

Firefly

menu

{ appetizers }

OSSETRA CAVIAR	<i>gaufrette, crème fraîche, egg, chives, shallots</i>	MP
FRENCH BAGUETTE	<i>whipped butter, saba, maldon salt</i>	8
CRISPY MANZANILLA OLIVES	<i>whipped crème fraîche, aleppo pepper, chives, lemon</i>	18
GARDEN SALAD	<i>appetizer or entrée portion – mixed baby kale, dried cranberries, orange, goat cheese, sunflower seeds, cucumber, lemon vinaigrette (gf)</i>	20/26
LITTLE GEM SALAD	<i>appetizer or entrée portion – grana padano, garlic crouton, creamy black pepper dressing, chives, breadcrumbs</i>	20/26
HEIRLOOM TOMATO & BURRATA	<i>pickled onions, basil pistou, saba, grilled bread / add prosciutto +8</i>	25
MEATBALLS	<i>blend of ground beef, pork, veal and smoked guanciale, san marzano tomatoes, breadcrumbs, grana padano</i>	22
CRISPY PORK BELLY & WATERMELON	<i>mint, cilantro, serrano chili, spiced vinegar (df)</i>	26
HOUSE SMOKED SALMON	<i>herb tartar sauce, ciabatta toasts, lemon (df)</i>	26
BIGEYE TUNA TARTARE*	<i>ponzu, pickled ginger, avocado, cilantro, togarashi wonton chip (df)</i>	32
STRIPED BASS CRUDO*	<i>agua chile, mango salsa, avocado mousse, red onions, radish, crunchy buckwheat (df)</i>	25
PRINCE EDWARD ISLAND MUSSELS	<i>saffron broth, fennel sofrito, garlic confit, lemon, grilled bread</i>	26
CRAB CAKE	<i>pommery mustard sauce, frisée salad, lemon vinaigrette, microgreens, chive oil</i>	28
ARTISANAL CHEESES	<i>selection of 3 or 5 – cambozola, aurora manchego, brie, beehive barely buzzed, garrotxa goat cheese, smoked gouda, honeycomb, dried fruits, grapes, marcona almonds, caper raisin jam</i>	3 for 32 / 5 for 36
CHARCUTERIE	<i>prosciutto, bresaola, soppressata, salami calabrese, served with mustard, cornichons, marinated artichokes, giardiniera, olives (df)</i>	32
CHARCUTERIE & CHEESE BOARD	<i>prosciutto, soppressata, salami calabrese, cambozola, brie, beehive barely buzzed, giardiniera, cornichons, caper-raisin jam, mustard, marcona almonds, grapes, apple, berries, sliced baguette</i>	42

{ entrées }

MUSHROOM PAPPARDELLE	<i>wild mushrooms, truffle cream, grana padano, whipped ricotta, chives, breadcrumbs</i>	36
LANGOSTINO FETTUCCINE	<i>calabrian vodka sauce, fresno pepper, lemon zest, grana padano, basil</i>	42
ATLANTIC SALMON	<i>white bean purée, broccolini, calabrian chili, tomato confit, caper garlic oil (gf)(df)</i>	42
MISO COD	<i>shiitake, snap peas, dashi spinach purée, cilantro, red onions, soy vinaigrette (df)</i>	44
JIDORI CHICKEN	<i>muhammara, eggplant, summer squash, jalapeño lime chutney (gf)(df)</i>	36
BRAISED LAMB SHANK	<i>sichuan braise, tofu purée, baby bok choy, chili crisp (contains peanuts), chive oil (df)</i>	42
WAGYU BURGER	<i>blend of dry-aged ribeye, wagyu chuck, and bone marrow patty, caramelized onions, french onion spread, comte, gruyere, cornichons, frites (only availble at the bar)</i>	32
SHORT RIB	<i>mushroom truffle purée, pommes purée, crème fraîche, crispy onions</i>	36
STEAK FRITES	<i>8 oz filet mignon, haricot verts, creamy peppercorn sauce, frites</i>	56
CHEF'S RIBEYE	<i>15 oz pineapple-soy marinade, ginger-soy glazed butter, asparagus</i>	80
PRIME NEW YORK STRIP	<i>14 oz, served with chimichurri, peppercorn sauce, creamy horseradish, frites</i>	85

