

# firefly

— eatery & bar —

## SMALL PLATES

### Skillet Corn Bread <sup>V</sup>

herbed honey ricotta

\$5

### Arrabbiata Meatballs

veal | wagyu beef & duroc pork  
parmesan | spicy arrabbiata

\$12

### Marinated Olives & Nuts <sup>GF V VB</sup>

castelvetro olives | marcona almonds  
olive oil | garlic | aromatics

\$6

### Burrata <sup>V</sup>

seasonal fruit | cherry tomato | olive oil | arugula  
balsamic reduction | basil | focaccia

\$12

### Duck Tacos

chinese five spice | lime cilantro aioli  
salsa macha | micro cilantro

\$10

### Tuna Poke

soy sauce | sesame oil | ogo  
scallions | onion

\$14

## SHARE PLATES

### House Made Labneh <sup>★ V</sup>

za'atar | roasted beets | pickled fennel | pistachio  
breakfast radish | buddha's hand | olive oil | pita

\$10

### Calamari

garlic | arugula  
lime cilantro aioli

\$10

### Fried Brussels Sprouts <sup>GF V</sup>

onion | garlic | parsley  
apple cider vinaigrette

\$10

### Korean Fried Chicken Wings

6 "KFC" wings | kimchi  
pickled radish

\$12

### 1/2 Dozen Oysters <sup>GF</sup>

rotating selection  
mignonette & cocktail sauce

\$14

### White Cheddar Mac & Cheese

nueske bacon | panko  
roasted tomato

\$14

### Venissimo Artisan Cheese Plate

chef's selection of three artisan  
cheeses & accompaniments

\$14

## FLATBREADS

### Filet Flatbread

beef tenderloin | garlic cream | caramelized onion  
mozzarella | arugula | balsamic reduction

\$12

### Shrimp Pesto

shrimp | pesto  
calabrian peppers | parmesan

\$12

### Farmer's Market <sup>V</sup>

cherry tomato | fennel | eggplant  
anaheim pepper | ricotta | olive oil

\$12

## SALADS & SOUPS

ADD TO ANY SALAD: CHICKEN \$6 | SALMON \$8

### Garden Salad <sup>GF V</sup>

baby lettuce | onion | cherry tomato  
feta | red wine vinaigrette

\$9

### Caesar Salad

gem lettuce | parmesan | croutons  
anchovy dressing

\$9

### Elote "Mexican Street Corn" Salad <sup>V</sup>

baby kale | grilled corn | micro cilantro  
guajillo lime dressing | cotija

\$11

### Watermelon & Tomato Salad <sup>GF V</sup>

watermelon | cherry tomato | arugula  
feta | basil vinaigrette

\$11

### Clam Chowder

celery | red potato | onion

CUP \$5 | BREAD BOWL \$7

### Tomato Bisque <sup>GF V</sup>

tomato | mire poix | cream

BOWL \$5

### Vegetable Soup <sup>GF V VB</sup>

Fire roasted tomato | cannellini beans | corn  
chinese long beans | swiss chard | mire poix

BOWL \$5

## LAND & SEA ENTREES

### Pan Roasted Salmon <sup>GF</sup>

mustard & dill roasted potatoes  
roasted fennel | broccolini

\$26

### Local Seabass <sup>GF</sup>

mushroom risotto | tomato | gold beets  
pea tendrils | verjus | pancetta buerre blanc

\$28

### Broiled Lobster

mexican rice | frijoles | drawn butter  
flour tortilla

\$45

### Half Roasted Chicken <sup>GF</sup>

mascarpone polenta | pan jus  
broccolini

\$28

### 22oz Bone In Ribeye

montreal seasoning | pommes puree | kale sprouts  
pearl onions | king trumpet mushrooms

\$59

### 14oz Bone In Filet

bone marrow | cauliflower & potato gratin

\$65



★ 2018 San Diego Bay Wine and Food Festival Award Winning Vegetarian/Raw category dish.

