

# TASTES

## HUMMUS

Freshly prepared w/ fire roasted bell peppers, lemon, feta, pita bread 10  
\* Add fresh raw vegetables 12

## CRAB DIP

fire roasted lump crab, meyer lemon, 3 cheeses, avocado, asparagus, tabasco garlic crust, served hot 14

## FLATBREAD

deconstructed flatbread; choice of each protein (OR ALL THREE), akaushi flat iron steak, natural chicken, shrimp; yogurt dill sauce, slow roasted tomato spread, feta cheese, marinated cucumbers, warm caramelized onions, served w/ seasoned pita bread, fresh from the oven 12 / 19

## FALAFEL PLATTER

house falafel, hummus, roasted bell pepper, yogurt sauce, salad, lemon oregano, flatbreads 14

## FIRE CHARRED ARTICHOKE

grilled split artichoke, roasted garlic, herbs, wine, spicy lemon aioli 12

## THE BOARD

ever-changing; a delectable medley of meats, cheeses, fruits, & breads. ask your server for details on today's board AQ

## LIL' GOAT

slow roasted tomatoes, goat cheese, raspberry jalepeno jam, hand-torn basil, flatbread 13

## ROASTED PEPPER FETA DIP W/ LOCAL SAUSAGE

local miller's red hot sausage link, w/ garlic, roasted red pepper & feta dip served w/ warm pita 13

# SPECIALTY

## GYRO PLATTER

thinly sliced, seared lamb & beef gyro meat, diced tomatoes, minced onions, cucumbers, feta, skillet rustic potatoes, tzatziki, w/ warm pita 14.95

## CHICKEN MARSALA

all natural chicken cutlets, pan seared, cooked in a rich marsala wine sauce w/ prosciutto di parma, wild 3 shroom blend. served w/ linguine, fresh parsley 19

## TOMAHAWK CHOP

100% natural, antibiotic-free tomahawk pork chop, brined & seared, served w/ roasted potatoes & charred seasonal veggies 27.95

## CHICKEN PARMESAN

panko crusted chicken, special cheese blend melted on top, linguine, arugula, pomodoro sauce 14 / 20

## PAN ROASTED SOCKEYE SALMON

mustard dill glaze, heirloom tomatoes, quinoa salad w/ feta, cucumbers, pecans, cranberries, yogurt dill sauce 22

## SPICY GARLIC NOODLES

shrimp & chicken, roasted 3 shroom blend, prosciutto, romano, sweet vermouth butter sauce, arugula 19



THE KITCHEN IS THE HEART OF THE HOME & THE ENGINE OF TRUFIRE... WITH FOOD & DRINK THE BEST OF CONVERSATIONS ARE HAD, CELEBRATIONS ERUPT, ALLIANCES ARE STRUCK & LAUGHTER CAN BE HEARD FOR MILES.

*Life Happens in the Kitchen*

# SIGNATURE SALADS

ADD CHICKEN 4 SHRIMP 6 AKAUSHI FLAT IRON STEAK 6  
SOCKEYE SALMON OR AHI TUNA 7

## SEARED AHI TUNA

avocado mango chutney, mixed greens, cucumbers, carrots, red onions, mango ginger vinaigrette 18

## SPINACH & QUINOA

organic spinach, cucumbers, red onions, tomatoes, carrots, cranberries, feta, balsamic honey vinaigrette 9 / 15

## MEDITERRANEAN SHRIMP

chiffonade spinach, shrimp, orzo, feta, cucumbers, tomatoes, red onion, mustard dill vinaigrette 10 / 16

## CAESAR

house prepared caesar dressing tossed w/ crisp romaine, garlic croutons, parmesan 7 / 12

## NAKED AVOCADO

diced avocado, heirloom tomatoes, feta, applewood bacon, red onion, lemon, olive oil, flatbread 9 / 15

## TEXAS PECAN & FIG

organic greens, peppered sweet texas pecans, bleu cheese, pears, house black mission fig dressing 9 / 15

## BLT

crisp romaine lettuce, tossed in house made bleu cheese dressing, topped w/ 3 thick slices of heirloom tomatoes, 3 slices of warm applewood smoked bacon, served w/ a grilled garlic baguette & fresh cracked peppercorn blend 13

