

ROCK

THIS

WAY!

**FOOD
MUSIC
& FUN** **IS
WAITING
FOR YOU**

**ROCKIN'
BURGERS**



MENU



**CRAFT
BEER**



#FIREROCKBURGERSANDBREWS



FIND US HERE

618 PINE KNOT AVE SUITE B
BIG BEAR LAKE, CA
(909) 878-0696

1040 CHERRY VALLEY BLVD
CALIMESA, CA
(951) 616-4561

**LIVE
MUSIC**

**DOG
FRIENDLY
PATIOS**

**FAMILY
FUN &
GAMES**

**GROUPS &
EVENTS**

APPETIZERS

CREAM CHEESE AVOCADO EGGROLLS

A MASH OF AVOCADOS, CREAM CHEESE, CILANTRO, RED ONION & SUN-DRIED TOMATOES SERVED WITH MANGO HONEY CHIPOTLE SAUCE \$15

JALAPENO WONTON BOMBS

WONTONS STUFFED WITH JALAPENOS, BACON, GREEN ONIONS, COLBY JACK & CREAM CHEESE SERVED WITH RASPBERRY FIG JAM \$15

BAVARIAN PRETZEL BITES

PRETZEL BITES WITH EVERYTHING BAGEL SEASONING, HONEY MUSTARD & BEER CHEESE SAUCE \$14

HAWAIIAN POKE NACHOS

AHI TUNA, CRISPY WONTONS, AVOCADO, MANGO, JALAPENOS, GREEN ONIONS, CILANTRO, PINEAPPLE AIOLI & SRIRACHA MAYO \$17

CARNE ASADA FRIES

BEER BATTERED FRIES TOPPED WITH CARNE ASADA, JALAPENOS, AVOCADO, PINEAPPLE PICO DE GALLO, BEER CHEESE & SPICY FIRE ROCK SAUCE \$17

PEPPER JACK TOTCHOS

TATER TOTS COVERED IN PEPPER JACK BEER CHEESE SAUCE, APPLEWOOD SMOKED BACON, GREEN ONIONS & CREAMY SRIRACHA SAUCE \$15.50

BIRRIA QUESADILLA

BRAISED BEEF QUESADILLA TOPPED WITH PICKLED RED ONIONS, AVOCADO MASH & CHILE LIME CREMA SERVED WITH CONSOMÉ DIPPING SAUCE \$17

ARTISAN FLATBREADS \$17

CALIFORNIA CHIPOTLE CHICKEN ~ SPICY HAWAIIAN BEER BBQ CHICKEN ~ BLUEBERRY GOAT CHEESE & FIG

CHICKEN WINGS \$18

BONE-IN OR BONELESS:

MANGO HONEY CHIPOTLE ~ SPICY BUFFALO GARLIC PARMESAN ~ BEER BBQ ~ HONEY MUSTARD LEMON PEPPER (DRY RUB) ~ FIRE ROCK (DRY RUB)

SERVED WITH HOMEMADE RANCH OR BOURBON BLEU CHEESE

AMPED UP SALADS

ADD GRILLED CHICKEN BREAST TO ANY SALAD \$6

FARMER'S MARKET SALAD

FRESH ROMAINE & ICEBERG LETTUCE MIX TOPPED WITH COLBY JACK CHEESE, TOMATOES, RED ONION, CUCUMBER, ROASTED CORN, EGG CROUTONS & DRIZZLED WITH HOMEMADE RANCH \$15

WINE PAIRING: DARK HORSE ROSÉ

UN-WEDGE SALAD

A CLASSIC WEDGE SALAD WITH A TWIST, SERVED CHOPPED WITH BLEU CHEESE CRUMBLES, TOMATOES, RED ONION, BACON, DRIZZLED WITH BALSAMIC & BOURBON BLEU CHEESE DRESSING \$14.50

WINE PAIRING: DARK HORSE DOUBLE DOWN RED BLEND

HARVEST SALAD

FRESH ROMAINE & ICEBERG MIX TOPPED WITH CRISP GREEN APPLES, ARUGULA, DRIED CRANBERRIES, WALNUTS, FETA CHEESE & DRIZZLED WITH RASPBERRY VINAIGRETTE \$14.50

