

# firefly

— eatery & bar —

## WELCOME



This smart, contemporary restaurant overlooks the hotel's sparkling Bayside Pool and scenic Mission Bay beyond, creating the ultimate atmosphere of relaxation perfect for a leisurely meal or end of day cocktail. The superb views of the bay and The Dana on Mission Bay's private marina are trumped only by savory, creative fare featuring the area's best seasonal ingredients.

This Mission Bay gem is a perfect setting for a group or a romantic evening for two.

Enjoy!



fireflythedana



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## HAPPY HOUR

3PM TO 5PM

### Sriracha Chicken Wings

6 wings | sriracha buffalo sauce

\$5

### Guacamole & Chips GF V

classic guacamole | hot carrots | fried chickpeas | feta | tortilla chips

\$5

### Fried Brussels Sprouts GF V

onion | garlic | parsley | apple cider vinaigrette

\$5

### Calamari

garlic | arugula | lime cilantro aioli

\$7

### Garlic Confit Hummus V

cucumber | red onion | kalamata olive | feta  
cherry tomato | olive oil | smoked paprika | pita

\$8

### Venissimo Artisan Cheese Plate

chef's selection of three artisan cheeses & accoutrements

\$13

### Garden Salad GF

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

\$9

### Caesar Salad

gem lettuce | parmesan | croutons | anchovy dressing

\$9

### Wagyu Double Cheeseburger

FRIES OR FRUIT

american cheese | green leaf | tomato | house spread

\$17

Water service is provided upon request. Proud supporters of local & sustainable practices. 18% gratuity is added to parties of 6 or more.

GF Gluten Free V Vegetarian

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## WHITE WINE LIST

### Champagne & Sparkling Wine

**Freixenet**

*Spain*

**\$38**

**Gancia Prosecco**

*Italy*

**\$13 Split**

**Moet Imperial**

*France (187ml)*

**\$24 Split**

**Domaine Chandon, Brut**

*Napa*

**\$56**

**Veuve Cliquot "Yellow Label" Brut**

*France*

**\$147**

**Veuve Cliquot "Rose Label" Brut**

*France*

**\$167**

### Interesting White Wine

**Kendall Jackson, VR Riesling**

*California* 

**\$9 | \$36**

### Pinot Grigio

**Pepi**

*California* 

**\$9 | \$34**

**Murphy-Goode**

*Alexander Valley*

**\$36**

**Santa Margharita**

*Italy*

**\$13 | \$50**

### Sauvignon Blanc

**Oyster Bay**

*New Zealand*

**\$10 | \$40**

**Mohua**

*Malborough*

**\$38**

### Chardonnay

**Hess Collection**

**"Shirtail Ranches"**

*Monterey*

**\$9**

**Kendall Jackson VR**

*California*

**\$40**

**Carmel Road "Unoaked"**

*Monterey*

**\$9 | \$36**

**Nielson by Byron**

*Santa Maria*

**\$40**

**Foxen Bien Nacido Block**

*Santa Maria*

**\$60**

**Brewer Clifton**

*Santa Rita Hills*

**\$80**

### Rosé Wine

**Mariella Rose**

*Portugal*

**\$9 | \$32**

## WHITE WINES FROM THE VALLEY OF GUADALUPE

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

**El Cielo**  
*Chardonnay*  
**\$10 | \$40**

**Las Nubes, Kiiy**  
*Sauvignon Blanc &  
Chardonnay Blend*  
**\$9 | \$36**

**Bodegas F Rubio**  
*Herencia Rosado*  
**\$11 | \$44**

 Happy Hour: Half Off Bottles of Wine

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## RED WINE LIST

### Interesting Red Wine

Tinto Negro Malbec  
Mendoza Argentina  
\$9 | \$34

Tenuta di Arceno  
Chianti Classico  
Italy  
\$40

### Syrah

L.A. Cetto  
Valle de Guadalupe  
\$10 | \$40

6th Sense  
Lodi  
\$9 | \$36

### Pinot Noir

Seaglass  
Santa Barbara  
\$9 | \$34

Carmel Road, Pinot Noir  
Monterey  
\$36

J. Lohr  
Paso Robles  
\$11 | \$44

Nielson by Byron  
Santa Barbara  
\$44

Foxen  
Santa Maria  
\$70

### Zinfandel

Caricature, Zinfandel  
Lodi <sup>HH</sup>  
\$9 | \$36

Edmeades Zinfandel  
Mendocino  
\$42

### Merlot

Bogle  
California <sup>HH</sup>  
\$9 | \$34

St Francis  
Sonoma  
\$9 | \$36

### Cabernet Sauvignon

Hess Collection  
"Shirttail Ranches"  
Lake County  
\$9

J. Lohr  
Paso Robles  
\$12 | \$44

Murphy-Goode  
Alexander Valley  
\$50

Kendall Jackson  
Grand Reserve  
California  
\$82

## RED WINES FROM THE VALLEY OF GUADALUPE

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

Emeve  
Armonia  
de Tintos  
\$9 | \$36

Vena Cava  
Big Blend  
\$48

L.A. Cetto  
Syrah  
\$10 | \$40

Lechuza  
Amantes  
Red Blend  
\$45

<sup>HH</sup> Happy Hour: Half Off Bottles of Wine

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## DESSERT

AVAILABLE AFTER 5PM

### Crème Brulée

Pistachio honey custard | seasonal berries | micro mint

\$10

### Orange Chocolate Mousse Cake

orange curd | raspberries | vanilla crèmeux | mint

\$11

### Firefly Banana Split

brownie | brulée banana | peanuts | fudge | vanilla ice cream

\$10

### Strawberry Shortcake

macerated strawberries | lemon biscuits  
white chocolate mousse | strawberry gel

\$10

### Seasonal Cheesecake

Rotating flavors from the pastry chefs inspiration

\$10

### Venissimo Artisan Cheese Plate

chef's selection of three artisan cheeses & accoutrements

\$14

### S'mores

marshmallows | chocolate | graham crackers  
serves up to 4 persons

\$16



## 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> <small>HH</small>	<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>Samoa Stout</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>Mocha Merlin</b>	<b>\$8</b>
Firestone Walker Brewing Co.	
<b>Orderville IPA</b> <small>HH</small>	<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> <small>HH</small>	<b>\$8</b>
Two Towns	
<b>San Diego .394 Pale Ale</b>	<b>\$9</b>
Ale Smith Brewing	
<b>Whole Lotta Hazy IPA</b>	<b>\$9</b>
New English Brewing Company	