## POM CHICKEN & ARUGULA

grilled chicken, organic baby arugula, spicy cucumbers, toasted pine nuts, bleu cheese, house-made pomegranate dressing, warm flatbread 15.95

# SANDWICHES

SERVED W/ FRIES, SWEET POTATO FRIES, SIDE CAESAR, OR FIG SALAD

## CHICKEN

grilled chicken, prosciutto, mozzarella, garlic, italian dressing, tomato, mayo, mixed greens 12

## RIBEYE

griddle seared ribeye, aged cheddar, arugula aioli, caramelized onions 15

## AKAUSHI BURGER

1/2 lb. of fresh akaushi beef, aged cheddar, avocado, onion, tomatoes, house sauce, regular or whole wheat bun 14

## TURKEY BURGER

lean turkey, manchego cheese, pickles, onions, roasted 3 shroom blend, tomatoes, romaine, house ketchup, mayo, whole wheat bun 11

# PIZZA

DOUGH MADE FRESH DAILY W/ IMPORTED FLOUR.

100% Whole Wheat Option Available

## ROSEMARY CHICKEN

chicken, roasted 3 shroom blend, caramelized onions, fresh mozzarella, garlic drizzle 16

## 4 CHEESE

mozzarella, provolone, muenster, & aged white cheddar, roasted tomato sauce 12  
\* add pepperoni, sausage, or meatballs 14

## LATIN FIRE

avocado, cilantro, bacon diablo sauce, caramelized onion, 3 cheeses, akaushi flat iron steak, roasted jalapeño cream 17

# PASTA

100% Whole Wheat Pasta Available on Request

ADD CHICKEN or SAUSAGE 4,  
SHRIMP 6, SOCKEYE SALMON 7

## TRUMAC

roasted garlic butternut cream sauce, aged white cheddar, goat cheese, applewood bacon, fresh campanelle pasta w/ parmesan cheese crust, mist of white truffle oil 18

## SMOKED MEATBALL PASTA

applewood smoked bacon, romano & parmesan cheese, white wine, fresh herbs infused olive oil, smoked tomato sauce, linguine, house meatballs, sunny side up egg 20

## THE BOLOGNESE

ground akaushi beef & sausage, san marzano tomatoes, onions, carrots, celery, wild mushroom blend, sriracha cream, fresh herbs, romano & parmesan cheeses, tossed over pappardelle noodles 18

## BUCATINI CARBONARA

bucatini noodles; egg, romano, & parmesan cheese blend; bacon & fresh cracked black pepper 16.95

## SPINACH SOPRAFFINA

conchiglioni rigati shell pasta tossed in a sopraffina ricotta & spinach sauce, topped w/ sriracha parmesan breadcrumbs, parsley, & fresh cracked black pepper 15.95

# DESSERTS

## SWEET OF THE WEEK

chef's choice. ask your server for details AQ

## BLUE LEMON

house baked olive oil cake, lemon jam, cream, blueberry caramel 9

## CHOCOLATE CAKE

moist flour-less chocolate cake, caramel, triple fudge brownie ice cream 8

## HAND-CRAFTED COCKTAILS

LIKE IT SHOULD BE, WE USE FRESH FRUIT & MAKE OUR OWN SOUR & SYRUPS

### BLACKBERRY SMASH

crop organic meyer lemon vodka, mint, fresh blackberries 12

### TF RASPBERRY HARD LEMONADE

ultimat vodka, raspberries, fresh lemonade, sparkling wine 11

### TOP SHELF MARGARITA

patron reposado, patron citronge, homemade lemon-lime sour, lime wedge 10

### SANGRIA

prepared fresh quality ingredients, not the leftovers... but it's a secret 8

### TRU-TONIC

tequila, rum, crop citrus, blueberries, ginger vanilla, fresh lemon juice, soda water 11

### THE TEXAS PEAR

TX whiskey, pear infusion, ginger, orange segments, lime juice 11

### MOSCOW MULE

ultimat vodka, blueberries, lime juice, gosling's ginger beer 12

## MYSTERY SPIRITS

our mixologists are constantly thinking of new & delicious concoctions.

\*\*ask your server for details on this week's drink!!

