

FARE TO SHARE
WITH FAMILY



FIRE SIDE

ALL DAY
MENU



signature starters

🔥 fire braised chicken nacho stack 19.99
layers of crispy tortilla chips loaded with fire-braised chicken, queso, tomato, roasted corn, black beans, jalapeño, cilantro, scallions • served with sour cream and roasted salsa

roasted tomato soup 9.49
fresh herbs, parmesan crostini

our famous “wolf ” wings 17.99 SIX WINGS 20.99 TEN WINGS
tossed in your choice of sauce: sweet & spicy, buffalo, or kansas city bbq sauce • served with celery, carrots & creamy buttermilk ranch

cheesy baked spinach artichoke dip 13.99
served in a cast iron skillet, topped with melted cheese & pico de gallo • served with crispy tortilla chips, sour cream, & roasted salsa

crispy firecracker shrimp 18.99
tossed in a sweet & spicy glaze, with fresh cabbage, lime, toasted sesame seeds & scallions

beer battered onion rings 13.99
golden brown onion rings • served with creamy ranch & tangy bbq sauce

sweet cast iron cornbread 10.49
house baked skillet cornbread, whipped butter & a honey bear

crispy loaded baked potato fries 13.99
salted french fries smothered with cheddar & monterey jack cheese, smoky bacon, & scallions • served with buttermilk ranch

tossed greens

chicken caesar 18.49
crisp romaine, croissant croutons, grated parmesan, creamy caesar dressing
substitute shrimp +4.99 or atlantic salmon +6.99*

grilled asian chicken 17.49
fresh romaine, crispy cabbage, carrots, bell peppers, scallions, green beans, crunchy wonton strips, sweet ginger sesame dressing

classic cobb 19.99
crisp romaine, grilled chicken breast, smoky bacon, cherry tomatoes, avocado, blue cheese, hard boiled egg, choice of balsamic, ranch or blue cheese dressing

tossed house greens salad 8.99
tomato, carrots, cucumbers, croissant croutons, choice of ranch, blue cheese or balsamic dressing



favorite handhelds

cheeseburger* 18.99
schweid & sons 7 oz steakhouse burger patty, melted american cheese, tangy burger sauce, pickles, iceberg lettuce, tomato, onion, on a soft brioche bun • *add smoky bacon +1.99*

🔥 smokehouse burger* 22.49
schweid & sons 7 oz steakhouse burger patty, pulled pork, smoky bacon, melted american cheese, pickles, crispy fried onions, bourbon sweet bbq sauce, on a soft brioche bun

nashville hot fried chicken 18.99
tangy carolina coleslaw, pickles, mayo on a soft brioche bun • served with a side of creamy buttermilk ranch
dial down the heat, ask for southern fried style



fireside mains

honey bourbon salmon* 32.99
grilled atlantic salmon, buttered brown rice pilaf, seasonal vegetables, grilled lemon

roasted half chicken 25.99
crispy skin, seasonal vegetables, buttery mashed potatoes, thyme chicken glaze

🔥 steak frites* 33.99
9 oz stockyards angus sirloin, topped with garlic herb butter, served with crispy fries & house aioli
try it surf and turf style, add grilled shrimp 44.99

creamy shrimp alfredo pasta 26.99
spaghetti, white wine, herbed butter, cherry tomatoes, garlic, parmesan cheese • *change it up, grilled chicken alfredo 24.99*

grilled new york strip steak 46.99
12 oz stockyards center cut, buttery mashed potatoes, seasonal vegetables

braised short rib bolognese 23.99
spaghetti, housemade sauce with red wine, braised shortrib, ground sirloin, roasted tomatoes, & fresh herbs

chili lime chicken bowl 23.99
brown rice, chili lime chicken, black beans, roasted corn, pico de gallo, queso fresco, tortilla strips, avocado, chipotle crema

on the side 6.99 EA

french fries • buttery mashed potatoes

seasonal vegetables • brown rice pilaf

🔥 fireside special

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. While gluten free, vegetarian, and vegan items are available, this restaurant is unable to guarantee that any item is completely free of allergens. There is always a risk of cross-contamination. Please notify your server of any allergies or dietary restrictions you have. An 18% Service Charge will be added to parties of 6 or more.