{ savory sides }

HAND CUT FRITES	<i>parsley, garlic & salt, ketchup, garlic aioli (df)</i>	13
GARLIC SMASHED POTATOES	<i>butterball potatoes, horseradish crème fraîche, chives</i>	13
BRUSSELS SPROUTS	<i>sweet & sour chili sauce (df)</i>	14
ROASTED EGGPLANT	<i>arrabbiata, grana padano, breadcrumbs</i>	14
CAULIFLOWER	<i>muhammara, curried golden raisins (df)</i>	14
MAC & CHEESE	<i>gouda–cheddar cream sauce, breadcrumbs</i>	14
GRILLED ASPARAGUS	<i>olive oil, salt & pepper (gf)(df)</i>	14
SAUTÉED BROCCOLINI	<i>garlic confit, lemon, fresh cracked pepper (gf)(df)</i>	14
POMMES PURÉE	<i>whipped with butter, cream, grana padano (gf)</i>	14

(df) dairy free (gf) gluten free
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Firefly

NEIGHBORHOOD HOUR MENU

monday–thursday | starts from 5:00–5:45 pm | reservations only

{ appetizers }

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{ savory sides }

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WINES

SPARKLING

		Glass	Bottle
NV	Prosecco - Domus - Picta - <i>Treviso, Italy</i>	16	55
NV	Brachetto Rosso Semi Sweet - Luca Bosio - <i>Piedmont, Italy</i>	17	60
NV	Crémant d'Alsace Rosé - Hubert Meyer - <i>Alsace, France</i>	18	63
NV	Champagne Brut - Nicolas Feuillatte Réserve Exclusive Brut - <i>Champagne, France</i>	23	80
NV	Champagne Brut - Veuve Clicquot, Yellow Label Brut - <i>Champagne, France</i>	-	115
2013/2015	Champagne Brut - Dom Perignon, Moët & Chandon Brut - <i>Champagne, France</i>	-	325
2014	Champagne Brut - Louis Roederer 'Cristal' Brut - <i>Champagne, France</i>	-	450

SAUVIGNON BLANC

		Glass	Bottle
2024	Tiki Estate - <i>Canterbury, New Zealand</i>	17	60
2024	Cakebread Cellars - <i>Napa Valley, CA</i>	-	62
2024	Sancerre - Pierre Riffault - 'Les 7 Hommes' - <i>Sancerre, Loire Valley, France</i>	21	75

CHARDONNAY

		Glass	Bottle
2024	Chablis - Jean-Marc Brocard, Sainte Claire - <i>Chablis, Bourgogne, France</i>	20	70
2024	Luli Wines - <i>Santa Lucia Highlands, CA</i>	19	65
2024	Sonoma Cutrer - Russian River Ranches - <i>Russian River Valley, CA</i>	-	57
2023	Jordan - <i>Russian River Valley, CA</i>	-	85
2024	Flowers - <i>Sonoma Coast, CA</i>	26	91
2022	Ramey - 'Hyde Vineyard' - <i>Napa Valley - Carneros, CA</i>	-	140

OTHER WHITES

		Glass	Bottle
2024	Pinot Grigio - Terlato - <i>Friuli Colli Orientali, Italy</i>	17	60
2024	Albariño - Turonia - <i>Rias Baixas, Spain</i>	17	60

ROSÉ/ORANGE

		Glass	Bottle
2024	Fleurs de Prairie - <i>Languedoc-Roussillon, France</i>	16	55
2024	Giornata - Orangotango - <i>Paso Robles, CA</i>	17	60

PINOT NOIR

		Glass	Bottle
2023	Paul Benoit - Bourgogne, France	23	80
2022	Lucas & Lewellen - Santa Barbara, CA	19	65
2023	Gary Farrell - Russian River Valley, CA	-	92
2022	Paul Hobbs - Sonoma Coast, CA	-	140
2023	Sea Smoke ‘Southing’ - Santa Rita Hills, CA	-	268

