



Snacks

Mexican Shrimp Cocktail	13
Spiced Clamato Avocado Cucumber Pico De Gallo	
Calamari con Jalapenos	14
Masa Fried Calamari Crispy Jalapeno Rings Red Chile Marinara	
Green Chile Parmesan Wings	12
Twice Cooked Chicken Wings Green Chile Butter Shaved Parmesan Cilantro	
Black Bean Hummus	12
FIRE Black Bean Hummus Roasted Corn Cilantro Sea Salted Tostadas	
Green Chile Crab Dip	14
Blue Crab Three-Cheese Roasted Corn Candied Green Chile Tortilla Chips	

Soup & Salad

Green Chile Bisque	8
Cornbread Crouton Queso Fresco Cilantro Drizzle	
Soup Du Jour	8
Chef's Daily Creation	
Garden Harvest Salad	9
Fresh Picked Baby Greens Heirloom Tomato Cucumber Carrot Shaved Onion	
Classic Caesar	10
Crisp Romaine Parmesan Seasoned Croutons Creamy Caesar	
Mexi-Cobb	12
Greens Grilled Chicken Cucumber Roasted Corn Tomato Tortilla Strip Avocado Green Chile Ranch	
Jim's Wedge	10
Iceberg Wedge Red Onion Tomato Bacon Crumble House Buttermilk Bleu	

Seafood

Honey-Tequila Salmon*	24
Tequila Brined Salmon Black Bean Cassoulet Charred Scallion Lime Crema	
Seafood Skewer	25
Prawns Jumbo Scallops Swordfish Cilantro Rice Southwest Slaw	
Spiced Crab Cakes	28
Jumbo Lump Crab Cakes "Street" Corn Green Chile Remoulade	
Seafood Enchiladas	24
Shrimp Scallop Crab Blue Corn Green Chile Confit Tomato Preserves Baby Herbs	

**Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of foodborne illness
18% gratuity added to bill for parties of six or more*



Plates

“Smothered” Chicken	18
Hand Battered Chicken Garlic Smashed Potatoes “Street” Corn Green Chile Country Gravy	
Mexi-Coke Ribs	17
Twice Cooked ½ Rack Spiced Potato Wedges Southwest Slaw Mexi-Coke BBQ	
FIRE Filet*	34
Fire Gilled Filet Chipotle Potato Gratin Red Chile Demi Grilled Veggie	
Chicken Guajillo	18
Achiote Roasted Chicken Breast Garlic Smashed Potatoes Grilled Veggies Guajillo Honey	
Ribeye “Adovada”*	28
Red Chile Cured Beef Ribeye Chipotle Potato Gratin Charred Veggies Tumbleweed Poblano	

Bowls

Blackened Shrimp Penne	20
Blackened Shrimp Mushroom Green Chile Sundried Tomato Red Chile Cream	
Loaded FIRE Mac & Cheese	18
Cavatappi 3 Cheese Cream Green Chile Grilled Chicken Pico de Gallo Queso Fresco Cilantro	
FIRE FIT Pollo Verde Bowl 350 calories	13
Grilled Chicken Calabacitas Green Chile Scallion Avocado Tomatillo Drizzle	
FIRE FIT Tuscan Salmon Bowl* 340 calories	15
Balsamic Salmon White Beans Kale Vine Ripe Tomatoes Marinated Artichokes Baby Basil	
FIRE FIT Vegan Bowl 250 calories	12
Hominy Cake Cabbage Tomato Onion Green Chile Pickled Radish Guajillo Broth Cilantro	

Casual Fare

FIRE Nachos (Beef or Chicken)	10
House Cut Chips Jack Cheese Sauce Lettuce Tomato Jalapeno Sour Cream	
The “Jim” Burger*	15
Green Chile Avocado Mushrooms Jack Cheese LTO Brioche	
All-American Burger*	13
Bacon American Cheese LTO Brioche	
Chicken Quesadilla	10
Jumbo Tortilla Grilled Chicken Jack Cheese Peppers Onions Green Chile Chipotle Sour Cream	
Grilled Cali Chicken	12
Bacon Avocado Spread Green Chile Jack Cheese LTO Dijon Aioli Brioche	

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