FIRESIDE DRINKS & DESSERTS



specialty cocktails

- blood orange mule** 14
tito's handmade vodka, pressed lime, blood orange, ginger beer
- white peach old fashioned** 14
maker's mark bourbon, white peach, orange bitters
- lodge mojito** 14
blue chair bay rum, coconut water, fresh mint, pressed lime, topped with club soda
- fiery mango margarita** 14
ghost tequila, mango chili margarita mix, chimoy, tajín

great wolf classics

- great wolf 'rita** 14
sauza hacienda silver tequila, agave, orange & lime juices
- great wolf lit** 14
new amsterdam vodka, beefeater gin, blue chair bay rum, triple sec, cola

spirited mocktails

- add a souvenir light-up cup +3*
- tropic refresher** 8
peach, mint, orange & lemon juices, club soda
- watermelon breeze** 8
watermelon, lemonade, cream of coconut, pineapple juice
- mango dreamsicle** 8
mango, cream of coconut, pineapple & orange juices
- dragon juice** 8
passion fruit, blue curaçao, lemonade, pineapple juice

classic wines

	6oz	9oz	btl
bubbles			
la marca prosecco italy · 187ml split	—	—	15
one hope brut california	10	14	36
veuve clicquot 'yellow label' reims, france	—	—	110
rosé, riesling, & moscato			
prophecy rosé france	10	14	36
chateau ste. michelle riesling columbia valley, wa	10	14	36
stemmari moscato sicily	10	14	36
seven daughters moscato veneto, italy	10	14	36
sauvignon blanc			
oyster bay marlborough, nz	11	15	42
nobilo marlborough, nz	14	20	52
decoy by duckhorn california	—	—	62
pinot grigio			
mezzacorona trentino, italy	11	15	42
ecco domani delle venezie, italy	14	20	52
santa margherita alto adige, italy	—	—	58
chardonnay	6oz	9oz	btl
seaglass santa barbara county	11	15	42
kendall-jackson 'vintner's reserve' california	14	20	52
cakebread napa valley	—	—	85
frog's leap 'shale & stone' napa valley	—	—	85

	6oz	9oz	btl
pinot noir			
trinity oaks california	11	15	42
la crema monterey county	14	20	52
cambria 'julia's vineyard' santa maria valley, ca	—	—	62
merlot, zinfandel, & red blend			
apothic red blend california	10	14	36
ménage à trois merlot california	11	15	42
frog's leap zinfandel napa valley	—	—	85
the prisoner napa valley	—	—	90
cabernet sauvignon			
josh cellars california	11	15	42
j lohr 'seven oaks' paso robles	14	20	52
coppola 'director's cut' alexander valley, sonoma	—	—	62
stag's leap 'artemis' napa valley	—	—	110
frog's leap 'estate grown' rutherford, napa valley	—	—	125



backwoods spirits

make any drink a double +6

vodka		tequila	
new amsterdam 9.50		sauza hacienda silver 9.50	
absolut 11.50		hornitos reposado 11.50	
tito's handmade 11.50		ghost 11.50	
grey goose 14.50		patrón silver 14.50	
chopin family reserve 18.00		don julio blanco 14.50	
gin		casamigos blanco 16.00	
beefeater 9.50		clase azul reposado 20.00	
tanqueray 11.50		cierto añejo 24.00	
empress 1908 11.50		don julio 1942 28.00	
hendrick's 14.50		kentucky bourbon	
rum		jim beam 9.50	
blue chair bay 9.50		maker's mark 11.50	
captain morgan 9.50		buffalo trace 14.50	
malibu 9.50		knob creek 14.50	
bacardi reserva ocho 11.50		jefferson's ocean 18.00	
myers's dark 11.50		tennessee whiskey	
		jack daniel's 11.50	
		jack single barrel 16.00	

canadian & irish	
crown royal 11.50	
jameson irish 11.50	
scotch	
dewar's white label 9.50	
johnnie walker black 11.50	
the glenlivet 12yr 14.50	
cognac	
hennessy vs 12.50	
aperitif, digestif, & crema	
aperol 11.50	
bailey's irish cream 11.50	
campari 11.50	
grand marnier 11.50	
kahlúa 11.50	
rumchata 11.50	

sippable dessert drinks

- espresso martini** 12.95
new amsterdam vodka, tia maria cold brew liqueur, rumchata, owen's nitro-infused espresso
- peanut butter cup** 12.95
skrewball peanut butter whiskey, chocolate, cream, toasted marshmallows

fireside desserts

- jumbo chocolate dipped ice cream cookie tower** 14.99
chocolate chip cookies filled with blue bunny vanilla ice cream, layers of sprinkles & chocolate chips, hot fudge sauce
- seasonal hand crafted cheesecake** 10.99
fresh whipped cream
- warm cookie skillet** 13.99
topped with m&m's, chocolate & caramel sauce, vanilla ice cream, whipped cream
- chocolate lava cake** 9.99
whipped cream · à la mode +3