

1ST ALARM

FRIED PICKLES (V)

CRINKLE CUT DILL PICKLE CHIPS, LIGHTLY BATTERED AND SERVED GOLDEN CRISP WITH A SIDE OF HOUSE MADE TEXAS PETAL SAUCE. 10-

HOSE 22 CHICKEN WINGS

CHOOSE FROM OUR CLASSIC BUFFALO-STYLE: MILD, MEDIUM OR HOT, OR BREADED WINGS: GARLIC PARMESAN, SESAME CHILI, DIRTY CAJUN, OR HONEY HABANERO.

(11 PC) 14- (22 PC) 28-

THE CAPTAIN'S CALAMARI

LIGHTLY DUSTED CALAMARI AND BANANA PEPPERS FLASH-FRIED AND TOPPED WITH PEPPERONCINI, KALAMATA OLIVES, FETA CHEESE AND LEMON SLICES.

SERVED WITH HOUSE MADE MARINARA. 15-

FIRECRACKER SHRIMP

FOUR JUMBO SHRIMP, FRIED GOLDEN BROWN IN PANKO BREADCRUMBS.

SERVED WITH A SIDE OF SWEET AND SPICY FIRECRACKER SAUCE. 13-

2ND ALARM

SOUP OF THE DAY

HOUSE MADE DAILY WITH THE FRESHEST INGREDIENTS. ASK YOUR SERVER FOR DETAILS!

CLASSIC FRENCH ONION SOUP

A HOSE 22 CLASSIC! MADE WITH SIX DIFFERENT VARIETIES OF ONIONS, TOPPED WITH SLICED FRENCH BREAD BAGUETTES & MELTED SWISS CHEESE. 6-

CAESAR SALAD

CHOPPED ROMAINE HEARTS TOSSED IN CREAMY CAESAR DRESSING. FINISHED WITH FRESH SHAVED PARMESAN, ASIAGO CHEESE, CROUTONS AND RED ONIONS. 10-
ADD ANCHOVY 2- GRILLED CHICKEN 6- 5 GRILLED SHRIMP 7- 4OZ GRILLED SALMON 8-

LOADED HOUSE SALAD (V)

ROMA TOMATOES, CUCUMBERS, RED ONIONS, HARD-BOILED EGG, CHEDDAR JACK CHEESE AND HOUSE MADE CROUTONS OVER CHOPPED ROMAINE HEARTS. 10-

ADD: ANCHOVY 2- GRILLED CHICKEN 6- 5 GRILLED SHRIMP 7- 4OZ GRILLED SALMON 8-

DRESSINGS: HOUSE BALSAMIC VINAIGRETTE, RANCH, CAESAR, THOUSAND ISLAND, LEMON THYME VINGARTETTE, AND CREAMY BLUE CHEESE

BUFFALO CHICKEN SALAD

CRISPY BUFFALO CHICKEN, CHEDDAR JACK CHEESE, ROMA TOMATO, AND CELERY OVER CHOPPED ROMAINE HEARTS AND SERVED WITH A SIDE OF CREAMY BLUE CHEESE

DRESSING. 15-

3RD ALARM

SANDWICHES SERVED WITH YOUR CHOICE OF FRENCH FRIES, SWEET POTATO WEDGES, FRIED DILL PICKLES, ZESTY POTATO SALAD, OR TRADITIONAL COLESLAW. SUBSTITUTE YOUR 3RD ALARM SIDE FOR A 5TH ALARM SIDE, SIDE SALAD, FRENCH ONION SOUP OR SOUP OF THE DAY 3- SPECIALTY SOUP 4-
** SUB FOR A GLUTEN FREE BUN 2-*

FIREMAN BURGER *

TRADITIONAL HALF POUND GROUND ANGUS BURGER, TOPPED WITH APPLE WOOD SMOKED BACON, CHEDDAR CHEESE, LETTUCE, RED ONION, AND SLICED BEEFSTEAK TOMATO ON A GRILLED KAISER ROLL. 15-

RESCUE REUBEN

A HOSE 22 FAVORITE! SLOW COOKED AND SIMMERED CORNED BEEF BRISKET IN OUR 22 AMBER BEER, THEN THICK-CHOPPED AND TOPPED WITH SAUERKRAUT AND THOUSAND ISLAND DRESSING. COVERED WITH MELTED SWISS CHEESE AND SERVED ON THICK-SLICED ARTISANAL MARBLED RYE BREAD. 16-

HARVEST CHICKEN SANDWICH

GRILLED CHICKEN BREAST TOPPED WITH FRIED ARTICHOKE, RICOTTA CHEESE, BABY SPINACH AND CRAISINS FINISHED WITH A LEMON THYME VINAIGRETTE ON GRILLED KAISER ROLL. 15-

3 GRAIN VEGGIE BURGER (V)

A THREE GRAIN VEGGIE BURGER MADE WITH CORN, PEPPERS, BLACK BEANS, QUINOA, BROWN RICE AND BULGAR WHEAT, TOPPED MOZZARELLA CHEESE, BABY SPINACH AND RED ONION WITH A ROASTED RED PEPPER AIOLI ON GRILLED ARTISANAL SOURDOUGH BREAD. 14-

