

FireWorks

RESTAURANT & BAR

**All-Local Draft Brews, Oregon Wines
 Infused Cocktails, Premium Spirits
 Happy Hour Pub Food Specials**

FireWorks Restaurant proudly supports over 25 local organic family farmers, ranchers, fisherfolk, cheesemakers, brewers and vintners.

FireWorks Local Craft Brews

“Think Globally, Drink Locally!”

Proudly serving all-local draft ales, brewed within 50 miles of Corvallis

Raspberry Wheat	Block 15 Brewery	4.25
Belgian Wit	Oregon Trail	4.75
Summer Radiant Ale	Ninkasi Brewing	4.75
Total Domination IPA	Ninkasi Brewing	4.75
Alpha IPA	Block 15 Brewery	4.25
Ridgeback Red	Block 15 Brewery	4.25
Imperial Rye	Block 15 Brewery (14 oz)	5.75
Nebula Oatmeal Stout	Block 15 Brewery	4.25
FireWorks Taster Tray	Samples of 8 local brews	10.75
Pabst Blue Ribbon	2.75	Bud Light 3.25
Gluten Free Beer	4.75	Beck's Non-Alcoholic 4.00

Don't miss the South Block Happy Hour!

\$3.50 Block 15 Pints, \$5 Food Specials, see back page 

Single Malts & Premium Spirits

Glenfiddich 12 year	Woodford Reserve
Macallan 12 year	Knob Creek
Laphroaig 15 year	Maker's Mark
Glenlivet 18 year	Pendleton Whisky
Courvoisier VSOP	Jameson Irish
Clear Creek Brandy	Patron Silver
Grey Goose	Sauza Hornitos
Ketel One	Lucid Absinthe

Premium Liqueurs & Cordials

Cointreau	Frangelico
Grand Marnier	Disaronno
Chambord	Godiva Dark
Pernod	Godiva White

FireWorks Specialty Cocktails

Ocean's Breeze house infused citrus vodka, cranberry, fresh grapefruit	7
Strangely Perfect vodka, passionfruit, muddled jalapeno, organic lime	6
Raspberry Lemon Drop house infused raspberry vodka, triple sec, organic lemon, served up in a sugared rim	7
FireWorks Mojito Refreshing! Rum, muddled mint, organic lime & soda	7
Passionfruit Royale vodka, passionfruit puree, organic lime, shaken & floated with cava champagne	6
High Desert Juniper Bendistillery gin, muddled rosemary, fresh grapefruit, served up with a salted rim	9
Lavender Rose Infused Martini house infused lavender gin, vodka, rose syrup, fresh lime, served up	7
Firecracker Margarita Spicy! House infused pineapple jalapeno tequila, triple sec and organic lime, served up with a salted rim	7
Passionfruit Martini Crater Lake vodka, triple sec, passionfruit, syrup	8
Fire Water Martini Absolut Peppar, Beefeater gin, shaken and served up with jalapeno stuffed olives	9
Passionfruit Raspberry Marguerita Sauza Hornitos, passionfruit & organic lime, floated over raspberry liqueur, served up with a sugar rim	8
Sapphire Gimlet Bombay Sapphire, organic mint & lime	8

FireWorks Classic Cocktails

Pomegranate Martini vodka, triple sec, fresh pomegranate juice, lime	6
FireWorks Cosmo vodka, triple sec, organic lime, cranberry	6
Lemon Drop vodka, triple sec, fresh lemon, sugared rim	6
Ginger Lemon Drop vodka, triple sec, fresh lemon & ginger	6
Blazing Mary vodka, spicy veggie puree, jalapeno stuffed olive garnish	6
House Margarita tequila, triple sec, fresh lime, salted rim	5

Coffee Drinks & Dessert Cocktails

Flaming Spanish Coffee Kahlua, Bacardi 151, triple sec, Pacifica Colombian coffee, whipped cream	7
Irish Chai Latté Jameson, Bailey's, Oregon Chai, Whipped	7
Sweet Love Kahlua, Banana Rum, Pacifica Colombian (Try this iced!)	6