Water service is provided upon request. Proud supporters of local & sustainable practices. 18% gratuity is added to parties of 6 or more. <sup>GF</sup> Gluten Free <sup>V</sup> Vegetarian <sup>VB</sup> Vegan

## CRAFT DRAFTS

<b>"Firefly" Double Rye IPA</b>	<b>\$8</b>
Hess Brewing	
<b>Coors Light</b>	<b>\$8</b>
Miller Coors	
<b>Negra Modelo</b> <sup>HH</sup>	<b>\$8</b>
Grupo Modelo	
<b>Delicious IPA</b>	<b>\$9</b>
Stone Brewing	
<b>Windows Up IPA</b>	<b>\$8</b>
Alpine Brewing	
<b>California Kolsch</b>	<b>\$8</b>
Ballast Point Brewing	
<b>Tropicus Pale Ale</b>	<b>\$8</b>
Black Plague Brewing	
<b>Blood Orange IPA</b>	<b>\$8</b>
Latitude 33	
<b>Sculpin IPA</b>	<b>\$10</b>
Ballast Point Brewing	
<b>805 Blonde Ale</b>	<b>\$8</b>
Firestone Walker Brewing Co.	
<b>Whole Lotta IPA</b>	<b>\$8</b>
Firestone Brewery	
<b>Orderville IPA</b> <sup>HH</sup>	<b>\$8</b>
Modern Times	
<b>Orange Ave. Wit</b>	<b>\$8</b>
Coronado Brewing Co.	
<b>Follow the Suns Pils</b>	<b>\$8</b>
Karl Strauss	
<b>Pineapple Cider</b> <sup>HH</sup>	<b>\$8</b>
Two Towns	
<b>San Diego .394 Pale Ale</b>	<b>\$9</b>
Ale Smith Brewing	
<b>Heroic Czech Pilsner</b>	<b>\$9</b>
Attitude Brewing Company	

## BOTTLED BEERS

<b>Coors Light</b>	<b>\$5</b>	<b>Michelob Ultra</b>	<b>\$6</b>
<b>Bud Light</b>	<b>\$5</b>	<b>Stella Artois</b>	<b>\$6</b>
<b>Budweiser</b>	<b>\$5</b>	<b>Pacifico</b>	<b>\$6</b>
<b>Miller Lite</b>	<b>\$5</b>	<b>Heineken</b>	<b>\$6</b>
<b>Corona</b>	<b>\$6</b>	<b>Fat Tire</b>	<b>\$6</b>
<b>Corona Light</b>	<b>\$6</b>	<b>Guinness</b>	<b>\$8</b>

## KOMBUCHA

Seasonal flavors of fermented, lightly effervescent black or green tea. Non-alcoholic.

**\$7 for 16oz**

## SPECIALTY COFFEES

<b>Espresso</b>	<b>SINGLE \$4</b>
	<b>DOUBLE \$6</b>
<b>Americano</b>	<b>\$5</b>
<b>Café Latte</b>	<b>\$5.50</b>
<b>Macchiato</b>	<b>\$5.50</b>
<b>Cappuccino</b>	<b>\$5.50</b>

We also have vanilla, caramel, mocha & hazelnut syrups for flavored coffee drinks

## TAKE FLIGHT

COMPLEMENTARY CHEESE PAIRING  
WITH YOUR WINE FLIGHT

### Our Favorite Reds

La Cetto Syrah, Baja | San Francis, Merlot,  
Napa Neilson by Baron, Pinot Noir

**\$12**

### Our Tasty Whites

Pepi Pinot Grigio, California | Oyster Bay,  
Sauvignon Blanc | Marielle Rose, Portugal