4TH ALARM

ALL OF OUR PIZZAS ARE 12" THIN CRUST, AND TOPPED WITH THE FRESHEST INGREDIENTS. HAND TOSSED WITH A CORNMEAL CRUST AND A TRADITIONAL-STYLE CHAR FROM OUR 600 DEGREE STONE OVEN. ADD A CAESAR OR GARDEN SIDE SALAD. 4-

MARGHERITA PIZZA (V)

FIRE-ROASTED TOMATOES, FRESH BASIL & MOZZARELLA CHEESE OVER OUR HOUSE MADE MARINARA SAUCE. FINISHED WITH A BALSAMIC REDUCTION DRIZZLE. 15-

WHITE FLORENTINE PIZZA (V)

ROASTED ARTICHOKE HEARTS, BABY SPINACH, CRUSHED GARLIC AND OLIVE OIL TOPPED WITH A BLEND OF MOZZARELLA, PARMESAN AND ASIAGO CHEESE. 16-

THE DOWNTIME PIZZA

ITALIAN SAUSAGE WITH ROASTED RED PEPPERS, SPINACH, PARMESAN AND RICOTTA CHEESE OVER A WHITE GARLIC AND OIL BASE. 17-

SWEET HEAT PEPPERONI PIZZA

A SWEET AND SPICY TWIST ON THE CLASSIC! CUP 'N CHAR PEPPERONI WITH RED CHERRY PEPPERS, MOZZARELLA, AND PARMESAN CHEESE FINISHED WITH A DRIZZLE OF PEPPER INFUSED AMBER HONEY. 18-

5TH ALARM

(AVAILABLE AFTER 4 PM)

SIDE SUBSTITUTIONS AVAILABLE UPON REQUEST.

SUBSTITUTE A SIDE FOR FRENCH ONION SOUP OR SOUP OF THE DAY 3- SPECIALTY SOUP 4-

* SUBSTITUTE FOR GLUTEN FREE PASTA 3-

HOSE 22 MAC AND CHEESE (V) *

OUR ORIGINAL MAC IS A FIREHOUSE FAVORITE! FEATURING A CREAMY FIVE CHEESE BLEND WITH PENNE PASTA AND A CRISPY BAKED BREADCRUMB CRUST. 19-

BUFFALO MAC & CHEESE

TRY OUR FAMOUS MAC BUFFALO-STYLE WITH CRISPY BREADED CHICKEN, FRANK'S RED HOT SAUCE AND GORGONZOLA CHEESE. 24-

CAPTAIN'S GRILLED CHICKEN (G)

TWIN GRILLED CHICKEN BREAST, TOPPED WITH FIRE ROASTED TOMATOES, RICOTTA AND MOZZARELLA CHEESE SERVED OVER GRILLED BROCCOLI AND RICE PILAF. 24-

8 OZ. ATLANTIC SALMON (G)

FRESH CAUGHT ATLANTIC SALMON, GRILLED AND FINISHED WITH A SESAME GARLIC GLAZE. FINISHED WITH SESAME SEEDS AND SLICED GREEN ONIONS. SERVED WITH GRILLED BROCCOLI AND A SIDE OF RICE PILAF. 26-

ENGINE HOUSE RIBS (G)

OUR FAMOUS HALF RACK OF "FALL-OFF-THE-BONE" BABY BACK RIBS, SMOKED AND SLOW BRAISED TO PERFECTION.

SERVED WITH HOUSE COLESLAW AND SWEET POTATO WEDGES. 26-

(WE SMOKE OUR RIBS FRESH DAILY. DUE TO THE LENGTHY COOKING PROCESS, WE MAY RUN OUT. OUR APOLOGIES IN ADVANCE.)

12 OZ. CENTER CUT PORK CHOP (G)

A FRENCH CUT BONE IN PORK CHOP, GRILLED WITH OUR HOUSE RESCUE RUB AND TOPPED WITH A COMPOUND HERB BUTTER. SERVED WITH A BAKED POTATO AND OUR HOUSE VEGETABLE. 27-

MARKET STEAK (G)

THE FRESHEST CUT OF CERTIFIED ANGUS STEAK, HAND CHOSEN BY OUR CHEF AND GRILLED TO PERFECTION. PLEASE INQUIRE FOR MORE DETAILS! SERVED WITH A BAKED POTATO AND HOUSE VEGETABLE MEDLEY.

CHOOSE ONE OF THE FOLLOWING ADDITIONS TO YOUR ENTREE:

LOAD UP YOUR BAKED POTATO WITH SOUR CREAM, BUTTER, BACON AND CHEDDAR 3-
SAUTÉED ONIONS 2- FIVE GRILLED SHRIMP 7-

PLEASE INQUIRE ABOUT ADDITIONAL DAILY SPECIALS!



CERTIFIED ANGUS BEEF

G- CONTAINS NO GLUTEN CONTAINING INGREDIENTS

AS WE DO NOT HAVE A DEDICATED GLUTEN-FREE FACILITY,

WE CANNOT GUARANTEE NO CROSS CONTAMINATION.

V- VEGETARIAN

TO ENSURE ACCURATE RESERVATIONS AND WAIT TIMES FOR ALL PATRONS, OUR TABLE SEATING IS LIMITED TO 2 HOURS

PLEASE BE ADVISED THAT A 10% TAKEOUT GRATUITY WILL BE ADDED TO EACH TAKE OUT ORDER.