WINE PAIRING: DARK HORSE CHARDONNAY

CAE" CZAR" SALAD

FRESH ROMAINE, BOW-TIE PASTA, BACON, TOMATOES & CROUTONS TOSSED WITH CAESAR DRESSING & TOPPED WITH PARMESAN CHEESE \$15

WINE PAIRING: DARK HORSE CABERNET SAUVIGNON

AZTEC SALAD

FRESH ROMAINE & ICEBERG MIX TOPPED WITH MANGOS, AVOCADO, TOMATOES, RED ONION, FRIED JALAPENOS, WONTON STRIPS & DRIZZLED WITH A CREAMY CHAMPAGNE VINAIGRETTE \$15

WINE PAIRING: DARK HORSE SAUVIGNON BLANC



SIDES



GARLIC FRIES \$9.50

(BACON, PARMESAN, GARLIC AIOLI)

SIDE SALAD \$7.50

(CHOOSE FROM AMPED UP SALADS)

ONION RINGS \$9

SWEET POTATO FRIES \$9

TATER TOTS \$9

FRIED ZUCCHINI \$9.50

BRUSSEL SPROUTS \$10

(MANGO CHIPOTLE & BACON)

MAC N CHEESE \$7.50

(BACON, BREAD CRUMBS, PARSLEY)

HERE ARE **THE** HEADLINERS

"ROCKER BROS" FRESH TRI BLEND BURGERS (SHORT RIB, BRISKET & ANGUS CHUCK)

SERVED WITH "BREW CITY" BEER BATTERED FRIES OR UPGRADE SIDE FOR \$3.50

Declaration Day

AMERICAN CHEESE, GRILLED RED ONIONS,
APPLEWOOD SMOKED BACON, SHREDDED
LETTUCE, DICED ROMA TOMATOES,
DILL PICKLES & 1000 ISLAND SAUCE \$18
BEER PAIRING: "AMERICANA" AMBER ALE

House of the Rising Sun

AMERICAN CHEESE, APPLEWOOD SMOKED BACON,
FRIED EGG, AVOCADO MASH, CREAMY SRIRACHA SAUCE
& RASPBERRY FIG JAM SERVED WITH TATER TOTS \$18.50
BEER PAIRING: BLOOD ORANGE CALI SQUEEZE

CALIFORNICATION

PEPPER JACK CHEESE, FIRE ROASTED
GREEN CHILES, APPLEWOOD SMOKED BACON,
SHREDDED LETTUCE, DICED ROMA TOMATOES
AVOCADO MASH & CHIPOTLE AIOLI \$19
BEER PAIRING: CALI CREAMIN' (NITRO)

Paradise City

SWISS CHEESE, TERIYAKI GRILLED PINEAPPLE,
PICKLED RED ONIONS, APPLEWOOD SMOKED BACON,
SHREDDED LETTUCE, DICED ROMA
TOMATOES & AVOCADO MASH \$18.50
BEER PAIRING: "MARIO TART" SOUR ALE

WHISKEY IN THE JAR

PROVOLONE CHEESE, BLEU CHEESE CRUMBLES,
APPLEWOOD SMOKED BACON, FRIED ONIONS,
SHREDDED LETTUCE, DICED ROMA TOMATOES,
BOURBON BLEU CHEESE & BUFFALO SAUCE \$18.50
BEER PAIRING: "HAZED & CONFUSED" HAZY IPA

SWEATING BULLETS

PEPPER JACK CHEESE, FRIED JALAPENOS,
APPLEWOOD SMOKED BACON, SHREDDED
LETTUCE, DICED ROMA TOMATOES,
JALAPENO PEPPER RELISH & FIRE ROCK SAUCE \$18.50
BEER PAIRING: "MECHANIX" MANGO HEFEWEIZEN

CABO WABO

PEPPER JACK CHEESE, TORTILLA STRIPS,
SPICY QUESO, STREET CORN SALSA,
COTIJA CHEESE, JALAPENOS, LETTUCE,
AVOCADO MASH & TAPATIO MAYO \$18.50
BEER PAIRING: "BUENAVEZA" SALT & LIME LAGER

Born on the Bayou

SPICY SOUTHERN FRIED CHICKEN,
PEPPER JACK CHEESE, PICKLE DE GALLO,
BUTTER LETTUCE & MAYO \$18.50
BEER PAIRING: "FREE BIRD" BLONDE

