



## *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*

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#### *Lunch Specials \$10/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 6.50**

##### **Wednesday**

**1/2-Price Bottles - Premium Wines**

##### **Thursday**

**Charred Fruit Sangria 6.50**

**Sam Adams Pint Drafts 5**

##### **Friday**

**All Local Craft Pint Drafts 5**

**Spiced Cider Margaritas 6.50**

##### **Saturday**

**Miller Lite & Yuengling Pint Drafts 3**

**Heineken & Dos Equis Pint Drafts 4**

**Long Island Iced Teas 6.50**

##### **Sunday**

**Bloody Mary's & Mimosas 5.50**

**Peroni Pint Drafts 4**

#### *Happy Hour Appetizer & Drink Specials*

5 - 7 PM Tuesday thru Friday

##### *Food*

**1/2 Order of Wood Grilled Pretzels 5**

*Served with Honey Mustard & Chorizo Cheese*

**Sharp Cheese Quesadilla 8.50**

*Roasted Peppers, Spinach & Salsa*

**Southwest Chicken Dip 7**

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

**Margherita Flatbread 8**

*Fresh Mozzarella, Tomatoes, Roasted Garlic, Basil*

##### *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 6.50**

**\*Excluding Chronic Cellars & Decoy 8.50**

**All House Liquor Drinks 4.50**

**House Margarita 5.50**

### *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, Bogle 8/32  
*California*  
Chardonnay, DeLoach 9/36  
*California*  
Moscato, Ruby Donna 8/32  
*Puglia, Italy*  
Riesling, Urban 9/36  
*Germany*

#### *Reds*

- Merlot, Bogle 8/32  
*California*  
Pinot Noir, Decoy 11/44  
*California*  
Cabernet Sauvignon, Grayson Cellars 9/36  
*California*  
Cabernet Sauvignon, Bogle Twenty Acres 8/32  
*California*  
Cabernet Sauvignon, Chronic Cellars Sir Real 11/44  
*Paso Robles, California*  
Malbec, Kaleu 9/36  
*Mendoza, Argentina*  
Red Blend, Ca' Momi 10/40  
*Napa, California*

#### *Firepit Mules*

**Lemon Mule** – Tito's Vodka, Limoncello, Saranac Ginger Beer, and Fresh Squeezed Lemon Juice 8.50

**Cucumber Mule** – Three Olives Cucumber Lime Vodka, St. Germaine, Muddled Cucumber, Saranac Ginger Beer, Fresh Squeezed Lime Juice 8.50

**Peach Basil Mule** – Absolut Peach Vodka, Fresh Muddled Basil, Saranac Ginger Beer, Fresh Squeezed Lemon Juice 8.50

**Texas Mule** – Tito's Vodka, Saranac Ginger Beer, Fresh Squeezed Lime Juice 8.50

**Caramel Apple Mule** – Crown Apple, Dekuyper Buttershots Liqueur, Ginger Beer with an Apple Slice Garnish 8.50

**Pumpkin Spice Mule** – Tito's Vodka, Pumpkin Puree, Pumpkin Pie Spice, Ginger Beer 8.50

**Fire Mule** – Fireball Whiskey and Ginger Beer, Topped with Maraschino Cherries 8.50

**Orange-Irish Mule** – Jameson Orange Whiskey, Fresh Squeezed Orange, Ginger Beer 9

#### *Firepit Harvest Cocktails*

**Juicy Apple Bourbon** – Four Roses Bourbon, Splash of Simple Syrup, Splash of Maple Syrup, Apple Juice, Fresh Squeezed Lemon 9

**PB&J** – Skrewball Peanut Butter Whiskey and Chambord Liqueur, Served Over Ice 9

**"Pit of Fire"** – Makers Mark Bourbon, Simple Syrup, Fresh Squeezed Lemon. Served Over Ice with a Merlot Floater 9

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

**Tiramisu White Russian** – Captain Morgan, Kahlua, Splash of Simple Syrup, and Cream. Served in a Coco Powder Rimmed Collins Glass 9

**Autumn Fizz** – Beefeater's Gin, Apple Cider, Simple Syrup, Cinnamon Sugar Rim 8.50

#### *Specialty Cocktails*

**Charred Fruit Sangria** – Kaleu Malbec, Dragon Berry Rum, Lazzaroni Amaretto & Orange Juice, Wood Fired Limes, Oranges & Pineapple 8.50

**Fall Sangria** – Cielo Pinot Grigio, Pumpkin Puree, Pumpkin Pie Spice, Spiced Apple Cider 8.50

**Spiced Cider Margarita** – Jose Cuervo Gold Tequila, Fresh Squeezed Lemon, Apple Cider, Triple Sec, and Simple Syrup 9

**Autumn Aperol Spritz** – Aperol Liqueur, Simple Syrup, Soda Water, Apple Cider and Orange Juice. Topped with Champagne 8.50

#### *Firepit Martinis*

**The Pit Smoretini** – Pinnacle Whipped Vodka, Crème de Cacao, Chocolate Syrup, and Cream; Served in a Graham Cracker Rimmed Glass w/Marshmallows 9

**Espresso-tini** – Tito's Vodka, Kahlua Liqueur, Espresso 9  
"Spice it up" with Pumpkin Spice, Pistachio, Bailey's or Vanilla 1

**Pumpkin Pie Martini** – Pinnacle Whipped Vodka, Bailey's Liqueur, Pumpkin Puree, Pumpkin Pie Spice, and Cream. Topped with a Graham Cracker Rim & Whipped Cream 9

**Spiced Pear-tini** – Absolut Pear Vodka, Lazzaroni Amaretto, Honey, Fresh Squeezed Lemon, and Bitters. Served in a Cinnamon Sugar Rimmed Glass 9