

TASTES

HUMMUS

freshly prepared w/ fire roasted bell peppers, lemon, feta, pita bread 11
* add fresh raw vegetables 12

THE BOARD

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

TZATZIKI

yogurt dill, chopped honey pepper pecans, extra virgin olive oil, italian parsley, warm pita bread 12

FALAFEL PLATTER

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

FIRE-CHARRED ARTICHOKE

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

SPICED BEEF W/ HUMMUS

chili herb oil ground akaushi, hummus, diced onions, toasted pine nuts, brick oven pita 13

CRAB DIP

fire-roasted alaskan crab, meyer lemon, 3 cheeses, avocado, asparagus, tabasco garlic crust, served hot w/ flatbread 16

FLATBREAD

deconstructed flatbread w/ choice of protein: akaushi flat iron steak, natural chicken, or shrimp. yogurt dill sauce, slow-roasted tomato spread, brazos feta, marinated cucumbers, caramelized onions, served w/ pita bread 12
*try w/ steak, chicken, & shrimp 19

LIL' GOAT

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

SPECIALTY

GYRO PLATTER

thinly sliced, seared lamb & beef gyro meat, diced tomatoes, minced onions, cucumbers, feta, skillet rustic potatoes, tzatziki, w/ warm pita 16

CHICKEN MARSALA

all natural chicken, 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 29

CHICKEN PARMESAN

panko crusted chicken, special cheese blend melted on top, linguine, arugula, pomodoro sauce 15 / 21

PAN ROASTED FRESH MARKET FISH*

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

SPICY GARLIC NOODLES

shrimp & chicken, roasted 3 shroom blend, prosciutto, romano, sweet vermouth butter sauce, arugula 20



THE KITCHEN IS THE HEART OF THE HOME & THE ENGINE OF TRUFIRE... W/ 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 19

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 / 16

TEXAS PECAN & FIG

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

WEDGE "BOWL"

stuffed w/ heirloom tomatoes, scratch bleu cheese dressing, applewood bacon, red onion, bleu crumbles, house-basted croutons 9 / 15
(recommended w/ akaushi steak)

POM CHICKEN & ARUGULA

grilled chicken, organic baby arugula, spicy cucumbers, toasted pine nuts, bleu cheese, house-made pomegranate dressing, warm flatbread 16

PIZZA

Scratch dough-made w/ Central Milling Organic Artisan Flour, DiNapoli tomatoes, quality cheeses, house-roasted veggies, & fresh sauces

ROSEMARY CHICKEN

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

VOODOO SAUSAGE

italian sausage, fire roasted bells, asparagus, bacon, trumac sauce, basil leaves, truffle spritz, parmesan 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

SANDWICHES

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

CHICKEN

grilled chicken, prosciutto, mozzarella, garlic, italian dressing, tomato, mayo, mixed greens, sourdough baguette 13

ARMENIAN GRILLED CHEESE

armenian cheese blend, crispy brick oven toasted filo 12

RIBEYE*

griddle seared ribeye, aged cheddar, arugula aioli, caramelized onions, sourdough baguette 16

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 12

PASTA

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 herb infused olive oil, smoked diablo tomato sauce, linguine, house meatballs, sunny side up egg 21

THE BOLOGNESE

ground akaushi beef & sausage, dinapoli tomatoes, onions, carrots, celery, wild mushroom blend, sriracha cream, fresh herbs, romano & parmesan cheeses, tossed over pappardelle noodles 19

CHICKEN & SAUSAGE

slow simmered, house-made garlic veggie stock, sopraffina ricotta, spinach, tabasco bread crumbs, italian parsley, w/ rigati shell pasta 18

TEXAS GROWN & OWNED

We believe in supporting local farmers, ranchers, & artists

Vital Farms
Austin, TX

HeartBrand Ranch
Harwood, TX

Local Oven
Farmers Branch, TX

Rear View Vintage Home Decor
Frisco, TX

Walker Honey Farms
Rogers, TX

Henry's Homemade Ice Cream
Plano, TX

~ALL SEAFOOD CAUGHT IN U.S. TERRITORY~

ROCKS

BLACKBERRY SMASH

skyy vodka / lemon / mint / fresh blackberries 12

TEXAS PEAR

TX whiskey / pear infusion / orange segments / ginger / lemon 12

B.A.M.

