

# FireWorks

RESTAURANT & BAR

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

## FireWorks Local Draft Pints & Pitchers

**Happy Hour, \$0.75 off Pints, \$2 off Pitchers!**

		<b>Pint</b>	<b>Pitcher</b>
<b>Local Fruit Wheat (Seasonal)</b>	Block 15	4.75	12
<b>Belgian Wit</b>	Oregon Trail	4.75	12
<b>Total Domination IPA</b>	Ninkasi	4.75	12
<b>SantiAmber Ale</b>	Calapoolia	4.75	12
<b>Aboriginale</b>	Block 15	4.75	12
<b>Belgian Strong Beer (Seasonal)</b>	Block 15	5.50 (12oz only)	
<b>Ginseng Porter</b>	Oregon Trail	5.25	14
<b>Devil's Hole Stout</b>	Calapoolia	5.25	14

*12 oz glass available for \$.75 less than pint price*

**FireWorks Taster Tray** 8 samples of local draft beer 10.75

**Coors Light** 2.75                      **Pabst Blue Ribbon** 2.50

**Hornsby's Hard Apple Cider** 4.00

**Kaliber Non-Alcoholic** 4.00

## Single Malts & Premium Spirits

**Glenfiddich 12 year**  
**Macallan 12 year**  
**Laphroaig 10 year**  
**Glenlivet 18 year**  
**Dalwhinnie 15 year**  
**Glenfarclas 12 year**  
**Grey Goose**  
**Ketel One**

**Woodford Reserve**  
**Knob Creek**  
**Maker's Mark**  
**Pendleton Whisky**  
**Jameson Irish**  
**Patron Silver**  
**Sauza Hornitos**  
**Clear Creek Brandy**

## Premium Liqueurs & Cordials

**Cointreau**  
**Grand Marnier**  
**Chambord**  
**Pernod**

**Frangelico**  
**Disaronno**  
**Godiva Dark**  
**Godiva White**

## FireWorks Classic Cocktails 5 each

House Margarita • Cosmo • Lemon Drop • Pomegranate Martini

## FireWorks Specialty Cocktails

<b>Raspberry Rose Martini</b> vodka, raspberry liquor, house rose infusion , lime, served up with a sugar rim	7
<b>Lavender Gimlet</b> house infused lavender gin, lime, fresh mint, syrup	7
<b>FireWorks Mojito!</b> rum, lime, muddled fresh mint, floated with soda	6
<b>Currant Affair</b> Absolut Vanilia, Triple Sec, black currant , lime, syrup	7
<b>Cassis Royale</b> vodka, cassis puree, lime, shaken & floated with cava	6
<b>Ginger Pear Martini</b> house infused pear vodka, lime and ginger, hints of nutmeg and cinnamon	7
<b>Lavender Rose Infused Martini</b> house infused lavender gin, vodka, rose syrup, lime	7
<b>Firecracker Margarita</b> Spicy! House infused pineapple jalapeno tequila, triple sec, lime, salted rim	7
<b>Passionfruit Martini</b> Crater Lake vodka, triple sec, passionfruit	7
<b>Passionfruit Royale</b> vodka, passionfruit , organic lime, shaken and floated with cava champagne	6
<b>Ginger Lemon Drop</b> vodka, triple sec, lemon, ginger, sugared rim	7
<b>Ruby Drop</b> vodka, triple sec, ruby red grapefruit, sugared rim	6
<b>Passionfruit Raspberry Margarita</b> Jose Cuervo, passionfruit, lime, floated over raspberry liqueur, sugar rim	7
<b>Blazing Mary</b> vodka, tomato puree, spices, olive garnish, salted rim	7
<b>High Desert Juniper</b> Bendistillery gin, muddled rosemary, fresh grapefruit, salted rim	9
<b>Fire Water Martini</b> Absolut Peppar, Tanqueray, jalapeno stuffed olives	9
<b>Southtown Zombie</b> light & dark rums, Bacardi 151, amaretto, passionfruit, lime, syrup	9

## Coffee Drinks & Dessert Cocktails

<b>Flaming Spanish Coffee</b> Kahlua, Bacardi 151, Triple Sec, Pacifica Colombian Coffee, Whipped Cream	7
<b>Sweet Love</b> Kahlua, Banana Rum, Pacifica Colombian	6
<b>Irish Coffee</b> Scotch, Baily's Irish Cream, Pacifica Colombian	6

