

1132 16TH STREET
SACRAMENTO, CA 95814
PH 916 446.0888

FIRESTONE

◦ PUBLIC HOUSE ◦

HOURS OF OPERATION
MON & TUES 11am-12am
WED & THURS 11am-1am
FRI 11am-2am
SAT 9am-2am
SUN 9am-12am

STARTERS

Spicy Edamame 7.50

Garlic, ginger, sesame oil, chili flakes,
oyster sauce, soy sauce

Giant Bavarian Pretzel 10.25

Served with pimento cheese and
honey-stone ground mustard

Firestone Wings 11.75

Traditional or boneless. Choice of classic buffalo,
thai chili or chipotle BBQ sauce, celery sticks,
ranch or bleu cheese dressing

Pulled Pork Nachos 13.95

House-smoked pulled pork, pickled jalapeño,
pepper jack, cheese sauce, tomatoes, cilantro,
guacamole, sour cream, onions, spicy ranch

Chicken and Jalapeño Dip 9.95

Pepperjack cheese, bechamel sauce, panko,
chicken, pickled jalapeños

Avocado Eggrolls 9.95

Black beans, cheese sauce, peppers, cilantro,
thai chili sauce

Banh Mi Sliders 9.95

Grilled pork, cilantro, pickled vegetables, jalapeño

Beer Battered Fish n Chips 12.25

Alaskan cod, french fries, lemon, tartar sauce

Nacho Tots 11.25

Smoked pork, nacho cheese, tomatoes, onions,
pickled jalapeños, guacamole

Ahi Poke Tostada^{1,2} 14.25

Ahi tuna, avocado, mango, jalapeños, wonton chips

Fish Tacos 14.25

Grilled Alaskan cod, mango salsa, spicy ranch,
cabbage, jalapeños

SOUPS/SALADS

Daily Soup 6.25

Tomato Mozzarella Soup 6.25

Garlic croutons

Firestone Chili 7.25

Sour cream, onions, cheddar cheese

Field Greens 8.50

Bleu cheese, candied almonds, dried cranberries,
honey-dijon vinaigrette

Classic Caesar Salad^{1,2} 8.50

Crisp chopped romaine leaves, garlic croutons,
shaved parmesan

add chicken 4.95 add shrimp 5.95

Buffalo Chicken Salad 13.95

Breaded chicken strips tossed in buffalo sauce,
romaine and spinach, bell pepper, carrots, jicama,
granny smith apples, bleu cheese crumbles,
ranch dressing

Grilled Salmon Salad^{1,2} 15.95

Mixed greens, red cabbage, cherry tomatoes, jicama,
crunchy almonds and top ramen, plum dressing

Grilled Chicken Cobb Salad 13.50

Romaine lettuce, applewood smoked bacon, eggs,
tomatoes, avocado, bleu cheese, ranch dressing

Southwestern Chicken Salad 13.95

Romaine lettuce, black beans, pepper jack cheese,
red peppers, jicama, onions, cherry tomatoes, avocado,
red cabbage, grilled ancho chicken, ranch dressing

Grilled Skirt Steak Salad^{1,2} 15.95

Mixed greens, fresh mozzarella, cherry tomatoes,
red onions, balsamic vinaigrette

1 Served raw or undercooked or contains raw or undercooked ingredients

2 Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

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PIZZAS

Firestone Combo 14.95

Tomato sauce, mozzarella cheese, salami, pepperoni, pork sausage, black forest ham, basil, parmesan

Pepperoni 14.50

Herb tomato sauce, mozzarella cheese, black olives, parmesan

Prosciutto 14.50

Roasted mushrooms, caramelized onion, fontina cheese, garlic, arugula, white truffle oil

Hawaiian 14.50

Black forest ham, pineapple, herb tomato sauce, mozzarella cheese

BBQ Chicken 14.50

Chipotle BBQ sauce, red onion, roasted red peppers, fontina cheese, cilantro

Garlic Chicken 14.50

Garlic cream sauce, fontina cheese, spinach, mushrooms, parmesan

Wild Mushroom 14.50

Mozzarella cheese, garlic cream, basil, parmesan

Lobster 14.95

Chopped lobster, fontina, mozzarella cheese, tomatoes, green onions, cream sauce

Italian 14.50

Salami, pork sausage, herb tomato sauce, mozzarella cheese, shaved parmesan, basil