silver tequila / blood orange / ancho peppers / lime 11

CARELESS WHISPER

skyy vodka / apricot / whispering angel rose / lemon 11

COMFORTABLY NUMB

dulce vida silver/ el silencio mezcal / pineapple / cilantro / lime 12

BACK IN TX

TX whiskey / strawberries / lemon / house balsamic 12

MOSCOW MULE

texas vodka / fresh blueberries / gosling's ginger beer / lime 11

ANGRY TURKEY

wild turkey 81 bourbon / cinzano / pomegranate / lemon 10

DÉJÀ VU

patron silver / citronge / lime 11

SANGRIA

local vodka / house sangria prepared w/ fresh quality ingredients / not the leftovers 8

BARREL-AGED OLD FASHIONED

knob creek bourbon / ango / regans' / sugar 14

WINES

IDEAL TEMPERATURE & GLASSWARE

GLASSES 8.50 / BOTTLES 30

NV	LAMARCA PROSECCO
NV	CHANDON BRUT SPLIT 187 ML
2016	DR LOOSEN RIESLING
2016	CA'MONTINI PINOT GRIGIO
2016	NIMBUS SAUVIGNON BLANC
2014	MERCER CANYONS CHARDONNAY
2015	FLAT ROCK CHARDONNAY
2015	HOB NOB PINOT NOIR
2016	FLINT AND STEEL SAUVIGNON BLANC
2015	DON RODOLPHO MALBEC
2013	MURPHY GOODE RED BLEND
2015	GUENOC PETITE SYRAH RESERVE
2015	CLINE ZINFANDEL
2015	SAND POINT MERLOT
2016	LINE 39 CABERNET
2015	CARNIVOR CABERNET

GLASSES 12 / BOTTLES 45

2016	WHISPERING ANGEL ROSE
2016	SANTA MARGHERITA PINOT GRIGIO
2017	FOREFATHERS SAUVIGNON BLANC
2014	LOCATIONS CA WHITE BLEND
2016	ELENA WALCH UNOAKED CHARDONNAY
2015	LAGUNA CHARDONNAY
2014	ETUDE LYRIC PINOT NOIR
2016	FILUS MALBEC
2015	LOCATIONS CA RED BLEND
2015	BROWNE RED BLEND
2014	COOPER AND THIEF RED BLEND
2015	BEAR FLAG ZINFANDEL
2014	GIRARD PETIT SYRAH
2016	BROWNE HERITAGE CABERNET
2016	GOLDSCHMIDT KATE'S CABERNET
2016	IMAGERY CABERNET
2016	IMAGERY CHARDONNAY
2016	STAG'S LEAP CHARDONNAY

BOTTLES 65

NV	PERRIER JOUET GRAND BRUT
2014	ORIN SWIFT MANNEQUIN
2015	ORIN SWIFT PALERMO
2016	ABSTRACT RED BLEND
2016	NICKEL & NICKEL CHARDONNAY
2015	CAKEBREAD CHARDONNAY
2011	HEDGES RED
2013	DUNHAM RED
2016	THE PRISONER
NV12	CAIN CUVÉE

BOTTLES 85

NV	VEUVE CLICQUOT YELLOW LABEL
NV	MOET CHANDON ICE
2014	KISTLER CHARDONNAY LES NOISSETIERS
2014	Z-D PINOT NOIR
2014	DUCKHORN PARADUXX
2015	MACHETE RED
2015	CAYMUS CABERNET
2013	SILVER OAK CABERNET ALEXANDER

UP

THE ZEPHYR

zephyr gin / raspberries / cucumbers / lemon 11

BLACK SPLASH

ketel one vodka / freshly sweetened strawberries / lemon / balsamic vinegar 12

TRU-75

zephyr gin / blueberries / lemon / sparkling wine 11

MANGO JAM

patron reposado/ citronge / mango / roasted jalapeño / lime 12

CILANTRO LIME DROP

prairie organic cucumber vodka / cilantro / cucumbers / lime 11

HAPPY HOUR

MONDAY-SATURDAY / 3-6 PM
SUNDAY / 3-CLOSE

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

DESSERTS

SWEET OF THE WEEK
chef's choice- ask your server 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

FINE PRINT

there is a risk associated w/ the consumption of raw shellfish, undercooked proteins (steak, ground beef, eggs, select fish) all items noted w/ an asterisks (*). 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.

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