

STARFIRE

RESTAURANT ♦ BREWHOUSE

STARTERS

Soup of the Day 3.29

White Cheddar Ale Nachos . . . VG 8.99

Avocado, sour cream, pico de gallo, cilantro

Add green chili pork (+ 4), braised beef (+5),
chicken (+4) impossible meat alternative (+4)

House Chips & Salsa Trio VG 4.29

Pico de gallo, salsa verde, charred tomato

Bavarian Pretzel & Cheddar

Ale Fondue VG 11.99

Apple slices, stone ground mustard, pickles

**Brewers House Smoked Pulled
Pork Sliders** 14.49

3 sliders, smokey BBQ, gold sauce, coleslaw,
brioche bun

Brew City Barrel Rings VG 4.99

Beer battered onion rings, house ranch, ketchup

Star Fiery Chicken Wings . . 9.59 | 18.29

6 or 12. Choice of gochujang sesame, or butter
buffalo sauce. Served with celery, carrot, radish,
house ranch

Cheese Quesadilla VG 8.99

3 cheese blend, flour tortilla, salsa verde, charred
tomato, sour cream

Add green chili pork (+ 4), braised beef (+5),
chicken (+4) impossible meat alternative (+4)

Starfire Vegetable Platter VG 10.49

Mixed nuts, cauliflower, seasonal vegetables,
roasted cucumbers, peppers, radish, marinated
tomatoes, olives, dipping sauces, & mixed nuts

SALADS

ADD CHICKEN (+5.29) OR SALMON
(+11.99), SHORT RIB (+11.99). CHILI PORK
(+9.99) FEATURED CARVED (+9.99) OR
IMPOSSIBLE MEAT ALTERNATIVE (+4)

HOUSE DRESSINGS: honey champagne
vinaigrette, ranch, asian sesame gochujang, olive
oil & vinegar, red wine Italian vinaigrette, blue
cheese, caesar

Theo's Grain VG 11.99

Mixed greens, quinoa, farro grain, feta cheese,
roasted vegetables, green beans, cucumbers, red
onion, pepitas, honey champagne vinaigrette

Starfire House VG 6.99

Mixed greens, cucumbers, red onion, tomato,
radish, croutons, and choice of dressing

Classic Caesar VG 7.99

Romaine, Parmesano Reggiano, herb focaccia
croutons, caesar dressing...Anchovy upon request

HANDHELDS

COMES WITH CHOICE OF ONE SIDE
BURGERS CAN BE MADE VG WITH
IMPOSSIBLE MEAT

Acacia Cheddar Burger 13.99

8oz Angus beef patty, Tillamook cheddar, tomato,
red onion, pickle, Russian dressing, brioche bun

Pilsner Onion Steak Burger . . . 14.79

8oz Angus beef patty, smoked gouda, smoked
bacon, pilsner caramelized onions, lettuce,
steak sauce, brioche bun

IPA Slow Smoked Pulled Pork

Sandwich 13.99

Honey dijon IPA slow smoked pork, with Starfire
BBQ sauce, coleslaw, brioche bun, & gold sauce

Grilled White Fish Sandwich . . 14.79

Pilsner and chile spiced whitefish, lettuce,
tomato, pickle, citrus ginger glaze & tarter sauce
on a brioche bun

ENTREES

Beer Braised Beef Short Ribs. . . . 22.99

Cherry chipotle ale braised beef, parmesan polenta, roasted root vegetables, rich beef gravy

Slow Smoked Hickory Peach

Porter BBQ Pork Ribs. 19.79

Starfire BBQ sauce, choice of two sides

Pan Seared Salmon. 20.99

Vegetable quinoa salad, fresh herbs, sweet chili coconut sauce

Grilled Aged Gaucho Ribeye

Steak. 22.79

12oz Certified Angus beef, herb butter, steak sauce, crinkle cut fries, vegetables

Herb Marinated Chicken. 17.99

Roasted skin on airline chicken breast, parmesan polenta, seasonal vegetables, country olive mix, herb pan sauce

Cherry Ale Short Rib Tacos. . . . 13.49

3 tacos, queso fresco, pickled onions, cabbage, charred tomato salsa, cilantro, flour tortillas
Choice of one side can sub corn tortillas

Modelo Green Chile Pork Stew 12.79

Slow roasted pork in green chiles, Negro Modelo, onions, tomato, spices, Scarlet Runner Beans. Topped with Queso Oaxaca, cilantro.
Served with flour tortillas and green chili corn bread.

