

firefly

eatery & bar

STARTERS

Marinated Olives & Nuts ^{GF V VG}

castelvetrano olives | marcona almonds
olive oil | garlic | aromatics

\$6

Korean Fried Chicken Wings

6 "KFC" wings | kimchi
pickled radish

\$12

Garlic Confit Hummus ^V

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

\$8

Fried Brussels Sprouts ^{GF V}

onion | garlic | parsley
apple cider vinaigrette

\$10

Guacamole & Chips ^{GF V}

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

\$10

Calamari

garlic | arugula
lime cilantro aioli

\$10

Burrata ^V

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

\$12

Tuna Poke

soy sauce | sesame oil
ogo | scallions | onion

\$14

Seasonal Ceviche

market catch | classic marinade
tortilla chips

MP

SALADS & SOUPS

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

Clam Chowder

celery | red potato | onion

CUP \$5 BREAD BOWL \$7

Tomato Bisque ^{GF V}

tomato | mire poix | cream

BOWL \$5

Vegetable Soup ^{GF V VG}

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

BOWL \$5

Garden Salad ^{GF V}

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

\$9

Caesar Salad

gem lettuce | parmesan | croutons
anchovy dressing

\$9

Watermelon & Tomato Salad ^{GF V}

watermelon | cherry tomato | arugula
feta | basil vinaigrette

\$11

Elote "Mexican Street Corn" Salad ^V

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

\$11

Cobb Salad

baby lettuce | turkey | avocado
tomato | egg | bacon | gorgonzola

\$12

FLATBREADS

Filet Flatbread

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

\$12

Shrimp Pesto

shrimp | pesto | calabrian peppers
parmesan cheese

\$12

Farmer's Market ^V

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

\$12

ENTREES

Rice Bowl

BEEF TENDERLOIN, CHICKEN, FRESH CATCH OR TOFU

bok choy | bell pepper | mushroom
asian slaw | house teriyaki

\$10

Cuban

FRIES OR FRUIT

roasted pork | ham | mustard
swiss | pickle

\$12

Triple Cheese Grilled Cheese ^V

TOMATO BISQUE

cheddar | swiss | muenster | brioche

\$12

Caprese Panini ^V

FRIES OR FRUIT

mozzarella | tomato | basil aioli

\$12

Wagyu Double Cheeseburger

FRIES OR FRUIT

american cheese | green leaf | tomato
house spread

\$17

Santa Fe Chicken Salad Wrap

FRIES OR FRUIT

anaheim chili | red onion | pepper jack
tomato | lettuce | avocado | aioli

\$12

Turkey Cobb Wrap

FRIES OR FRUIT

gorgonzola | bacon | arugula | tomato
pickled onion | cranberry habanero aioli

\$12

White Cheddar Mac & Cheese

nueske bacon | panko | roasted tomato

\$14

Fish Taco ^{GF}

FRIES OR FRUIT

local catch | cabbage
lime crema | cilantro

\$14

Mastiff Bratwurst

FRIES OR FRUIT

caraway sauerkraut | house mustard
red dragon cheddar | pretzel roll

\$17

Tuna Melt

FRIES OR FRUIT

albacore | celery | onion | cilantro
cucumber | cheddar

\$12



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 ^{VG} Vegan

CRAFT DRAFTS

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

BOTTLED BEERS

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

KOMBUCHA

Seasonal flavors of fermented, lightly effervescent black or green tea. Non-alcoholic.
\$7 for 16oz

SPECIALTY COFFEES

Espresso	SINGLE \$4
	DOUBLE \$6
Americano	\$5
Café Latte	\$5.50
Macchiato	\$5.50
Cappuccino	\$5.50

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

TAKE 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

Gancia Prosecco, Italy	\$13 Split
Moet Imperial, France	\$24 Split

Interesting White

Kendall Jackson VR Riesling, California ^{HH}	\$9 \$36
Mariella Rosé, Portugal	\$9 \$34
Bartenura Moscato, Italy	\$10 \$40

Pinot Grigio

Pepi, California ^{HH}	\$9 \$34
Murphy-Goode, Alexander Valley	\$36
Santa Margharita, Italy	\$13 \$50

Sauvignon Blanc

Oyster Bay, New Zealand	\$10 \$40
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Chardonnay

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

Interesting Red

Tinto Negro Malbec, Mendoza Argentina	\$9 \$34
Caricature Zinfandel, Lodi ^{HH}	\$9 \$36
Tenuta di Arceno Chianti Classico, Italy	\$10 \$40

Pinot Noir

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

Merlot

Bogle, California ^{HH}	\$9 \$34
St Francis, Sonoma	\$9 \$36

Cabernet Sauvignon

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

WINES FROM THE VALLEY OF GUADALUPE

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

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

DESSERTS

Chocolate Chip Cookies or Brownie

vanilla ice cream or milk
\$5

Chocolate Cheesecake dark chocolate cheesecake fresh strawberries \$10	S'mores marshmallows chocolate graham crackers serves up to 4 \$16
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