## Sustainable Fine Wines

### Vin Rouge

<b>2009 Eola Hills Pinot Noir</b> (Oregon)	glass 7.00	bottle 26
<b>2010 Yellow Tail Shiraz</b> (Australia)	glass 6.00	bottle 20
<b>2008 Sagelands Cabernet Sauvignon</b> (Washington)	glass 6.00	bottle 20
<b>House Merlot</b> (Washington)	glass 5.00	bottle 16

### Vin Blanc

<b>2009 Duck Pond Chardonnay</b> (Oregon)	glass 6.50	bottle 22
<b>2009 Firesteed Pinot Gris</b> (Oregon)	glass 6.00	bottle 20
<b>2009 Eola Hills Riesling</b> (Oregon)	glass 6.00	bottle 20
<b>House Sauvignon Blanc</b> (Washington)	glass 5.00	bottle 16

### Champagne

<b>Cava Brut Champagne</b> (Cristalino, Spain)	375 ml split 12	750 ml 20
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## Coffees, Teas & Hot Chocolate

**Organic Brewed Colombian or Decaf** 2.75

**Organic Iced Herbal Tea** 2.75

Our refreshing blend of mint & green teas

**Fair Trade Choice Organic Teas** 2.75

Darjeeling

Green

Earl Grey

Vanilla Hazelnut\*

Mountain Blackberry\*

Peppermint\*

Chamomile\* (\*caffeine free)

**Hot Cocoa - Regular or Mexican** 3.75

## FireWorks Fizzies 4

Refreshing Blends of Seltzer & Fresh Fruit Purees

**Passionfruit**

**Pomegranate**

**Black Currant**

**Ginger Lemon**

**Rose Lime**

**Cranberry**

**Lemon & Lime**

## Natural Juices

**Hand Shaken Lemonade** 3.25

**Hand Shaken Limeade** 3.25

## Classic Soft Drinks

**Pepsi**

**Diet Pepsi**

**Sierra Mist (Lemon Lime)**

**Mug Root Beer**

2.75



## Southtown Happy Hour

**Drink Specials, Sunday-Thursday 4-6pm\***

**\*\*NEW: \$2 OFF All Draft Pitchers! \*\***

**\$0.75 OFF all Beer & Wine Pints & Glasses,  
Well Drinks & Classic Cocktails**

### **\$5 Wood Fired Pub Specials**

**Fire Baked Mac & Cheese Alfredo with Bacon**

**Fire Baked Buffalo Wings!** choice Spicy Sauce or BBQ

**Wood Fired Pizzette** 7" Pizza with Choice of One Topping:  
Mushrooms, Kalamata Olives, Onions, Tomato, Pepperoni,  
BBQ Chicken, Sausage, Bacon (Additional Toppings, add \$1)

**FireWorks BBQ Sliders** Choice House Smoked BBQ Pulled  
Pork or BBQ Chicken - Two for \$5

**Grilled Veggie Sliders** with Smoked Gouda & Kalamata Olive  
Tapenade - Two for \$5

**Fire Baked Spinach-Artichoke Dip** with Fresh Focaccia

**Minimum 1 drink purchase  
Dine-In Only, No To-Go**

**\* Supporting the Music: Happy Hour Specials valid  
during Southtown Open Mic Talent Search,  
every Monday Night, 9-11pm!**



### **Divinely Decadent Desserts**

**FireWorks Brownie Sundae**  
Vanilla Ice Cream, Caramel Sauce & Whipped Cream 5

**Local Fruit Pie a la Mode** 5

**Flourless Fondant au Chocolat**  
with Local Berry Coulis 5

**Caramel Apple Bread Pudding**  
with Caramel Sauce & Vanilla Bean Ice Cream 5

### **Try a Festive Dessert Cocktail!**

**The Currant Affair Martini** Absolut Vanilia, Triple Sec,  
Black Currant Puree, Organic Lime

**Flaming Spanish Coffee** Kahlua, Bacardi 151, Triple Sec, Coffee,  
Whipped Cream

**Irish Coffee** Scotch, Bailey's Irish Cream, Coffee, Whipped Cream

**Sweet Love** Kahlua, Banana Rum, Coffee, Whipped Cream