DESSERTS

Featured Dessert. 7.99

Ask your server for today's offerings

Gelato du jour. 6.99

Ask your server for today's offerings.

SIDES

Crinkle Cut French Fries. . . VG 3.59

Brew City Barrel Onion

Rings. VG 4.49

Featured Vegetable. VG 3.59

Green Chili Corn Bread. . . . VG 2.59

Orange Cucumber Salad. . . VG 3.59

Pepitas, fresh herbs, honey champagne vinaigrette

Smoked Bacon. 3.29

Two slices

Parmesan Polenta. VG 3.99

Starfire Coleslaw. VG 2.59

CARVED

PREMIUM MEAT CUTS CARVED AND SERVED TO ORDER WITH TWO SIDES

Featured Carved Sliders. 15.99

Ask your server for today's offerings

Featured Carved Meal. 20.49

Served with two sides

BEVERAGES

Fountain Soda. 1.59

Coke, Diet Coke, Dr. Pepper, Sprite, Barq's Root Beer

Lemonade. 1.59

Iced Tea. 1.79

Hot Tea. 1.79

Coffee. 1.39

Regular, Decaf

Juice. 2.49

Apple, orange, cranberry

WINE

WHITE

GLASS | BOTTLE

J. Lohr Estates Riesling Central Coast, CA Lime zest, nectarine, peach, apple, subtle butter essence	6.50	23.00
Oyster Bay Sauvignon Blanc Marlborough, NZ Citrus notes, tropical flavors fresh, crisp	7.00	25.50
Esperto Pinot Grigio Veneto, Italy Yellow apple to tropical fruit, crisp finish	7.00	24.50
Drumheller Chardonnay Columbia Valley, WA Green mango, melon, white flowers	6.50	23.00
Black Stallion Chardonnay Napa Valley, CA Yellow pear, jasmine, hint of oak	8.50	35.50

ROSÉ & SPARKLING

GLASS | BOTTLE

Stanford Brut Governor's Cuvee Central Coast, CA Crisp, clean, refreshing	9.00	34.50
Chateau Ste. Michelle Rosé Washington Fresh raspberry, light bodied, clean, crisp, refreshing finish	7.50	27.00

RED

GLASS | BOTTLE

Murphy Goode Pinot Noir Central Coast, CA Dark fruit character with bright acidity	6.50	23.00
Kenwood Vineyards Merlot Sonoma County, CA Dark plum, cherry, notes of licorice, vanilla, velvety tannins	7.50	25.50
"Farmhouse Red" Red Blend Central Coast, CA Medium bodied with hints of raspberry, blackberry, coffee	6.50	23.00
14 Hand Cabernet Sauvignon Columbia Valley, WA Dark cherry, black currant with hints of spice, touch of oak	6.50	23.00
Silver Palm Cabernet Sauvignon North Coast, CA Full bodied, bright fruit flavors, firm tannins	8.50	35.50

BEER & COCKTAILS

DRAFT

Modelo Negra.	5
Santan Juicy Jack Hazy IPA.	5
Fat Tire Ale.	5
Scottsdale Blonde.	5
Grand Avenue Sunset Amber.	5
Historic Brewing Co Piehole Porter.	5
Lagunitas IPA.	5
Church Music Hazy IPA.	5

House Brews Coming Soon!

CANNED & BOTTLED

Guinness Draught.	6
Michelob Ultra.	5.5
Corona.	5.5
Blue Moon Belgium White Ale. . .	5.5
Sam Adams Lager.	5.5
Pilsner Urquell.	5.5
Heineken.	5.5
non-alcoholic	

COCKTAILS & MOCKTAILS

Beer Margarita.	6
Tequila, Corona, Margarita Mix	
Summer Rodler.	6
Blue Moon, sprite	
Black Velvet.	6
Guinness, champagne	
Mary's Bloody Beer.	6
Bloody mary mix, Tabasco, lime juice, Corona	
Cucumber Gimlet (non-alcoholic).	5
Club soda, muddled cucumber, lime juice, simple syrup	
Pineapple Ginger Beer (non-alcoholic).	5
Pineapple, lime juice, ginger syrup	
Pineapple Cobbler (non-alcoholic).	5
Pineapple, strawberry, lime juice	
Raspberry's Bee's Knees (non-alcoholic).	5
Lemon juice, raspberry, honey	