

CRAFT COCKTAILS

SAFIRE PEACH STOLI PEACHIK / LEMON COINTREAU / SIMPLE SYRUP	9
SPICED PEAR WHISKEY SOUR TEMPLETON RYE / ST. GEORGE SPICED PEAR LIQUOR / LEMON / SIMPLE SYRUP / BITTERS	9
6TH FLOOR MARTINI BELVEDERE / DRY VERMOUTH SMOKED BLUE CHEESE STUFFED OLIVES	10
NAKED AND (ALMOST) FAMOUS MEZCAL / STREGA / APEROL / LIME	12
SAFIRE MELLOW DAISY CASAMIGOS ANEJO / COINTREAU / LIME JUICE LEMON JUICE / SIMPLE SYRUP / HIBISCUS	11
RASPBERRY LEMON DROP DEEP EDDY LEMON VODKA / RAZZMATAZZ GRAND MARNIER / SWEET N SOUR	9
OAXACA OLD FASHIONED CAZADORES REPOSADO / MEZCAL AGAVE / ORANGE BITTERS	9
BUBBLES AND BERRIES GREY GOOSE VODKA / SPARKLING BRUT FRESH BERRIES	12
ZACAPA OLD FASHIONED ZACAPA 23 AGED RUM DEMARA SYRUP / BITTERS	10
APEROL SPRITZ APEROL / BRUT / CLUB SODA	12
FRENCH GIMLET BOTANIST GIN / ST. GERMAIN / LIME	9
ROOT OF ALL EVIL ST. GEORGE ABSINTHE / ROOT BEER	14
MONKEY SHOULDER SMASH MONKEY SHOULDER SCOTCH FRESH BERRIES / MINT / CHAMBORD	12
MACHETE MULE BLANCO TEQUILA / MEZCAL LIME / GINGER BEER	10

ALL PRICES SUBJECT TO 8% TRIBAL SALES TAX
*CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS
20% GRATUITY ADDED ON PARTIES OF SIX OR MORE

APPETIZERS

SHRIMP SCAMPI LEMON / GARLIC / WHITE WINE BUTTER / FRESH HERBS	14
BEEF KABOBS FILET / BELL PEPPER / ONION JALAPEÑO CILANTRO CHIMICHURRI	15
CHICKEN SATAY GRILLED CHICKEN THIGH THAI PEANUT SAUCE	12
SPINACH & ARTICHOKE DIP ROASTED GARLIC / PECORINO ROMANO / PARMESAN / CREAM CHEESE / NAAN BREAD	10
FRIED CALAMARI LEMON CAPER AIOLI	22
PRIME RIB SLIDERS (3) BRIOCHE / CREAMY HORSERADISH CARMALIZED ONIONS	14
CRAB CAKES DILL / OLD BAY / LEMON CAPER AIOLI	26

SOUPS & SALADS

CLASSIC CAESAR SALAD ROMAINE / HERB CROUTONS PARMESAN CHEESE / WHITE ANCHOVIES WITH JUMBO PRAWNS +10 WITH CHICKEN BREAST +8	13
WEDGE SALAD ICEBERG / TOMATO / BACON / RED ONION BLUE CHEESE CRUMBLES	14
HOUSE SALAD BABY SPRING MIX / TOMATO / CUCUMBER CARROTS / CROUTONS / CHOICE OF DRESSING	8
CLAM CHOWDER SOURDOUGH BOWL / CHIVES / BACON	10

ALL PRICES SUBJECT TO 8% TRIBAL SALES TAX
*CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS
20% GRATUITY ADDED ON PARTIES OF SIX OR MORE

STEAKS

TRI TIP STEAK, 8OZ	24
FILET MIGNON, 8OZ	45
NEW YORK STEAK, 6OZ	29
NEW YORK STEAK, 12OZ	49
COWBOY CUT, 18OZ RIBEYE	54
PORTERHOUSE, 24OZ	72
PRIME RIB, 14OZ	39

SIDES & ENHANCERS

BLEU CHEESE CRUST	6
LOBSTER TAIL	MP
CREAMED SPINACH	8
SAUTÉ MUSHROOMS	10
GARLIC MASHED POTATOES	6
JUMBO BAKED POTATO	6
LOADED BAKED POTATO	10
MAC-N-CHEESE	6
SEASONAL VEGETABLES	6

ALL PRICES SUBJECT TO 8% TRIBAL SALES TAX
*CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS
20% GRATUITY ADDED ON PARTIES OF SIX OR MORE

CHEF'S FEATURED ENTREES

CEDAR WRAPPED SALMON MISO MARINATED / ASPARAGUS LEMON / RICE PILAF	32
SOUS VIDE PORK CHOP CENTER CUT PORK LOIN / MUSHROOM GRAVY GARLIC MASHED POTATOES / SEASONAL VEG	29
CHICKEN ALFREDO FETTUCCHINE / CREAMY ROASTED GARLIC SAUCE SUBSTITUTE PRAWNS (5)	23
SURF AND TURF PASTA FETTUCCHINE / CREAMY PESTO SAUCE PARMESAN / GRILLED TRI TIP / SHRIMP	28
SAFIRE BURGER WAGYU BEEF / WHITE CHEDDAR CARMELIZED ONIONS / BRIOCHE BUN	24

DESSERTS

TURTLE CHEESECAKE	10
CLASSIC CRÈME BRÛLÉE	10
CHOCOLATE LAVA CAKE	10

ALL PRICES SUBJECT TO 8% TRIBAL SALES TAX
*CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS
20% GRATUITY ADDED ON PARTIES OF SIX OR MORE