Pesto 13.50

Basil pesto, artichoke hearts, kalamata olives, tomato, mozzarella cheese

Half Sandwich with Soup or Salad 9.95

(available Mon-Fri 11am-3pm)

Select from below

Chicken Club | BLT | Reuben
Mixed Field Greens | Caesar Salad
Daily Soup | Chili

SANDWICHES

SERVED WITH YOUR CHOICE OF FRENCH FRIES,
CRISS CUT FRIES OR MIXED GREENS

Reuben Sandwich 13.50

Thousand island, sauerkraut, gruyère cheese, dark rye bread

Grilled Rib-Eye Steak Sandwich^{1,2} 15.75

Garlic aioli, gruyère cheese, onions, mushrooms, hoagie roll

Chicken Club 13.50

Avocado, bacon, jalapeño aioli, tomatoes, mixed greens, whole wheat bread

Philly Cheesesteak^{1,2} 14.95

Ribeye, peppers, onions, cheese sauce, hoagie roll

Firestone Burger 11.95

½ pound burger, pickles, onions, tomatoes, lettuce, thousand island dressing

add cheese .95 add avocado .95

add bacon 1.95 add mushrooms 1.95

add pastrami 2.95

Seared Ahi Tuna Burger^{1,2} 16.95

Sriracha mayonnaise, pickled cucumbers, avocado, daikon sprouts

Sriracha Candied Bacon Grilled Cheese 13.50

Sliced toasted brioche, caramelized onions, mozzarella and cheddar, hatch chiles, sliced tomato

BLT 12.50

Basil pesto, tomatoes, applewood smoked bacon, mixed greens, sourdough bread

Grilled Portabello Mushroom Burger 11.95

Pimento cheese, caramelized onions, roasted peppers, garlic aioli, field greens

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ENTRÉES

Cajun Shrimp Pasta 18.50

Andouille sausage, peppers, green onions, spicy tomato sauce, parmesan cheese, fusilli pasta

Soft Shell Crab Tacos 18.50

Fried soft shell crab, corn tortilla, lettuce, tomatoes, spicy ranch, mixed green salad

Famous Brandy Fried Chicken 17.95

French fries or mixed greens

Fried Chicken Jambalaya 18.50

Andouille sausage, shrimp, peppers, green onions, dirty rice

Beer Battered Fish n Chips 16.95

Alaskan cod, french fries, lemon, tartar sauce

Baby Back Ribs 18.95

Half rack smoked ribs, chipotle BBQ sauce, french fries or mixed greens

Fried Chicken and Ribs Combo 19.95

French fries or mixed greens

Grilled Salmon Filet^{1,2} 22.95

Goat cheese risotto with cherry tomato, asparagus, lemon, Harissa sauce, herb salad

Skirt Steak and Enchiladas^{1,2} 18.95

Grilled ancho marinated skirt steak, pepper jack enchiladas

Grilled Blackened Rib Eye Steak^{1,2} 24.95

Roasted fingerling potatoes, sauteed peppers and onions

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MOCKTAILS

Blackberry Faux-jito 3.95

Blackberries, mint and limes muddled with blackberry torani syrup and topped with lemon-lime and soda water.

Firestone Punch 3.95

Orange juice, pineapple juice, cranberry juice, and blackberry syrup topped with lemon-lime soda.

Firestone Lemonade 3.50

Hand crafted lemonade made with fresh lemons, lemon juice, and soda water.