GRENACHE SYRAH MOURVERDE

		Glass	Bottle
2022	Syrah - Melville - Santa Rita Hills, CA	22	77
2022	Châteauneuf-du-Pape – André Brunel - Rhone, France	35	125
2020	Shiraz - Kay Brothers, Hillside - McLaren Vale, Australia	31	110

ITALIAN REDS

		Glass	Bottle
2019	Barolo – Ghisolfi ‘Bussia’ - Piedmont, Italy	37	128
2024	Tua Rita ‘Super Tuscan’ - Rosso dei Notri - Tuscany, Italy	21	75
2021	Tignanello ‘Super Tuscan’ - Marchesi Antinori - Tuscany, Italy	-	262

MALBEC & OTHER REDS

		Glass	Bottle
2020	Rioja Reserva - (Tempranillo) - Bodegas Muriel - Rioja, Spain	18	63
2023	Malbec - Nieto Sebetuner ‘Don Nicanor’ - Mendoza, Argentina	17	60
2019	Malbec - Cuvelier Los Andes ‘Grand Vin’ (Bordeaux Blend) - Mendoza, Argentina	33	120

CABERNET / BORDEAUX BLEND

		Glass	Bottle
2022	Château Macquin - Saint-Georges-Saint-Emilion, Bordeaux, France	-	70
2022	Brendel Cooper’s Reed - Cabernet Sauvignon - Napa Valley, CA	21	75
2022	Obsidian Ridge ‘Estate’ - Cabernet Sauvignon - Red Hills, Napa Valley, CA	27	95
2022	Chateau Montelena - Cabernet Sauvignon - Napa Valley, CA	-	140
2021	Cakebread - Cabernet Sauvignon - Napa Valley, CA	-	225
2022	Stag’s Leap ‘FAY Vineyard’ – Cabernet Sauvignon – Napa Valley, CA	-	255
2022	Caymus ‘50th Anniversary’ - Cabernet Sauvignon - Napa Valley, CA	-	362
2021	Justin ‘Isosceles’ - Bordeaux Blend - Paso Robles, CA	-	235
2022	Opus One - Bordeaux Blend - Napa Valley, CA	-	515

after DINNER menu

{ desserts }

ARTISANAL CHEESES 3 for 32 / 5 for 36

selection of 3 or 5 – cambozola, aurora manchego, brie,
beehive barely buzzed, garrotxa goat cheese, honeycomb,
dried fruits, grapes, marcona almonds, caper raisin jam

16

STICKY TOFFEE CAKE

dates, toffee sauce, candied pecans, french vanilla ice cream

16

CRÈME BRÛLÉE

passionfruit, blueberries (gf)

16

APPLE COBBLER

gala apples, caramel walnuts topping, french vanilla ice cream

14

PROFITEROLES

pâte à choux, french vanilla ice cream, dark chocolate,
caramel, whipped cream, berries

32

THE CHOCOLATE CELEBRATION CAKE

a decadent chocolate cake with golden candied
wild cherries. served on a cake stand.
the perfect dessert for a celebration!