Fine Local Wines

Vin Rouge

2006 Chateau Lorane Baco Noir (Oregon) Linde Kester's award-winning rare varietal: a rich, dark full-bodied wine with tangy berry & fruit along with moderate oak	45
2006 Chateau Lorane Maréchal Foch (Oregon) generous berry, plum and cassis, hints of semisweet chocolate	36
2004 Rogue Valley Syrah (Oregon) rich, full-bodied, ripe plum, berry & cherry	glass 9.50 39
2007 Chateau Lorane Pinot Noir (Oregon) bright cherry, plum, touch of pepper & clove, firm tannins	glass 8.00 30
2006 Chateau Lorane Merlot (Oregon) delicious plum & berry, moderate oak & tannin structure	glass 7.50 28
House Cabernet Sauvignon	glass 5.00 15

Vin Blanc

2008 Territorial Pinot Gris (Eugene) pear aromas, round mouth-feel, well-balanced	glass 8.00 30
2007 Chateau Lorane Chardonnay (Oregon) hints apple, pear, citrus, vanilla, toasty, nutty oak	glass 7.50 28
2006 Territorial Riesling (Eugene) aromatic, seductive, off-dry style	glass 7.50 28
House Sauvignon Blanc	glass 5.00 15

Dessert Wines & Champagne

Cava Brut Champagne (Cristalino, Spain) dry sparkling cava, perfect for seafood	375 ml split 12 750 ml 20
Chateau Lorane Mead (Oregon) Organic fruit and organic honey, a taste of the summer!	glass 7.50

Divinely Decadent Desserts

Flourless Fondant au Chocolat with Strawberry Coulis and Seasonal Fruit 7

Northwest Berry Crisp with Homemade Caramel Orange Ice Cream 6

Frozen Chocolate Peanut Butter Mousse with Chocolate Ganache 7

Flame Kissed Chai Spice Creme Brulee with Almond Tuile Cookie 6

French Vanilla Bean Tapioca Pudding topped with Cashew Maple Whip 6

Housemade Sorbets served with Almond Tuile Cookie 6

Coffees, Teas & Hot Chocolate

Pacifica Organic Espresso 3.75

Pacifica Organic Cappuccino or Latté 4.25

Mocha - Regular or Mexican (spicy) 4.50

Hot Cocoa - Regular or Mexican 3.75

Oregon Chai Latté 3.75

Pacifica Brewed Colombian or Decaf 2.75

Organic Iced Herbal Tea 2.75

Our refreshing blend of mint & green teas

Fair Trade Choice Organic Teas 2.50

Darjeeling, Zencha Green, Earl Grey, Vanilla Hazelnut*, Blackberry*, Peppermint*, Chamomile* (*caffeine free)

FireWorks Fizzies 4

Refreshing Blends of Seltzer & Fresh Fruit Purees

Passionfruit

Pomegranate

Ginger Lemon

Rose Lime

Cranberry

Lemon & Lime

Housemade Ginger Ale

Natural Soft Drinks

Hand Shaken Lemonade 3.25

Hand Shaken Limeade 3.25

Knudsen Organic Sparkling Cider 24 oz 8.50

Classic Soft Drinks

Mario Pastega's Pepsi

Diet Pepsi

Sierra Mist (Lemon Lime)

Mug Root Beer

2.75 with 1 free refill

FireWorks presents

The South Block Happy Hour!

Daily 4-6pm; Weekdays 9pm-Close;

Friday & Saturday 10pm-Close



Block 15 Pints 3.50

House Wine 4.25 **Well Cocktails** 3.25

PBR 2.00 **Bud Light** 2.50

👉 **\$5 Happy Hour Pub Specials \$5** 👈

Wood Fired Pizzette 7" Pizza with Choice of Topping:
Mushrooms, Kalamata Olives, Onions, Tomato, Pepperoni,
Jerked Chicken, Sausage, Bacon (extra toppings, add \$1)

Wood Fired Natural Beef Burger with Lettuce,
Tomato & Onion

Wood Fired Sun Burger with Lettuce, Tomato & Onion

Wood Fired BBQ Chicken Sandwich with Lettuce,
Tomato & Onion

Wood Fired Cheddar Mac Pasta with Cheddar Sauce

Wood Fired Bread Sticks with Mozzarella & Asiago

Wood Fired Spinach-Artichoke Dip with
Fresh Wood Fired Focaccia

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