



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 6

Wednesday

1/2-Price Bottles - Premium Wines

Thursday

Charred Fruit Sangria 6
Sam Adams Pint Drafts 5

Friday

All Local Craft Pint Drafts 5
Cranberry 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
Heineken & 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

Southwest Chicken Dip 6.50

Creamy Chicken Dip, Black Beans, Corn, Poblano Peppers, Grilled Flatbread & Fresh Tortilla Chips

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

Drinks

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

Local Craft Pint Drafts 5

All Premium Glasses of Wine 6

*Excluding Juggernaut & Decoy @ \$8

All House Liquor Drinks 4

Cranberry Margarita 6

*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, DeLoach 9/36

California

Moscato, Ruby Donna 8/32

Puglia, Italy

Riesling, Urban 8/32

Germany

Reds

Merlot, Bogle 8/32

California

Pinot Noir, Decoy 8/32

California

Cabernet Sauvignon, Grayson Cellars 8/32

California

Cabernet Sauvignon, Juggernaut 11/44

California

Malbec, Kaleu 9/36

Mendoza, Argentina

Red Blend, Ca' Momi 10/40

California

Signature Seasonal Cocktails

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

Winter Sangria- Beefeaters Gin, Cabernet, Montezuma Triple Sec, Cranberry Juice, Topped with Rosemary & Cranberries 8

Cinnamon Toast Crunch- Fireball, Rumchata, Pinnacle Whipped Vodka, Shaken & Strained into a Cinnamon Rimmed Glass 8

Cranberry Margarita- Jose Cuervo Gold Tequila, Montezuma Triple Sec, Sours, Cranberry Juice 8

"Pit of Fire" – Makers Mark Bourbon, Simple Syrup, Fresh Squeezed Lemon, Served over ice, with a Cabernet Floater 9

S'more Please- Pinnacle Whipped Vodka, Bailey's, Kahlua, Espresso, Cream, Hot Chocolate Powder. Garnished with Graham Crackers, Chocolate Sauce, & Marshmallows 9

Cranberry-Orange Whiskey Sours- Maker's Mark, Cranberry Juice, Simple Syrup, Fresh Squeezed Orange. Topped with Ginger Beer 9

Firepit Winter Warmers

Spiked Peppermint Hot Chocolate- DeKuyper Peppermint Schnapps, Crème de Cacao, Hot Chocolate; Topped with Marshmallows and Crushed Candy Canes 8

Hot Toddy– American Honey Whiskey, Fresh Squeezed Lemon, Honey, Hot Tea 8

Irish Coffee- Jameson Irish Whiskey, Bailey's Liqueur, Fresh Coffee; Topped with Whipped Cream 9

Firepit Martinis

Poinsettia– Gran Gala Blood Orange Liqueur, Cranberry Juice, Champagne; Served in a Sugar Rimmed Glass with an Orange Twist 8

Chocolate Covered Candy Cane Martini – Godiva Chocolate Liqueur, DeKuyper Peppermint Schnapps, Crème de Cacao, Cream; Served in a Chocolate & Candy Cane Rimmed Glass 9

Perfect Pear-tini- Absolut Pear Vodka, St. Germaine, Fresh Pear Juice, Simple Syrup, Fresh Squeezed Lemon; Topped with Champagne 8

Pomegranate Martini- Three Olives Pomegranate Vodka, Montezuma Triple Sec, Pomegranate Juice, Fresh Squeezed Lemon, Splash of Simple Syrup. Lemon Twist Garnish 8

Espresso-tini- Tito's, Kahlua, Espresso. Coffee Bean Garnish 9

Firepit Mules

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

Pomegranate Mule- Three Olives Pomegranate Vodka, Pomegranate Juice, Ginger Beer. Garnished with a Fresh Lime 8

Frosted Mule- Tito's Vodka, Cranberry Juice, Ginger Beer, Fresh Squeezed Lime; Served with a Rosemary Sprig and Cranberries 8

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