{ coffee }

ESPRESSO

5

LATTE

6

CAPPUCINO

6

COFFEE

5

MACCHIATO

6

HOT TEA

5

{ dessert wines & ports }

MUSCAT

17

Bodegas Ordóñez, Malaga, Spain, 2024

RAMOS PINTO COLLECTOR RESERVA

15

Port, Douro Valley, Portugal

RAMOS PINTO 20 YEARS

21

20-Year-Old Tawny Port, Douro Valley, Portugal

BANYULS

17

Gérard Bertrand, Roussillon, France, 2016

{ after dinner drinks }

FERNET-BRANCA

13

CHARTREUSE

14

SAMBUCA

13

DRAMBUIE

13

GRAND MARNIER

14

RICARD

13

BAILEYS

13

AMARETTO DISARONNO

13

FRANGELICO

14

LIMONCELLO

13

{ cognac }

REMY MARTIN VSOP

21

HENNESSY VSOP

27

HENNESSY XO

56

REMY MARTIN XO

49

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COCKTAILS

mocktails, beer & spirits

{ specialty cocktails }

PINEAPPLE EXPRESS	<i>vodka, lemon juice, st. germain, pineapple</i>	20
BARREL AGED OLD FASHIONED	<i>evan williams barrel aged bourbon, luxardo maraschino, citrus, barrel aged bitters</i>	19
STRAWBERRY FIELDS	<i>vodka, champagne, lemon, housemade strawberry simple</i>	19
SPANISH ROMANCE	<i>limoncello, liquor 43, chambord, lemon juice</i>	19
SUNKISSED PASSION	<i>lunazul blanco tequila, orgeat, falernum, passion fruit purée, cranberry, cardamom bitters</i>	20
NOT ALL GINGERS HAVE FRECKLES	<i>ilegal mezcal, lime juice, ginger syrup, agave, orange bitters</i>	20
HYE TEA	<i>evan williams bourbon, peach schnapps, lemon juice, simple syrup, iced tea</i>	19
TOKYO DRIFT	<i>gin, lemon juice, lychee syrup, green chartreuse, triple sec, basil leaf</i>	19
CUPID'S ARROW	<i>prosecco, St. Germain, triple sec, cranberry juice</i>	19

{ mocktails }

PINK CASHMERE	<i>lemon juice, simple syrup, strawberry purée, basil leaves, splash of soda</i>	12
SUNSET EYES	<i>pineapple juice, lime juice, orgeat, passionfruit syrup</i>	12
GINGER BUMBLE	<i>lemon juice, honey syrup, ginger beer, splash of tonic</i>	12
CRANBERRY PRESS	<i>cranberry juice, lime juice, sprite, splash of soda, mint</i>	12

{ beer }

MADE WEST IPA	<i>6.9% abv</i>	10
HEF WEIHENSTEPHANER	<i>5.4% abv</i>	9
EINSTÖK WHITE ALE	<i>5.2% abv</i>	9
SMOG CITY LITTLE BO PILSNER	<i>4.4% abv</i>	9
STONE ARROGANT BASTARD ALE	<i>7.2% abv</i>	9
FREMONT IMPERIAL OATMEAL STOUT	<i>8.0% abv</i>	9
MODELO ESPECIAL LAGER	<i>4.4% abv</i>	9
CORONADO IPA WEEKEND VIBES	<i>6.8% abv</i>	10
SINCERE APPLE CIDER	<i>5.9% abv</i>	9
HEINEKEN 0.0 NA LAGER	<i>0.0% abv</i>	9

{ bourbon }

BASIL HAYDEN'S, CLERMONT KY	19
BASIL HAYDEN'S RED WINE CASK, CLERMONT, KY	25
GARRISON BROTHERS SMALL BATCH, HYE TX	29
BULLEIT, SHELBYVILLE KY	18
JEFFERSON'S, CRESTWOOD KY	19
NOB CREEK, CLERMONT KY	17
MAKER'S MARK, LORETTO KY	17
OLD FORESTER, LOUISVILLE KY	19
WOODFORD RESERVE,VERSAILLES KY	21
FRANK AUGUST, BARDSTOWN KY	35

{ rye & other whiskey }

JACK DANIELS, LYNCHBURG	16
CROWN ROYAL, GIMLI, MANITOBA	18
ANGEL'S ENVY, LOUISVILLE KY	25
BULLEIT, SHELBYVILLE KY	18
HIGH WEST, PARK CITY UT	17
NIKKA COFFEY GRAIN, YOICHI, JAPAN	26
NIKKA FROM THE BARREL, YOICHI, JAPAN	39
TEMPLETON, LAWRENCEBURG IA	19
WHISTLEPIG 10, SHOREHAM VT	33
JAMESON, DUBLIN, IRELAND	16
REDBREAST 12, COUNTY CORK, IRELAND	19
TULLAMORE DEW 12, TULLAMORE, IRELAND	29
TOKI SUNTORY, JAPAN	19