**\$12**

### San Diego's Local Brews

Choice of four, ask server for details

**\$9**

## SIGNATURE COCKTAILS

### Dana Blue Hawaiian

Malibu Coconut Rum | Don Q 151 | Blue Curacao  
Coconut Cream | Pineapple Juice

**\$13**

### Strawberry Basil Lemonade

Fresh Strawberries & Basil | Tito's Vodka  
Lemonade | Sparkling Water

**\$12**

### Lavender Escape

Bombay Sapphire Gin | Monin Lavender Syrup  
Fresh Lemon Juice | Club Soda

**\$12**

### Pomegranate Moscow Mule

Tito's Vodka | Pomegranate Juice | Lime Juice  
Ginger Beer | Fresh Mint

**\$12**

### Blended Coco Loco Mojito

Don Q White Rum | Coconut Cream  
Lime Juice | Mint

**\$12**

### Daily Specialty Cocktail

Bartender's choice, ask your server for details

**\$7**

## MARGARITAS

### Firefly Margarita

Sauza Gold | Lime Juice  
Agave Nectar | Triple Sec

**\$9**

### Blood Orange Margarita

1800 Silver Tequila | Blood Orange Liqueur  
Lime Juice | Agave Nectar

**\$12**

### Spicy Garcias' Margarita

Cazadores Blanco Tequila | Jalapeno  
Mango Puree | Lime Juice | Tajin Rim

**\$12**

### Cadillac Margarita

1800 Silver Tequila | Lime Juice  
Agave Nectar | Grand Marnier

**\$14**

### Raspberry Margarita

Cazadores Reposado | Cointreau | Lime Juice  
Blue Agave | Fresh Raspberries

**\$14**

## Proudly Serving



## WINE

### Champagne & Sparkling

<b>Gancia Prosecco, Italy</b>	<b>\$13 Split</b>
<b>Moet Imperial, France</b>	<b>\$24 Split</b>

### Interesting White

<b>Kendall Jackson VR Riesling, California</b> <sup>HH</sup>	<b>\$9   \$36</b>
<b>Mariella Rosé, Portugal</b>	<b>\$9   \$34</b>
<b>Bartenura Moscato, Italy</b>	<b>\$10   \$40</b>

### Pinot Grigio

<b>Pepi, California</b> <sup>HH</sup>	<b>\$9   \$34</b>
<b>Murphy-Goode, Alexander Valley</b>	<b>\$36</b>
<b>Santa Margharita, Italy</b>	<b>\$13   \$50</b>

### Sauvignon Blanc

<b>Oyster Bay, New Zealand</b>	<b>\$10   \$40</b>
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### Chardonnay

<b>Hess Collection, "Shirtail Ranches," Monterey</b>	<b>\$9</b>
<b>Kendall Jackson VR, California</b>	<b>\$40</b>
<b>Nielson by Byron, Santa Barbara</b>	<b>\$40</b>
<b>Carmel Road Unoaked, Monterey</b>	<b>\$11   \$44</b>
<b>Brewer Clifton, Santa Rita Hills</b>	<b>\$15   \$60</b>

### Interesting Red

<b>Tinto Negro Malbec, Mendoza Argentina</b>	<b>\$9   \$34</b>
<b>Caricature Zinfandel, Lodi</b> <sup>HH</sup>	<b>\$9   \$36</b>
<b>Tenuta di Arceno Chianti Classico, Italy</b>	<b>\$10   \$40</b>

### Pinot Noir

<b>Seaglass, Santa Barbara</b>	<b>\$9   \$34</b>
<b>Noble Vines 667, Monterey</b>	<b>\$40</b>
<b>J. Lohr, Paso Robles</b>	<b>\$11   \$44</b>

### Merlot

<b>Bogle, California</b> <sup>HH</sup>	<b>\$9   \$34</b>
<b>St Francis, Sonoma</b>	<b>\$9   \$36</b>

### Cabernet Sauvignon

<b>Hess Collection, "Shirtail Ranches," Lake County</b>	<b>\$9</b>
<b>J. Lohr, Paso Robles</b>	<b>\$12   \$44</b>
<b>Murphy-Goode, Alexander Valley</b>	<b>\$50</b>
<b>Kendall Jackson Grand Reserve, California</b>	<b>\$82</b>

## WINES FROM THE VALLEY OF GUADALUPE

IN BAJA MEXICO, THE VALLE DE  
GUADALUPE WINERIES PRODUCE  
EXCELLENT WINES.

<b>El Cielo</b> Chardonnay <b>\$10   \$40</b>	<b>Emeve</b> Armonia de Tintos <b>\$9   \$36</b>
<b>Las Nubes,</b> <b>Kuiiy</b> Sauvignon Blanc & Chardonnay Blend <b>\$9   \$36</b>	<b>Vena Cava</b> Big Blend <b>\$48</b>
<b>Bodegas F</b> <b>Rubio</b> Herencia Rosado <b>\$11   \$44</b>	<b>L.A. Cetto</b> Syrah <b>\$10   \$40</b>
	<b>Lechuza</b> Amantes Red Blend <b>\$45</b>

<sup>HH</sup> Happy Hour: \$5 Beers or Half Off Bottles of Wine