Eye of the Tiger

ANGUS PATTY TOPPED WITH PHILLY CHEESESTEAK,
GRILLED WITH ONIONS & PEPPERS, PROVOLONE CHEESE,
DRIZZLED WITH MAYO, FIRE ROCK SAUCE &
PEPPER JACK BEER CHEESE SAUCE \$19.50
BEER PAIRING: "THUNDERSTRUCK" TROPICAL BLONDE ALE

FREAK ON A LEASH

CHEDDAR CHEESE, FRIED ONIONS,
APPLEWOOD SMOKED BACON,
MAC'N'CHEESE TOPPED WITH
BEER INFUSED BBQ SAUCE & MAYO \$19
BEER PAIRING: "PUNK" WEST COAST IPA

Desperado

AMERICAN CHEESE, ONION RINGS
APPLEWOOD SMOKED BACON, JALAPENOS,
BEER BBQ & SPICY SOUTHWEST SAUCE \$18.50
BEER PAIRING: "SNOWBLIND" MARSHMALLOW MILK STOUT

BAT COUNTRY

SMOKED GOUDA, GARLIC SAUTEED MUSHROOMS,
GRILLED RED ONIONS, APPLEWOOD SMOKED BACON,
CRISP ARUGULA & GARLIC HERB AIOLI \$19
BEER PAIRING: "DEFTONES" PHANTOM BRIDE IPA

HEADLINERS AVAILABLE WITH FRIED/GRILLED CHICKEN BREAST, TURKEY, GARDEN, OR (BEYOND PATTY \$2.50)
BUN CAN BE SUBSTITUTED FOR A GLUTEN FREE BUN, WHOLE WHEAT BUN, LETTUCE WRAP OR BURGER BOWL

≡ DRINKS & DESSERTS ≡



SOFT DRINKS \$3.75

COKE, DIET COKE, COKE ZERO,
DR. PEPPER, ROOT BEER, SPRITE,
LEMONADE, UNSWEETENED ICED TEA

SPECIALTY DRINKS \$6

STRAWBERRY LIME LEMONADE
ROOT BEER FLOAT

HOT DRINKS \$4

BLACK/GREEN/CHAI TEA, APPLE CIDER

HOT CHOCOLATE \$4

COFFEE REGULAR/DECAF \$4

BONES COLD BREW COFFEE \$6

HIGH VOLTAGE, S'MOREY TIME



CAMPFIRE S'MORES

ROAST YOUR OWN MARSHMALLOWS OVER A TABLE TOP FLAME SERVED WITH GRAHAM CRACKERS,
STRAWBERRIES, REESE'S PEANUT BUTTER CUPS & NUTELLA (SERVES 2-4) \$15

FIRE ROCK SKILLET COOKIE

A FRESH BAKED CHOCOLATE CHIP COOKIE, TOPPED WITH VANILLA BEAN ICE CREAM,
WHIPPED CREAM, DRIZZLED WITH CARAMEL & CHOCOLATE SAUCE \$13

CARAMEL CHOCOLATE CHURROS

CRISPY CINNAMON SUGAR CHURROS DRIZZLED WITH CARAMEL AND CHOCOLATE SAUCE,
SERVED WITH VANILLA BEAN ICE CREAM AND WHIPPED CREAM \$13

SHAKES & BEER SHAKES

ALL SHAKES AVAILABLE WITH MILK (\$8.50) OR WITH CRAFT BEER (\$9.50)

"THE KING"

CHOCOLATE ICE CREAM, PEANUT BUTTER & BANANA
BLENDED WITH MILK OR CRAFT BLONDE BEER

"STRAWBERRY FIELDS FOREVER"

VANILLA BEAN ICE CREAM, STRAWBERRIES & HONEY
BLENDED WITH MILK OR CRAFT CREAM BEER

"STRANGER THAN FICTION"

VANILLA BEAN & CHOCOLATE ICE CREAM, DARK CHOCOLATE CHIPS,
CARAMEL SAUCE, UNBLENDED WITH MILK OR CRAFT AMBER BEER

"FEAR OF THE DARK"

CHOCOLATE ICE CREAM, DARK CHOCOLATE CHIPS & CHOCOLATE
SAUCE, BLENDED WITH MILK OR CRAFT STOUT BEER

GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE

ROCK

THIS

WAY!



