

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: PARMESAN GARLIC, HONEY HABANERO, DRY RUBBED DIRTY CAJUN, SESAME CHILI SAUCE. (11 PC) 14- (22 PC) 28-

ARTICHOKE FLORENTINE CROSTINI

OUR HOUSE APPETIZER IS A FIREHOUSE FAVORITE! FIVE SLICED BAGUETTES, FIRE-GRILLED AND TOPPED WITH OUR CREAMY PARMESAN, SPINACH AND ARTICHOKE HEART BLEND. 13-

FIRE HOUSE NACHOS (V)

FRESH TORTILLA CHIPS TOPPED WITH QUESO BLANCO, PICO DE GALLO, JALAPEÑOS AND CHEDDAR JACK CHEESE. SERVED WITH FIRE-ROASTED TOMATO SALSA AND SOUR CREAM. 13-
ADD GRILLED CHICKEN, PULLED PORK, OR GROUND BEEF 4-

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-

DRUNKEN MUSSELS

PRINCE EDWARD ISLAND MUSSELS, SIMMERED IN A FLAVORFUL LEMON AND ROASTED GARLIC WHITE WINE SAUCE WITH FRESH HERBS AND LEMON ZEST. FINISHED WITH PARMESAN CHEESE, AND SERVED WITH ASIAGO BAGUETTE TOAST POINTS. 17-

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 CARAMELIZED ONIONS IN A SAVORY ROSEMARY AND THYME BEEF BROTH. 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 GRILLED CHICKEN BREAST 6- 5 GRILLED SHRIMP 7- 4OZ GRILLED SALMON 8-

LOADED HOUSE SALAD (V)

CHOPPED ROMAINE LETTUCE TOPPED WITH ROMA TOMATOES, CUCUMBERS, RED ONIONS, HARD-BOILED EGG, CHEDDAR JACK CHEESE AND HOUSE MADE CROUTONS. 11-
ADD GRILLED CHICKEN BREAST 6- 5 GRILLED SHRIMP 7- 4OZ GRILLED SALMON 8-
DRESSING CHOICES: HOUSE BALSAMIC VINAIGRETTE, RANCH, CAESAR, THOUSAND ISLAND, CREAMY BLUE CHEESE, LEMON THYME VINAIGRETTE

BEETS & BRUSSELS SALAD

GRILLED CHICKEN AND SAUTÉED SHAVED BRUSSELS SPROUTS OVER A BED OF BABY SPINACH, CANDIED BEETS, GOAT CHEESE, AND RED ONIONS WITH A SAVORY LEMON THYME VINAIGRETTE. 18-

3RD ALARM

SANDWICHES SERVED WITH YOUR CHOICE OF FRENCH FRIES, SWEET POTATO WEDGES, ZESTY POTATO SALAD, COLESLAW, OR FRIED DILL PICKLES.

SUBSTITUTE YOUR 3RD ALARM SIDE FOR FRENCH ONION SOUP OR SOUP OF THE DAY 3-

SUBSTITUTE FOR A SPECIALTY SOUP (IF FEATURED) 4-

** SUB FOR A GLUTEN FREE BUN 2-*

FIREMAN BURGER *

TRADITIONAL HALF POUND GROUND ANGUS BURGER, TOPPED WITH APPLEWOOD 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. 15-

PULLED PORK SANDWICH*

HOUSE SMOKED BBQ PULLED PORK TOPPED WITH BATTERED FRIED CHEESE CURDS, SLICED JALAPEÑOS, AND OUR ZESTY COLESLAW ON A GRILLED KAISER ROLL. 16-

HARVEST CHICKEN SANDWICH

GRILLED CHICKEN BREAST TOPPED WITH FRIED ARTICHOKEs, RICOTTA CHEESE, BABY SPINACH AND CRAISINS FINISHED WITH A LEMON THYME VINAIGRETTE ON GRILLED FRENCH 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-

**SUBSTITUTE A GLUTEN-FREE PIZZA CRUST 3-*

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-

LIEUTENANT'S SUPREME PIZZA *

PEPPERONI, ITALIAN SAUSAGE, MUSHROOMS, ROASTED RED PEPPERS, BANANA PEPPERS, GREEN PEPPERS, SAUTÉED ONIONS, AND MOZZARELLA CHEESE OVER OUR HOUSE MADE MARINARA SAUCE. 18-

5TH ALARM

(AVAILABLE AFTER 4 PM)

ALL ITEMS INCLUDE A CAESAR OR GARDEN SIDE SALAD. SIDE SUBSTITUTIONS AVAILABLE UPON REQUEST.

