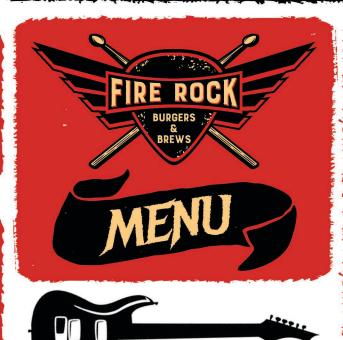
ROCK
THIS
WAY!



ROCKIN' BURGERS

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

FAMILY FUN & GAMES

DOG FRIENDLY PATIOS

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

STORY OF STREET

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 & drizzed 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

HARVEST SALAD

WINE PAIRING: DARK HORSE DOUBLE DOWN RED BLEND

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

B O O SIDES O O

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 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

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)

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

CARO WARO

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

Eye of the tiger

Angus patty topped with philly cheesesteak, grilled with onions & peppers, provolone chesse, drizzled with mayo, Fire Rock sauce & pepper jack beer cheese sauce \$19.50

Beer Pairing: "Thunderstruck" Tropical Blonde Ale

Desperado

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

House of the Rising Sun

Marita State Washing

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

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

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

Born on the Bayou

Spicy southern fried chicken, pepper jack cheese, pickle de gallo, butter lettuce & mayo \$18.50 Beer Pairing: "Free Bird" Blonde

FREAK ON A LEASH

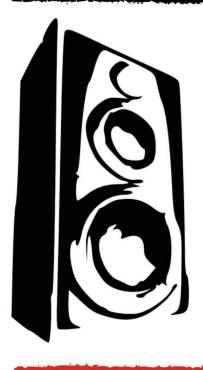
Cheddar cheese, fried onions,
applewood smoked bacon,
mac'n'cheese topped with
beer infused bbq sauce & mayo \$19
Beer Pairing: "Punk" West Coast IPA

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

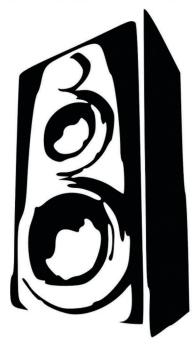
BLACK/GREEN/CHAI TEA. APPLE CIDER

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











ROCKIN'
SPIRITS





DRAFT

The same of the sa			
Marie Land of the Marie	<u>16oz</u>		
"FREE BIRD" BLONDE ALE TO STONE/FIRE ROCK 4.8% ABV, 11 IBU	\$8.5		
BUENAVEZA SALT & LIME LAGER STONE 4.7% ABV, 13 IBU	\$8.5		
CALI CREAMIN' CREAM ALE (NITRO) MOTHER EARTH 5% ABV, 20 IBU	\$9		
THUNDERSTRUCK" TROPICAL BLONDE ALE EURYALE/FIRE ROCK 4.8% ABV, 15 IBU	\$8.5		
"MECHANIX" Mango Hefeweizen Grange Brewing 5.5% ABV, 16 IBU	\$8.5		
BLOOD ORANGE CALI SQUEEZE Firestone Walker 5% ABV, 15 IBU	\$8.5		
"SNOWBLIND" Marshmallow Milk Stout Garage Brewing 6.5% ABV, 14 IBU	\$9		
MARIO TART" Sour Ale 80 8 Bit Brewing 5.8% ABV	\$9		
"AMERICANA" AMBER ALE DESCRIPTION DE L'ARTE	\$9		
PUNK IPA West Coast IPA BrewDog 7.5% ABV, 35 IBU	\$9		
"DEFTONES" PHANTOM BRIDE IPA BELCHING BEAVER 7.1% ABV, 55 IBU	\$9.5		
"HAZED & CONFUSED" HAZY IPA DEURYALE/FIRE ROCK 6.7% ABV, 96 IBU	\$9.5		
~Make it a Michelada or Beermosa~			

FOUR HORSEMEN FLIGHT (PICK 4) \$12

CANS & BOTTLES

A STATE OF THE PARTY OF THE PAR	Same and the state of the state	Photo.
Ì	PURPLE HAZE RASPBERRY LAGER	\$8.5
	Abita Brewing 4.2% ABV, 13 IBU	
İ	"IRON MAIDEN" HELLCAT LAGER	\$7.5
	Brewdog 6% ABV, 65 IBU	
İ	DELICIOUS HAZY IPA GLUTEN REDUCED	\$7.5
	Stone 7.2% ABV, 35 IBU	
İ	PEPPER & PEACHES IPA	\$8.5
	Claremont Craft Ales 6.7% ABV, 60 IBU	
Ů	ELVIS AF NON-ALCOHOLIC IPA	\$7.5
	BrewDog < 0.5% ABV	
Ů	PACIFIC PINEAPPLE HARD CIDER	\$7.5
	2 Towns Ciderhouse 5% ABV	
İ	PRICKLY PEARADISE HARD CIDER	\$7.5
	2 Towns Ciderhouse 5.3% ABV	
Ì	HUCKLEBERRY COSMIC CRISP HARD CIDER	\$7.5
	2 Towns Ciderhouse 8% ABV	
İ	DARK CHERRY BAD APPLE HARD CIDER	\$8.5
	2 Towns Ciderhouse 10.5% ABV	
100		

DARK HORSE WINE

The state of the s	
Sauvignon Blanc	\$8.5
Grapefruit, Lime, Jalapeño	
CHARDONNAY	\$8.5
Pineapple, Stone Fruit, Tropical Fruit	
BRUT BUBBLES CHAMPAGNE	\$8.5
Apple, Pear, Toasted Oak	
Sunrise Mimosa	\$10
Pineapple, Orange, Grenadine	
California Rose	\$8.5
Bright, Raspberry, Dry	
CABERNET SAUVIGNON	\$9
BLACKBERRY, FIG, SPICE	
Double Down Red Blend	\$9
Blackberry, Blueberry, Chocolate	
Wine Flight (Pick 4)	\$12
	SAUVIGNON BLANC GRAPEFRUIT, LIME, JALAPEÑO CHARDONNAY PINEAPPLE, STONE FRUIT, TROPICAL FRUIT BRUT BUBBLES CHAMPAGNE APPLE, PEAR, TOASTED OAK SUNRISE MIMOSA PINEAPPLE, ORANGE, GRENADINE CALIFORNIA ROSE BRIGHT, RASPBERRY, DRY CABERNET SAUVIGNON BLACKBERRY, FIG. SPICE DOUBLE DOWN RED BLEND BLACKBERRY, BLUEBERRY, CHOCOLATE

CRAFT COCKTAILS

Staring at the Sun

Mary Mary Mary Starte

Tequila, Pineapple, Habanero, Agave, Cactus, Tajin \$13.5

Beautiful Disaster

GRAPEFRUIT, VODKA, COINTREAU, GRENADINE \$13

Кокомо

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

"Etasing the Dragon"

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

SMORE 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, Teouila. 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 Teouila 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!

Many Many Many Mark Mark Color

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

The property of the property of the party of the party of the

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



ROCKER'S



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