DRINKS

CRAFT
BEER



ROCKIN'
SPIRITS



CRAFT BEER



DRAFT

	16oz
! <u>"FREE BIRD" BLONDE ALE</u> STONE/FIRE ROCK 4.8% ABV, 11 IBU	\$8.5
! <u>BUENAVEZA SALT & LIME LAGER</u> STONE 4.7% ABV, 13 IBU	\$8.5
! <u>CALI CREAMIN' CREAM ALE (NITRO)</u> MOTHER EARTH 5% ABV, 20 IBU	\$9
! <u>"THUNDERSTRUCK" TROPICAL BLONDE ALE</u> EURYALE/FIRE ROCK 4.8% ABV, 15 IBU	\$8.5
! <u>"MECHANIX" MANGO HEFEWEIZEN</u> GARAGE BREWING 5.5% ABV, 16 IBU	\$8.5
! <u>BLOOD ORANGE CALI SQUEEZE</u> FIRESTONE WALKER 5% ABV, 15 IBU	\$8.5
! <u>"SNOWBLIND" MARSHMALLOW MILK STOUT</u> GARAGE BREWING 6.5% ABV, 14 IBU	\$9
! <u>"MARIO TART" SOUR ALE</u> 8 BIT BREWING 5.8% ABV	\$9
! <u>"AMERICANA" AMBER ALE</u> EURYALE/FIRE ROCK 5.7% ABV, 26 IBU	\$9
! <u>PUNK IPA WEST COAST IPA</u> BREWDOG 7.5% ABV, 35 IBU	\$9
! <u>"DEFTONES" PHANTOM BRIDE IPA</u> BELCHING BEAVER 7.1% ABV, 55 IBU	\$9.5
! <u>"HAZED & CONFUSED" HAZY IPA</u> EURYALE/FIRE ROCK 6.7% ABV, 96 IBU	\$9.5

~MAKE IT A MICHELADA OR BEERMOSA~

FOUR HORSEMEN FLIGHT (PICK 4) \$12

CANS & BOTTLES

	<u>PURPLE HAZE RASPBERRY LAGER</u>	\$8.5
	ABITA BREWING 4.2% ABV, 13 IBU	
	<u>"IRON MAIDEN" HELLCAT LAGER</u>	\$7.5
	BREWDOG 6% ABV, 65 IBU	
	<u>DELICIOUS HAZY IPA</u> GLUTEN REDUCED	\$7.5
	STONE 7.2% ABV, 35 IBU	
	<u>PEPPER & PEACHES IPA</u>	\$8.5
	CLAREMONT CRAFT ALES 6.7% ABV, 60 IBU	
	<u>ELVIS AF NON-ALCOHOLIC IPA</u>	\$7.5
	BREWDOG < 0.5% ABV	
	<u>PACIFIC PINEAPPLE HARD CIDER</u>	\$7.5
	2 TOWNS CIDERHOUSE 5% ABV	
	<u>PRICKLY PEARADISE HARD CIDER</u>	\$7.5
	2 TOWNS CIDERHOUSE 5.3% ABV	
	<u>HUCKLEBERRY COSMIC CRISP HARD CIDER</u>	\$7.5
	2 TOWNS CIDERHOUSE 8% ABV	
	<u>DARK CHERRY BAD APPLE HARD CIDER</u>	\$8.5
	2 TOWNS CIDERHOUSE 10.5% ABV	

DARK HORSE WINE

	<u>SAUVIGNON BLANC</u>	\$8.5
	GRAPEFRUIT, LIME, JALAPEÑO	
	<u>CHARDONNAY</u>	\$8.5
	PINEAPPLE, STONE FRUIT, TROPICAL FRUIT	
	<u>BRUT BUBBLES CHAMPAGNE</u>	\$8.5
	APPLE, PEAR, TOASTED OAK	
	<u>SUNRISE MIMOSA</u>	\$10
	PINEAPPLE, ORANGE, GRENADINE	
	<u>CALIFORNIA ROSE</u>	\$8.5
	BRIGHT, RASPBERRY, DRY	
	<u>CABERNET SAUVIGNON</u>	\$9
	BLACKBERRY, FIG, SPICE	
	<u>DOUBLE DOWN RED BLEND</u>	\$9
	BLACKBERRY, BLUEBERRY, CHOCOLATE	
	<u>WINE FLIGHT (PICK 4)</u>	\$12