Ginger Beer 3.50 Red Bull 4.50

Voss Water (still) 4.00

San Pellegrino (sparkling) 4.00

Orange Juice 3.50

Beverages 2.95

Pepsi Diet Pepsi Mist Twist Root Beer

Dr. Pepper Diet Dr. Pepper

Hot or Iced Tea Lemonade

Peerless Coffee 3.25

DESSERTS

OMG!! 7.25

Carrot cake, vanilla ice cream, pecans, caramel sauce, powdered sugar

Double Chocolate Cake 7.25

Berry purée, vanilla ice cream

Brownie Sundae 7.25

Hot fudge, peanuts, vanilla ice cream, whipped cream

Dessert Nachos 7.25

fried flour tortillas tossed in cinnamon and sugar, vanilla ice cream, chocolate syrup, caramel, strawberries, whipped cream

Kona Ice Cream Sandwich 6.25

Coffee ice cream, macadamia nut cookie

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BEER

PILSNERS

◦ CRISP, DRY, TANGY BITE ◦

- ▣ Auburn Alehouse, Gold Country, Auburn, CA 5.4% 6.5/8
- North Coast, Scrimshaw, Fort Bragg, CA, 4.4% 6.5/8

LIGHT LAGERS

◦ LOW CALORIE, CRISP, REFRESHING ◦

- Bud Light, St. Louis, MO, 4.2% 5.5/6.5
- Coors Light, Golden, CO, 4.2% 5.5/6.5
- Grupo Modelo S.A. De C.V, Modelo Especial, Mexico, 4.4% 6.5/8

BLONDE ALE

◦ LIGHT, WELL-BALANCED, EASY-DRINKING ◦

- Revision, Blonde NV, Sparks, NV, 5.5% 6.5/8
- Firestone Walker, 805, Paso Robles, CA, 4.7% 6.5/8
- Kona Brewing Co., Big Wave Golden Ale, Kailua, Kona, HI, 4.4% 6.5/8
- Ommegang, Hennepin (Farmhouse Saison), Cooperstown, NY, 7.7% 7.5/9

PALE LAGERS

◦ CLEAN DRY, REFRESHING ◦

- Stella Artois, Leuven, Belgium, 5.2% 6.5/8

CIDERS

◦ FRUITY, SPARKLING, SWEET ◦

- ▣ North Canyon, Original Dry Apple, Apple Hill, CA, 6% 6.5/8
- ▣ Rotating Common Cider, Auburn, CA 6.5/8.5

WHITE ALES

◦ ORANGE, CITRUS, CORIANDER ◦

- Allagash, White Ale, Portland, ME, 5.2% 6.5/8
- Blue Moon, Golden, CO, 5.4% 6.5/8

PALE ALES

◦ HOPPY, FLORAL, AROMATIC ◦

- ▣ Bike Dog, Mosaic, Sacramento, CA, 5.5% 6.5/8
- Sierra Nevada Pale Ale, Chico, CA 5.6% 6.5/8

▣ Local Beer within 30 miles

BAVARIAN HEFEWEIZENS

◦ ZESTY, SPICED, REFRESHING ◦

- ▣ Sudwerk, Bavarian Hefeweizen, Davis, CA, 4.5% 6.5/8

INDIA PALE ALES (IPA'S)

◦ HOPPY BITTERNESS, PINEY, FLORAL ◦

- ▣ Device, What the Haze, Sacramento, CA, 6.5% 8/10
- Coronado, Coastwise, San Diego, CA 5% 6.5/8
- ▣ Out of Bounds, Juiced Grapefruit Double, Rocklin, CA, 8% (pint) 7.5
- ▣ New Glory, Rotating, Sacramento, CA, (varies) varies
- ▣ Knee Deep, Hoptologist, Auburn, CA, 9% (goblet) 7.5
- Deschutes, Fresh Squeezed IPA, Bend, OR, 6.4% 6.5/8
- Elysian, Space Dust, Seattle, WA, 8.2% 7.5
- Revision, Rotating Hazy, Sparks, NV (varies) (varies)
- Lagunitas, IPA, Petaluma, CA, 6.2% 6.5/8
- Fieldwork Brewery, Rotating, Berkeley, CA, (varies) varies
- Ballast Point, Sculpin IPA, San Diego, CA, 7% 8/10
- ▣ Track 7, Panic IPA, Sacramento, CA, 7% 6.5/8