{ cognac & armagnac }

HENNESSY VSOP	27
HENNESSY XO	56
REMY MARTIN VSOP	21
REMY MARTIN XO	49

{ scotch }

SPEYSIDE	
BALVENIE DOUBLEWOOD 12	21
GLENFIDDICH 12	20
GLENFIDDICH 14	25
GLENLIVET 12	19
GLENLIVET 15	23
JOHNNIE WALKER RED LABEL	17
JOHNNIE WALKER BLACK LABEL	19
JOHNNIE WALKER BLUE LABEL	56
MACALLAN 12	23
MACALLAN 18	46
MONKEY SHOULDER	17
ISLAY	
LAGAVULIN 16	20
LAPHROAIG 10	19
HIGHLANDS	
OBAN 14	27
GLENMORANGIE 10	21
HIGHLAND PARK 12	20
HIGHLAND PARK 18	45
TALISKER 10	23
THE SASSENACH	39

{ tequila & mezcal }

CASA DRAGONES	56
CASA NOBLE ANEJO	25
CASAMIGOS BLANCO	18
CASAMIGOS REPOSADO	20
CASAMIGOS ANEJO	22
CLASE AZUL REPOSADO	39
DON JULIO BLANCO	18
DON JULIO REPOSADO	21
DON JULIO ANEJO	25
DON JULIO 1942	43
FORTALEZA BLANCO	20
DEL Maguey VIDA MEZCAL	21
DOS HOMBRES JOVEN MEZCAL	24
ILEGAL MEZCAL	17
LA LUNA MANSO SAHUAYO MEZCAL	33
PATRÓN REPOSADO	19

{ vodka }

BELVEDERE (RYE), POLAND	19
CHOPIN (POTATO), POLAND	19
GREY GOOSE (WHEAT), FRANCE	18
KETEL ONE (WHEAT), NETHERLANDS	17
TITO'S (CORN) USA	17

{ gin }

BOMBAY SAPPHIRE, ENGLAND	17
THE BOTANIST, SCOTLAND	19
HENDRICKS, SCOTLAND	18
TANQUERAY, ENGLAND	17
MONKEY 47, GERMANY	22
ROKU, JAPAN	22

{ rum }

BACARDI RESERVA OCHO, PUERTO RICO	22
FLOR DE CAÑA, NICARAGUA	17
BACARDI SPICED, PUERTO RICO	17



Firefly PRIX-FIXE

{ appetizers }

HEIRLOOM TOMATO & BURRATA

pickled onions, basil pistou, saba, grilled bread / add prosciutto +8

BIGEYE TUNA TARTARE*

ponzu, pickled ginger, avocado, cilantro, togarashi wonton chip (df)

CRISPY PORK BELLY & WATERMELON

mint, cilantro, serrano chili, spiced vinegar (df)

{ entrées }

STEAK FRITES

8 oz filet mignon, haricot verts, creamy peppercorn sauce, frites

JIDORI CHICKEN

muhammara, eggplant, summer squash, jalapeno lime chutney (gf)(df)

MISO COD

shiitake, snap peas, dashi spinach purée, cilantro, red onions, soy vinaigrette (df)

MUSHROOM PAPPARDELLE

wild mushrooms, truffle cream, grana padano, whipped ricotta, chives, breadcrumbs

SHORT RIB

mushroom truffle purée, pommes purée, crème fraîche, crispy onions

{ desserts }

STICKY TOFFEE CAKE

dates, toffee sauce, candied pecans, french vanilla ice cream

CRÈME BRULÉE

passionfruit, blueberries (gf)

{ sides }

HAND CUT FRITES

parsley, salt & garlic, ketchup, aioli (df)

GARLIC SMASHED POTATOES

butterball potatoes, horseradish crème fraîche, chives

BRUSSELS SPROUTS

sweet & sour chili sauce (df)

ROASTED EGGPLANT

arrabiata sauce, parmesan, calabrian chili

CAULIFLOWER

muhammara, curry golden raisin

MAC & CHEESE

gouda-cheddar cream sauce, breadcrumbs

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