CRAFT COCKTAILS

Staring at the Sun

TEQUILA, PINEAPPLE, HABANERO, AGAVE, CACTUS, TAJIN \$13.5

Beautiful Disaster

GRAPEFRUIT, VODKA, COINTREAU, GRENADINE \$13

KOKOMO

VANILLA VODKA, KEY LIME, COCONUT, PINEAPPLE \$13.5

DOUBLE VISION

GINGER BEER, PEACH VODKA/WHISKEY, LIME, MINT \$13.5

KILLER QUEEN

HONEY, LEMON, GIN, HONEYCOMB \$13

MARGARITAVILLE

TEQUILA, WATERMELON, JALAPEÑO, CHAMOY, TAJIN \$13.5

HANGAR 18

MIDORI, COINTREAU, LEMON, CHERRY \$13

Riders on the Storm

AMARETTO, LEMON, TROPICAL ALE, CHERRY \$13

Phasing the Dragon

BLACKBERRY, TEQUILA, COINTREAU, FIRE WATER BITTERS \$13.5

SMOKE ON THE WATER

SMOKED WHISKEY, VERMOUTH, BLOOD ORANGE, CHERRY \$14

BAD MOON RISING

BLOODY MARY MIX, VODKA, BLOOD ORANGE JUICE \$13.5

Dr. Feelgood

KAHLUA, RUM CHATA, CHAI, COLD BREW, CINNAMON \$13.5

"THROUGH FIRE & FLAMES" \$10

SPECIALTY SHOT MADE WITH METALLICA'S BLACKENED WHISKEY,
TEQUILA, BLOOD ORANGE JUICE & BITTERS

ROCKIN' SPIRITS

WHISKEY

"METALLICA" BLACKENED WHISKEY \$10

"NEIL GIRALDO" THREE CHORD BLENDED WHISKEY \$11

"BOB DYLAN" HEAVENS' DOOR BOURBON WHISKEY \$12

"NEIL GIRALDO" THREE CHORD AMPLIFY RYE WHISKEY \$12

"METALLICA" RYE THE LIGHTNING WHISKEY \$12

"SLIPKNOT" SMALL BATCH NO. 9 IOWA WHISKEY \$13

"METALLICA" WES HENDERSON LIMITED CASK WHISKEY \$20

TEQUILA

"SAMMY HAGAR" CABO WABO TEQUILA BLANCO \$12

"AC/DC" THUNDERSTRUCK TEQUILA BLANCO \$16

RUM

"SAMMY HAGAR" KOLA SPICED RUM \$7

"KISS" BLACK DIAMOND DARK RUM \$10

"KISS" DETROIT ROCK RUM \$12

"VOLBEAT" SEAL THE DEAL RUM \$25

"KISS" MONSTRUM PREMIUM RUM AGED 14 YEARS \$30

"VOLBEAT" LIMITED EDITION RUM AGED 20 YEARS \$100

GIN

"DEF LEPPARD" ANIMAL GIN \$8

"KISS" NEW YORK STYLE COLD GIN \$8

VODKA

"RICK NIELSON" ROCK'N VODKA \$7

"HAMMERFALL" PREMIUM VODKA \$20

MAKE IT A COCKTAIL!

ASK YOUR SERVER ABOUT UPGRADING ANY
ROCKIN' SPIRIT INTO YOUR FAVORITE COCKTAIL

MERCH



SNAPBACK HATS \$30



BAND T-SHIRTS \$30



GUITAR PICK TIN \$10



DRUMSTICKS \$20



CAMPFIRE MUGS \$15



BEER CAN COOLER \$5



STICKERS \$2.5

HAPPY HOUR

MONDAY - THURSDAY (2PM - 5PM)
\$2 OFF APPETIZERS, BEER, WINE & COCKTAILS

FIRE ROCK EVENTS & MORE

VISIT OUR WEBSITE OR SOCIAL MEDIA PAGES TO VIEW
UPCOMING LIVE MUSIC OR PLAN YOUR OWN SPECIAL EVENT



[FIREROCKBURGERSANDBREWS.COM](https://www.firerockburgersandbrews.com)



MINI ROCKER'S MENU



Pick #1

Chicken Nuggets
Cheeseburger
Mac & Cheese
Grilled Cheese
Cheese Quesadilla
Flatbread Pizza



Pick #2

Fries
Tater Tots
Potato Chips
Apple Sauce
(Blueberry & Vanilla)
\$12.50



Pick #3

Juice
Soda
Milk
Chocolate Milk
Shirley Temple

DESIGN YOUR OWN

GUITAR PICK

ON THE BACK!

Children 12 yrs old and under