AMBER AND RED ALES

◦ MALTY, CARAMEL, BALANCED ◦

- Pizza Port, Shark Bite, San Diego, CA, 5.7% 6.5/8
- Firestone Walker, Double Barrel Ale, Paso Robles, CA, 5% 6.5/8

STRONG ALES

◦ COMPLEX, SPICED, FRUITY FINISH ◦

- ▣ Monk's Cellars, St. Bernardus Tripel, Roseville, CA, 8% (goblet) 8
- Latitude 33, Honey Hips, Vista, CA, 8.3% (goblet) 8

BROWN ALES

◦ MALTY, ROASTED, NUTTY ◦

- ▣ Fort Rock, Ready to Wear Brown Ale, Rancho Cordova, CA, 5.8% 6.5/8

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BEER

STOUTS

◦ HEARTY, FULLY ROASTED, CREAMY ◦

- Belching Beaver, Peanut Butter Milk Stout, 6.5/8
San Diego, CA, 5.3%
- Guinness Stout, Dublin, Ireland, 4.1% 6.5/8

PORTERS

◦ RICH, CHOCOLATE, COFFEE ◦

- Heretic Brewing Co., Shallow Grave, 6.5/8
Fairfield, CA, 7%

AMERICAN WHEAT

◦ SWEET AND MALTY ◦

- 21st Amendment, Hell or High Watermelon, 6.5/8
San Francisco, CA, 4.9%

CREAM ALE

◦ LOW HOPS, CREAMY ◦

- Mother Earth, California Creamin', Vista, CA, 5.2% 6.5/8

DUNKEL LAGER

◦ DARK, MALTY, FLAVORFUL ◦

- Grupo Modelo S.A. De C.V., Modelo Negra, 6.5/8
Mexico, 5.4%
- Weinstephan, Hefeweissbier Dunkel, 6.5/8
Friesing, Germany, 5.3%

KÖLSCH

◦ LIGHT, SMOOTH, EASY DRINKING ◦

- ☞ Crooked Lane, Veedels Brau, Auburn, CA, 5.3% 6.5/8

BEER FLIGHTS

Create Your Own Flight
Pick four beers from the menu
(Price varies depending on choice)

ROTATING STYLE BREWERIES

The world of beers is ever changing. In order to offer our guests the best experience possible, we will offer a variety of constantly rotating handles.

Please ask your server.

- ☞ Urban Roots, Sacramento, CA
Modern Times, San Diego, CA

☞ Local Beer within 30 miles

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COCKTAILS

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The Red Goose 10

Grey Goose vodka, lime juice, simple syrup,
cranberry Red Bull

Dragonberry Mojito 10

Bacardi Dragonberry rum, fresh squeezed lime,
muddled mint and strawberries,
splash of soda water, lemon-lime soda

Smokey the Bear 10

Illegal Mezcal Reposado tequila, Don Julio tequila, lemon
and grapefruit juice, angostura bitters

The Forbidden Fruit 10

Crown Royal whisky, liquid alchemist orgeat,
apricot preserves, lemon juice

Ritual 75 10

Oxley gin, lemon juice, raspberries, champagne

Rum 'n Honey 10

Bacardi Cuatro rum, lemon juice, honey syrup,
berry jam, mint

Sideway Sour 10

Bulleit Bourbon, Di Sarrono liqueur, lemon and orange juice,
Sandman's Founders Reserve Port

Sour Patch Kid 10

Absolut Elyx vodka, lemon juice,
simple syrup, raspberries

Ketel One Mule 10

Ketel One vodka, lime juice, ginger beer

Peach Mule 10

Ketel One vodka, Combier Peach liqueur, lime juice,
ginger beer

SKINNY DRINKS

(LESS THAN 200 CALORIES)

Skinny Pomegranate Martini 10

Grey Goose L'Orange vodka, lime, orange and
pomegranate juice, agave nectar

Skinny Lemondrop 10

Grey Goose Citron vodka, squeezed lemon
sweetened with Splenda

Skinny Margarita 10

Cazadores Blanco tequila, lime juice,
lemon juice, agave nectar

Our specialty cocktails are hand crafted
using only the freshest ingredients
and natural juices



