SERVE 1 AM D)

Our commitment is to the community of local farmers that fuel our imagination to bring the SweetFire Kitchen experience to life.

DELECTABLES COCKTAILS | 16 LIQUID SUNSHINE SOUTHERN STYLE CORNBREAD (V)...7 the botanist islay gin, turmeric, ginger, citrus, honey Texas honey, jalapeno, whipped butter **GUAVA THE HUT** BUTTERNUT SQUASH SOUP (V).....9 wheatly vodka, cointreau, coconut milk, guava, citrus maple oat crumble, fried sage leaves HONEY DEW-TINI ford's gin, elderflower, honey dew, citrus HEARTH OVEN BAKED BRIE (V).....(2) FLAVOR OF THE WEEK MARGARITA apple compote, spiced pecans, grilled sourdough volcan blanco tequila, cointreau, citrus FROM THE Hearth Stor SALAI BARBEQUE CHICKEN..... 16 grilled chicken, house barbeque sauce, mozzarella, red onion, ranch dressing, cilantro CLASSIC PEPPERONI14 SFK SALAD (V)..... artisan pepperoni, san marzano tomato sauce, hill country greens, caramelized apples, mozzarella, garlic-herb crust candied pecans, goat cheese, bourbon vinaigrette maitake, cremini, parmesan cream sauce, arugula, truffle oil baby romaine, corn bread croutons, parmesan, roasted garlic dressing RK TO EAT GOOD FOOD ENDIVE SALAD aul Prudhomme red pear, crispy prosciutto, gorgonzola, aged balsamic Main Entrees BARBEQUE CHICKEN SANDWICH house barbeque sauce, shredded lettuce, tomato, shiner honey mustard, brioche bun SMOKED TURKEY CLUB..... .. 16 bacon, arugula, smoked gouda, tomato jam, grilled sourdough FISH & CHIPS

Karbach Hopadillo IPA batter, black garlic tartar sauce, seasoned fries

SMASH BURGER...

SMASH BURGER Texas wagyu beef, smoked gouda, shredded lettuce, tomato, bacon aioli, brioche bun



... 20

SIDE SALAD \$6 | FRENCH FRIES \$6 SWEET POTATO FRIES \$8

SALMON \$13 GRILLED SHRIMP \$10 | GRILLED CHICKEN \$8 L



LUNCH

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Parties of six or more will have an automatic 18% gratuity added for your convenience.

3/29/24