



We Welcome You!

Our goal is for you to enjoy outstanding, fresh food prepared in-house by our talented Executive Chef, Mark Lubinsky. Dine in our relaxing and lively environment, while being attentively served by a friendly team member. We strive to consistently exceed our guests' expectations by creating a dining experience that entices you to return. As a locally owned and operated business that supports our community and local suppliers, we truly value the opportunity to serve you. Thank you for stopping by and please visit us again soon.

The Firepit Team

Lunch Specials \$9/each

11:30 AM - 2:00 PM Tuesday thru Friday

1/2 Sandwich (Buffalo Chicken Wrap, Pulled Pork, BLT or Cuban) & Bowl of Chicken Chili or Daily Soup
1/2 Sandwich & Side Salad

House Salad & Bowl of Chicken Chili or Daily Soup

Margherita Flatbread & Side Salad

Daily Drink Specials

ALL DAY AND EVENING

Tuesday

Firepit Mules 5
Mule of the Day 5

Wednesday

1/2-Price Bottles - Premium Wines

Thursday

Charred Fruit Sangria 5
Sam Adams Pint Drafts 5

Friday

All Local Craft Pint Drafts 5
Spiced Cider Margaritas 6

Saturday

Miller Lite & Yuengling Pint Drafts 3
Heineken & Dos Equis Pint Drafts 4
Long Island Iced Teas 5

Sunday

Bloody Mary's & Mimosas 5
New Castle & Peroni Pint Drafts 4

Happy Hour Appetizer & Drink Specials

5 - 7 PM Tuesday thru Friday

Food

1/2 Order of Wood Grilled Pretzels 4.50

Sharp Cheese Quesadilla, Roasted Peppers, Spinach & Salsa 7.50

Half Dozen Smoked Wings 7

Barbecue, Buffalo, Dry Rub or Sweet Chili Thai with Celery & Ranch or Blue Cheese Dressing

Margherita Flatbread
Fresh Mozzarella, Tomatoes,
Roasted Garlic, Basil 7.50

Drinks

Miller Lite & Yuengling Pint Drafts 3, Dos Equis, New Castle, Heineken, & Peroni Pint Drafts 4, All Domestic Bottles 3

Local Craft Pint Drafts 5

All Premium Glasses of Wine 6

*Excluding Juggernaut & Sette Vigne @ \$8

All House Liquor Drinks 4

House Margarita 5

*All Day Tuesday Senior Citizen Appreciation Special**

25% off all regularly priced food orders.

*Ages 65 and older.

Wine List

By the Glass or Bottle

Whites

- Pinot Grigio, Cielo 7/28
Delle Venezie, Italy
- Sauvignon Blanc, Rata Estate 8/32
Marlborough, New Zealand
- Chardonnay, Chateau St. Michelle "Mimi" 8/32
California
- Chardonnay, DeLoach 9/36
California
- Moscato, Ruby Donna 8/32
Puglia, Italy
- Riesling, Urban 8/32
Germany

Reds

- Merlot, Bogle 8/32
California
- Pinot Noir, Notes 8/32
California
- Pinot Noir, DeLoach 9/36
California
- Cabernet Sauvignon, Grayson Cellars 8/32
California
- Cabernet Sauvignon, Juggernaut 11/44
California
- Malbec, Benegas 'Ataliva' 8/32
Mendoza, Argentina
- Red Blend, Ca' Momi 10/40
California
- Red Blend, Sette Vigne 12/44
Italy

Specialty Cocktails

Charred Fruit Sangria – Hacienda Merlot, Dragon Berry Rum, Disaronno & Orange Juice, Wood Fired Limes, Oranges & Pineapple 8

Fall Sangria– Pinot Grigio, Pumpkin Puree, Pumpkin Pie Spice, Spiced Apple Cider 8

Firepit Punch – Bacardi Dragon Berry Rum, DeKuyper Melon Liqueur, Pineapple Juice, Bacardi Floater, Grenadine 8

Spiced Cider Margarita– Jose Cuervo Gold Tequila, Fresh Squeezed Lemon, Apple Cider, Grand Marnier, and Simple Syrup 8

Autumn Aperol Spritz – Aperol, Simple Syrup, Soda Water, Apple Cider and Orange Juice. Topped with Champagne 8

Firepit Harvest Cocktails

Honey Pumpkin Whiskey Smash – Makers Mark Bourbon, Honey, and Pumpkin Puree. Served Shaken and Strained into a Nutmeg Rimmed Glass 8

PB&J – Skrewball Peanut Butter Whiskey and Chambord, Served Over Ice 8

"Pit of Fire" – Makers Mark Bourbon, Simple Syrup, Fresh Squeezed Lemon. Served Over Ice with a Cabernet Floater 8

Spiced Cider Champagne – DeKuyper Buttershots Liqueur, Apple Cider, topped with Champagne and a Caramel and Cinnamon Sugar Rim 8

Firepit Martinis

The Pit Smoretini– Pinnacle Whipped Vodka, Godiva Chocolate Liqueur, Crème de Cacao, and Cream; Served in a Graham Cracker Rimmed Glass w/ Marshmallows 8

Norwin Sunset – Kinky Pink Passion Fruit Liqueur, DeKuyper Peach Schnapps, Orange Juice, Shaken over Ice, Strained Into Martini Glass & Topped with Champagne 8

Pumpkin Pie Martini – Pinnacle Whipped Vodka, Bailey's Liqueur, Pumpkin Puree, Pumpkin Pie Spice, and Cream. Topped with a Graham Cracker Rim and Whipped Cream 8

Firepit Mules

Lemon Mule– Tito's Vodka, Limoncello, Saranac Ginger Beer, and Fresh Squeezed Lemon Juice 8

Cucumber Mule – Three Olives Cucumber Lime Vodka, St. Germaine, Muddled Cucumber, Saranac Ginger Beer, Fresh Squeezed Lime Juice 8

Peach Basil Mule – Absolut Peach Vodka, Fresh Muddled Basil, Saranac Ginger Beer, Fresh Squeezed Lemon Juice 8

Texas Mule – Tito's Vodka, Saranac Ginger Beer, Fresh Squeezed Lime Juice 8

Caramel Apple Mule – Crown Apple, Butter Shots, Ginger Beer with an Apple Slice Garnish 8

Pumpkin Spice Mule – Tito's Vodka, Pumpkin Puree, Pumpkin Pie Spice, Ginger Beer 8

Fire Mule – Fireball Whiskey and Ginger Beer, Topped with Maraschino Cherries 8