FIRESTONE HAPPY HOUR

◦ MON-FRI 3PM-6PM ◦ SUN-THU 9PM-CLOSE ◦

\$1 off all Big Drafts

\$2 off all Wines by the Glass

\$5 Well Drinks

\$3 off Specialty Cocktails

1/2 off All Pizzas

1/2 off Select Appetizers

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WINE

	Glass	Bottle
WHITES		
Sparkling		
Martini and Rossi Prosecco, Italy, NV		36
Domaine Chandon, Classic Brut, California	11	
Pinot Grigio		
Benvolio, Italy	9	34
Riesling		
Kendall-Jackson, Monterey	9	34
Rosé		
Domaine Chandon, California	12	
Tinto Rey, Dunnigan Hills	9	34
Sauvignon Blanc		
Kim Crawford, Marlborough, New Zealand	11	44
Chardonnay		
Toasted Head, California	9	36
La Crema, Sonoma Coast	12	44
REDS		
Malbec		
Trivento, Reserve, Argentina	8	32
Blends		
Clarksburg Wine Company, Delta Rouge, Clarksburg	10	36
Pinot Noir		
Lucky Rock, Sonoma, Monterey, San Benito	11	40
Zinfandel		
Bone Shaker, Lodi	10	36
Cabernet Sauvignon		
Matchbook, Dunnigan Hills	10	36
Newton, Napa Valley	13	48

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BRUNCH
SAT & SUN
9am-3pm

BRUNCH

BREAKFAST

Malt Waffles 9.50

Fresh whipped cream, fresh fruit, powdered sugar

Cinnamon Roll French Toast 11.50

Cream cheese glaze, powdered sugar

Buttermilk Pancakes 10.95

Maple syrup, butter

2 Egg Breakfast^{1,2} 11.25

Choice of applewood smoked bacon, chicken apple sausage
maple brown sugar bacon sausage, or black forest ham,
breakfast potatoes, toast

Smoked Pulled Pork Eggs Benedict^{1,2} 14.50

English muffin, poached eggs, chipotle hollandaise,
breakfast potatoes

Chicken Apple Sausage Scramble^{1,2} 13.50

Eggs, chicken apple sausage, fontina cheese,
breakfast potatoes, toast

Vegetable Scramble^{1,2} 12.50

Eggs, spinach, cherry tomatoes, fontina cheese,
breakfast potatoes, toast

Breakfast Burrito^{1,2} 12.50

Chicken chorizo, eggs, pepper jack cheese,
breakfast potatoes, guacamole, black beans, fresh salsa

Chilaquiles (Breakfast Nachos)^{1,2} 13.50

Corn tortilla chips, spicy tomato sauce, cilantro, guacamole,
scrambled egg, pepper jack cheese, jalapeño, sour cream

Firestone Open Face Sandwich^{1,2} 13.50

French toast, black forest ham, fried eggs, gruyère cheese,
chipotle hollandaise, breakfast potatoes

Sweet Potato Hash 12.95

Egg whites, peppers, onions, spinach,
roasted tomato salsa, corn tortillas

Fresh Fruit Plate 6.95

Seasonal fruit

SIDES

Applewood Smoked Bacon Chicken Apple Sausage
Maple Brown Sugar Bacon Sausage Black Forest Ham
3.95

2 Eggs 3.95 Breakfast Potatoes 3.95
Toast 2.95

STARTERS

Spicy Edamame 7.50

Garlic, ginger, sesame oil, chili flakes,
oyster sauce, soy sauce

Giant Bavarian Pretzel 10.25

Served with pimento cheese and
honey-stone ground mustard

Firestone Wings 11.75

Traditional or boneless. Choice of classic buffalo,
thai chili or BBQ sauce, celery sticks,
ranch or bleu cheese dressing

Pulled Pork Nachos 13.95

Pickled jalapeño, pepper jack, cheese sauce,
tomatoes, cilantro, guacamole, sour cream,
onions, spicy ranch