## HAND-CRAFTED MARTINIS

### BLACK SPLASH

vodka, freshly sweetened strawberries, lemon, balsamic vinegar 12

### CILANTRO LIME DROP

crop organic cucumber vodka, cilantro, lime juice, fleur elderflower liqueur 11

### POMEGRANATE CRUSH

crop organic meyer lemon vodka, fresh mint, pomegranate juice 11

### THE GIN'S UP

hendrick's gin or crop organic cucumber vodka, fresh orange segments, cucumbers, freshly sweetened lime juice 11

### HOUSE MARTINI

vodka, vermouth, shaken of course with olives or a lemon twist 8

### MANGO JAM

tequila, roasted jalapeño, fresh mango, lime juice 12

WE OFFER A QUALITY LINE OF SPIRITS IN OUR "WELL", & WILL HAPPILY MAKE YOU THE DRINK OF YOUR CHOICE FROM THERE OR FROM OUR PREMIUM OPTIONS.

## WINES

IDEAL TEMPERATURE & GLASSWARE

### GLASSES 8.50 / BOTTLES 30

NV	LAMARCA PROSECCO
2014	DR LOOSEN RIESLING
2014	BASTIANICH PINOT GRIGIO
2014	NIMBUS SAUVIGNON BLANC
2014	MERCER CANYONS CHARDONNAY
2014	FLAT ROCK CHARDONNAY
2012	HOB NOB PINOT NOIR
2015	DON RODOLPHO MALBEC
2011	OAKLEY EIGHTY-TWO ADOBE RED
2013	GUENOC PETITE SYRAH RESERVE
2013	CLINE ZINFANDEL
2013	JADE MERLOT
2013	LINE 39 CABERNET
2013	CARNIVOR CABERNET

### GLASSES 12 / BOTTLES 45

NV	NO. 21 BRUT
2013	NO. 5 ROSE
2014	SANTA MARGHERITA PINOT GRIGIO
2014	HEITZ SAUVIGNON BLANC
2012	LUNATIC WHITE BLEND
2014	ELENA WALCH UNOAKED CHARDONNAY
2014	LAGUNA CHARDONNAY
2013	ETUDE LYRIC PINOT NOIR
2014	FILUS MALBEC
2012	SHATTER GRENACHE
2012	BROWNE RED BLEND
2013	RIDGE THREE VALLEYS ZINFANDEL
2013	GIRARD PETIT SYRAH
2013	SKYFALL CABERNET SAUVIGNON
2013	GOLDSCHMIDT KATE'S CABERNET

### BOTTLES 65

2012	BLINDFOLD WHITE BLEND
2013	ABSTRACT RED BLEND
2014	NICKEL & NICKEL CHARDONNAY
2013	CAKEBREAD CHARDONNAY
2012	HEDGES RED
2012	DUNHAM RED
2014	THE PRISONER
NV11	CAIN CUVÉE

### BOTTLES 85

NVnn	VEUVE CLICQUOT YELLOW LABEL
2014	KISTLER CHARDONNAY LES NOISSETIERS
2013	Z-D PINOT NOIR
2011	DUCKHORN PARADUXX
2013	MACHETE RED
2013	CAYMUS CABERNET
2011	SILVER OAK CABERNET ALEXANDER

## WINE FEATURE

ASK YOUR SERVER ABOUT THIS WEEK'S WINE FEATURE

## ICE COLD BEERS

### DOMESTIC 4.25

MICHELOB ULTRA

MILLER LIGHT

SHINER BOCK

COORS LIGHT

BUD LIGHT

### PREMIUM 5.25

STELLA ARTOIS

DOS EQUIS LAGER

SAM ADAMS SEASONAL

### CRAFT 5.50

FIREMANS 4 BLONDE ALE

STONE IPA

REVOLVER BLOOD & HONEY

HARPOON UFO WHITE

## TRU HAPPY HOUR

7 DAYS A WEEK / 3 - 6 PM

### PREMIUM WELLS 5

### HOUSE SANGRIA 4

### HAND-CRAFTED COCKTAILS

3 off regular price

### WINE BY THE GLASS

2 off regular price

### ICE COLD BEER

1 off regular price

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FINE PRINT

There is a risk associated with the consumption of raw shellfish, undercooked proteins, etc... our kitchen & bar uses nuts, dairy, eggs, gluten & the like.

Please make your server & the manager on duty aware of any & all food allergies at the table. We are pleased to prepare it the way you require if at all within our means, &/or craft something off the menu that is desirable to you.