee Brothers Aztec chocolate bitters, maple syrup, house-smoked cherries 11

RED WINE

	6 oz.	Bottle		6 oz.	Bottle
PINOT NOIR			SYRAH/SHIRAZ		
MacMurray, Central Coast	10	40	Charles Smith "Boom Boom", Columbia Valley	9	34
Meiomi, California	11	42	Mollydooker Shiraz "The Boxer", South Australia		40
Elk Cove, Willamette Valley		50	Halter Ranch, Paso Robles		60
Merryvale, Carneros		65			
MERLOT			RED BLENDS		
Milbrandt, Columbia Valley	8	30	Angels and Cowboys, Sonoma County	9	35
Francis Ford Coppola "Diamond", California	10	40	Cline Cashmere, California		35
Ferrari-Carano, Sonoma County		55	Troublemaker, Paso Robles		36
Duckhorn, Napa Valley		75	Ghost Pines, California		40
CABERNET SAUVIGNON			OTHER REDS		
Los Vascos, Chile	6	24	Alamos by Catena Malbec, Mendoza, Argentina	6	24
Columbia Crest Grand Estates, Columbia Valley, WA	8	30	Lamole di Lamole Chianti, Tuscany, Italy		43
Franciscan Estate, Napa Valley	12	45	La Rioja Alta Vina Alberdi Tempranillo, Rioja, Spain		50
Honig, Napa Valley		68	Luca Malbec, Mendoza, Argentina		60
Columbia Crest Reserve, Columbia Valley		70			
Stag's Leap Wine Cellars "Artemis", Napa Valley		80			
Caymus, Napa Valley		135			
Silver Oak, Napa Valley		160			
ZINFANDEL					
Peachy Canyon "West Side", Paso Robles	10	40			
Seghesio Family, Sonoma County		45			

WHITE WINE

	6 oz.	Bottle		6 oz.	Bottle
SPARKLING			CHARDONNAY		
Gruet "Brut", Middle Rio Grande Valley, New Mexico	9	35	Chateau Ste. Michelle "Mimi", Horse Heaven Hills	7	28
Piper-Sonoma Brut, Sonoma County		40	North by Northwest, Columbia Valley	9	36
RIESLING			ROSÉ		
Chateau Ste. Michelle, Columbia Valley	6	24	Mulderbosch, South Africa	6	24
Dr. L, Mosel, Germany	8	30	OTHER WHITES		
SAUVIGNON BLANC			14 Hands Moscato, Columbia Valley 20		
Veramonte, Casablanca Valley, Chile	6	21	Conundrum, California 45		
Brancott Estate, Marlborough, New Zealand	7	28			
Stag's Leap Wine Cellars "Aveta", Napa Valley		45			
PINOT GRIGIO/PINOT GRIS					
Mezzacorona, Trentino, Italy	6	24			
Solena, Willamette Valley	9	36			
Santa Margherita, Trentino, Italy	10	42			

DAILY LOCAL HOUR

5pm to 7pm Every Day

SPECIALS ON LOCAL SPIRITS, WINE & BEER

ENJOY BRUNCH EVERY SATURDAY AND SUNDAY 11am to 2pm

Ask about Yappy Days on Saturday and Sunday

BEERS

FLORIDA DRAFT		FLORIDA CRAFT	
Ten 10 Brewing Co. East-West I.P.A., Orlando 7%	7	Orlando Brewing Blonde Ale, Orlando 4.7%	6
Hidden Springs Deja Moo Milk Stout, Tampa 6.1%	8	Cigar City Jai Alai IPA, Tampa 7.5%	6
Crooked Can McSwagger's Own Amber Ale, Winter Garden 6%	8.50	Monk In The Trunk Red Ale, Jupiter 5.5%	6
Crooked Can Cloud Chaser Hefeweizen, Winter Garden 5.3%	8.50	CRAFT	
Central 28 Trekker Bier Farmhouse Ale, DeBary 4.5%	6.50	Labrador Lager, Ohio 6%	6
Darwin Brewing Co. Circa 1926 Tangerine Wheat Ale, Bradenton 5.2%	7	Fat Tire Amber Ale, Colorado 5.2%	6
DRAFT		Angry Orchard Cider, Ohio 5.5%	6
Bell's Two-Hearted Ale I.P.A., Kalamazoo, MI 7%	8	Left Hand Milk Stout Nitro, Colorado 6%	6
Samuel Adams Boston Lager, Massachusetts 4.9%	6	Three Philosophers Quadrupel Ale, New York 9.7%	8
		Kentucky Bourbon Barrel Ale, Kentucky 8.2%	8
		DOMESTIC	
		Bud Light	5
		Budweiser	5
		Miller Lite	5

SPIRITS

VODKA		TEQUILA		COGNAC	
Absolut		Camarena Silver		Courvoisier VS	
Genius		Patrón Añejo		Rémy Martin VS	
Grey Goose		Patrón Silver		CORDIALS	
Ketel One		Sauza Gold		Bailey's Irish Cream	
New Amsterdam		RUM		Campari	
Tito's		Bacardi Superior		Chambord	
WHISKEY		Captain Morgan Spiced		Cointreau	
Crown Royal		Dog Island		Disaronno	
Fireball		Malibu		Drambuie	
Jack Daniel's		Myers's Dark		Frangelico	
Jameson		Scarlet Ibis		Galliano L'Autentico	
Palm Ridge Reserve		GIN		Grand Marnier	
BOURBON		Beefeater		Kahlúa	
Basil Hayden's		Bombay Sapphire		Midori	
Bear Gully Bonfire		Hendrick's Small Batch		Patrón XO Café	
Bear Gully Reserve		New Amsterdam		Romana Sambuca	
Blanton's Special Reserve		St. Augustine New World		Southern Comfort	
Four Roses Yellow Label		Tanqueray		St-Germain	
Knob Creek		SCOTCH		Torres Gran Torres Orange	
Maker's Mark		Balvenie 12-Year		OTHER	
Woodford Reserve		Chivas Regal 12-Year		Junior's Apple Pie Shine	
		Dewar's White Label		Kappa Pisco	
		Glenfiddich 15-Year			
		Glenlivet 12-Year			
		Johnnie Walker Black			
		Johnnie Walker Red			
		Macallan 12-Year			