** SUBSTITUTE FOR GLUTEN FREE PASTA 3-*

HOSE 22 MAC & CHEESE (V) *

A TRUE FIREHOUSE FAVORITE! FEATURING A CREAMY SECRET FIVE CHEESE BLEND WITH PENNE PASTA AND A CRISPY BAKED BREADCRUMB CRUST. 18-

BUFFALO MAC & CHEESE

TRY OUR FAMOUS MAC BUFFALO-STYLE WITH CRISPY BREADED CHICKEN, FRANK'S RED HOT SAUCE AND GORGONZOLA CHEESE. 23-

WATER TENDER SEAFOOD PASTA *

JUMBO SHRIMP AND SMOKED SAUSAGE SAUTÉED WITH MUSHROOMS, GREEN PEPPERS, BANANA PEPPERS, AND ONIONS IN A FLAVORFUL CAJUN BLUSH SAUCE OVER PENNE PASTA. 25-

PAN SEARED SEA SCALLOPS (G)

FRESH SEA SCALLOPS, PAN SEARED TO PERFECTION IN A LEMON-THYME GOAT CHEESE GRATIN WITH ROASTED TOMATOES. SERVED WITH WALNUT RICE PILAF AND HOUSE VEGETABLE MEDLEY. 27-

8 oz. ATLANTIC SALMON (G)

FRESH CAUGHT ATLANTIC SALMON, GRILLED AND TOPPED WITH A CRANBERRY MUSTARD BROWN BUTTER SAUCE. SERVED WITH SAUTÉED BRUSSELS SPROUTS WALNUT RICE PILAF. 26-

ENGINE HOUSE RIBS (G *w/o CORNBREAD*)

OUR FAMOUS HALF RACK OF "FALL-OFF-THE-BONE" BABY BACK RIBS, SMOKED AND SLOW BRAISED TO PERFECTION. SERVED WITH FIRE ROASTED APPLES, SWEET POTATO WEDGES, AND A SLICE OF HOMEMADE CORNBREAD. 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 ROASTED GARLIC AND HERB FINISHING BUTTER. SERVED HOUSE VEGETABLE MEDLEY AND MASHED POTATOES. 27-

HOSE 22 BBQ PLATTER (G *w/o CORNBREAD*)

A QUARTER RACK OF OUR ENGINE HOUSE RIBS, SMOKED SAUSAGE, AND HEAPING PORTION OF OUR BBQ PULLED PORK. SERVED WITH A BAKED POTATO, FIRE ROASTED APPLES AND A SLICE OF HOMEMADE CORNBREAD. 26-

TENDERLOIN STEAK TIPS

SIRLOIN STEAK TIPS, PAN SEARED WITH SILVER DOLLAR MUSHROOMS AND ONIONS IN A RED WINE DEMI GLAZE. SERVED OVER A BED OF SAUTÉED BRUSSELS SPROUTS AND MASHED POTATOES. 26-

MARKET STEAK (G)

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

PLEASE INQUIRE ABOUT ANY ADDITIONAL SPECIALS!



CERTIFIED ANGUS BEEF

G- CONTAINS NO GLUTEN CONTAINING INGREDIENTS

V- VEGETARIAN

CHOOSE ONE OF THE FOLLOWING ADDITIONS TO YOUR ENTREE:

**LOAD UP YOUR BAKED POTATO WITH SOUR CREAM, BUTTER, BACON AND CHEDDAR 3-
SAUTÉED MUSHROOMS 4- SAUTÉED ONIONS 2- FIVE GRILLED SHRIMP 6-**

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