

SAFIRE BRUNCH

TRI TIP AND EGGS 22

Home Fries & Choice of Toast

CRAB BENEDICT 26

Crab Cake, Poached Egg,
Hollandaise, Home Fries

CHORIZO HASH 17

Sweet Potato, Spinach, Onions, Bell Pepper,
Two Eggs any style, Hollandaise

CHICKEN FRIED CHICKEN SKILLET 16

Home Fries, Onions, Peppers,
Two Eggs, Country Gravy

BAGEL AND LOX 23

Cold smoked Scottish Salmon, Tomato,
Onions, Boiled Egg, Capers & Lemon

SANDWICHES & SALADS

Sandwiches come with your Choice of Fries, Fruit or Green Salad

SAFIRE BURGER 21

Wagyu Beef, Pepper Bacon,
White Cheddar, Egg, Lettuce, Tomato

BLTA 17

House Smoked Pork Belly, Lettuce, Tomato,
Avocado, Pickled Onions, Herb Aioli

SHRIMP LOUI 17

Cherry Tomato, Avocado, Hard Boiled Egg,
Red Onion, Romaine, Classic Louie Dressing

BUFFALO CHICKEN SANDWICH 17

Panko crusted Chicken tossed in Buffalo,
Brioche Bun, Lettuce, Tomato, House-made Ranch

CHEF'S SALAD 15

Mixed Greens, tomato, Avocado, Cucumber, Cheddar
Cheese, Hard Boiled Egg, Ham, Grilled Chicken

SMALL PLATES

PARFAIT 6

Vanilla Honey Yogurt, House-made
Granola, Mixed Berries

OATMEAL BRULÉ 8

Caramelized Bananas, Cinnamon,
Pecans and Brown Sugar

CONTINENTAL BREAKFAST 13

Fresh baked Danishes, Seasonal
Fruit, Yogurt, with Coffee or Juice

BRUNCH DRINKS

MIMOSA'S 8

BLOODY MARY'S 8

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