Avocado Eggrolls 9.95

Black beans, cheese sauce, peppers, cilantro,
thai chili sauce

Beer Battered Fish n Chips 12.25

Alaskan cod, french fries, lemon, tartar sauce

Ahi Poke Tostada^{1,2} 14.25

Ahi tuna, avocado, mango, jalapeños, wonton chips

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BRUNCH

SOUPS/SALADS

Daily Soup 6.25

Tomato Mozzarella Soup 6.25
Garlic croutons

Firestone Chili 7.25

Sour cream, onions, cheddar cheese

Field Greens 8.50

Bleu cheese, candied almonds, dried cranberries,
honey-dijon vinaigrette

Buffalo Chicken Salad 13.95

Breaded chicken strips tossed in buffalo sauce, romaine
and spinach, bell pepper, jicama, granny smith apples,
bleu cheese crumbles, ranch dressing

Grilled Chicken Cobb Salad 13.50

Romaine lettuce, applewood smoked bacon, eggs,
tomatoes, avocado, bleu cheese, ranch dressing

Southwestern Chicken Salad 13.95

Romaine lettuce, black beans, pepper jack cheese,
red peppers, jicama, onions, cherry tomatoes, avocado,
red cabbage, grilled ancho chicken, ranch dressing

SANDWICHES

SERVED WITH YOUR CHOICE OF FRENCH FRIES,
CRISS CUT FRIES OR MIXED GREENS

Reuben Sandwich 13.50

Thousand island, sauerkraut, gruyère cheese, dark rye bread

Philly Cheesesteak^{1,2} 14.95

Ribeye, peppers, onions, cheese sauce, hoagie roll

Firestone Burger^{1,2} 11.95

½ pound burger, pickles, onions, tomatoes, lettuce,
thousand island dressing

add cheese **.95** add avocado **.95** add bacon **1.95**

add mushrooms **1.95** add pastrami **2.95**

BLT 12.50

Basil pesto, tomatoes, applewood smoked bacon, mixed greens

Sriracha Candied Bacon Grilled Cheese 13.50

Sliced toasted brioche, caramelized onions,
mozzarella and cheddar, hatch chiles, sliced tomato

Chicken Club 13.50

Avocado, bacon, jalapeño aioli, tomatoes,
mixed greens, whole wheat bread

PIZZAS

Firestone Combo 14.95

Tomato sauce, mozzarella cheese, salami, pepperoni,
pork sausage, black forest ham, basil, parmesan

Pepperoni 14.50

Herb tomato sauce, mozzarella, black olives, parmesan

Prosciutto 14.50

Roasted mushrooms, caramelized onion, fontina cheese,
garlic, arugula, white truffle oil

BBQ Chicken 14.50

Chipotle BBQ sauce, red onion, roasted red peppers,
fontina cheese, cilantro

Italian 14.50

Salami, pork sausage, herb tomato sauce,
mozzarella, shaved parmesan, basil

Pesto 13.50

Basil pesto, artichoke hearts, kalamata olives,
tomato, mozzarella cheese

COCKTAILS

Firestone Bacon Bloody Mary 11

Bacon infused vodka, served with a slab of
applewood smoked bacon, celery,
pickled green bean, pepperoncini, olives,
lime, pickled onion, rimmed with applewood
smoked bacon bits

Absolut Peppar Bloody Mary 8.50

Beermosa 7.50

Bottomless Beermosa 13

with purchase of an entrée

Classic Mimosa 7

Bottomless Mimosas 12

with purchase of an entrée

Chocolate Old Fashioned 11

Bulliet bourbon infused with cocoa puffs,
Bitter Truth nut bitters, Bitter Truth orange bitters

Peach Bellini 9

Fresh peach purée with a hint of lemon,
topped with sparkling wine

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\$1 off all Big Drafts

\$2 off all Wines by the Glass

\$5 Well Drinks

\$3 off Specialty Cocktails

1/2 off All Pizzas

1/2 off Select Appetizers

THE BIG GAME

PRIVATE DINING ◦ SPECIAL EVENTS

Let our team host your team.
Plan your next big event with us.
Parties from 20 to 300.

Call 916/442.8855 for details.

