

TASTES

HUMMUS

freshly prepared w/ fire roasted bell peppers, lemon, feta, pita bread 10
* add fresh raw vegetables 12

CRAB DIP

fire-roasted alaskan crab, meyer lemon, 3 cheeses, avocado, asparagus, tabasco garlic crust, served hot w/ flatbread 15

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

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 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 15

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 28

CHICKEN PARMESAN

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

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 19



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 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

WEDGE "BOWL"

stuffed w/ heirloom tomatoes, scratch bleu cheese dressing, applewood bacon, red onion, house-basted croutons 8 / 14
(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, 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 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

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 herbs infused olive oil, smoked diablo tomato sauce, linguine, house meatballs, sunny side up egg 20

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 18

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

ALL SEAFOOD CAUGHT IN U.S. TERRITORY

ROCKS

BLACKBERRY SMASH

effen vodka / lemon / mint / fresh blackberries 12

SPELLBOUND

havana club anejo rum / kiwi / lime 11

BACK IN TX

TX whiskey / strawberries / lemon / house balsamic 12

COMFORTABLY NUMB

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

ANGRY TURKEY

wild turkey 81 bourbon / cinzano / pomegranate / lemon 10

CARELESS WHISPER

skyy vodka / apricot / whispering angel rose / lemon 11

DÉJÀ VU

patron silver / citronge / lime 11

SANGRIA

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

APEROL SPRITZ

aperol / lemon / soda 9

CLASSIC NEGRONI

fords gin / campari / cinzano 12

BARREL-AGED OLD FASHIONED

knob creek bourbon / ango / sugar 14

WINES

IDEAL TEMPERATURE & GLASSWARE

GLASSES 8.50 / BOTTLES 30

- NV LAMARCA PROSECCO
- NV CHANDON BRUT SPLIT 187 ML
- 2015 DR LOOSEN RIESLING
- 2016 SCARBOLO PINOT GRIGIO
- 2016 NIMBUS SAUVIGNON BLANC
- 2014 MERCER CANYONS CHARDONNAY
- 2015 FLAT ROCK CHARDONNAY
- 2014 HOB NOB PINOT NOIR
- 2015 FLINT & STEEL SAUVIGNON BLANC
- 2015 DON RODOLPHO MALBEC
- 2012 MURPHY GOODE RED BLEND
- 2014 GUENOC PETITE SYRAH RESERVE
- 2014 CLINE ZINFANDEL
- 2014 SAND POINT MERLOT
- 2015 LINE 39 CABERNET
- 2015 CARNIVOR CABERNET

GLASSES 12 / BOTTLES 45

- 2016 WHISPERING ANGEL ROSE
- 2015 SANTA MARGHERITA PINOT GRIGIO
- 2016 FOREFATHERS SAUVIGNON BLANC
- 2013 LUNATIC WHITE BLEND
- 2015 ELENA WALCH UNOAKED CHARDONNAY
- 2014 LAGUNA CHARDONNAY
- 2014 ETUDE LYRIC PINOT NOIR
- 2015 FILUS MALBEC
- 2014 SHATTER GRENACHE
- 2015 BROWNE RED BLEND
- 2014 COOPER & THIEF RED BLEND
- 2014 RIDGE THREE VALLEYS ZINFANDEL
- 2013 GIRARD PETIT SYRAH
- 2015 BROWNE HERITAGE CABERNET
- 2015 GOLDSCHMIDT KATE'S CABERNET

BOTTLES 65

- NV PERRIER JOUET GRAND BRUT
- 2014 ORIN SWIFT MANNEQUIN
- 2014 ORIN SWIFT PALERMO
- 2015 ABSTRACT RED BLEND
- 2014 NICKEL & NICKEL CHARDONNAY
- 2014 CAKEBREAD CHARDONNAY
- 2011 HEDGES RED
- 2012 DUNHAM RED
- 2015 THE PRISONER
- NV11 CAIN CUVÉE

BOTTLES 85

- NV VEUVE CLICQUOT YELLOW LABEL
- NV MOET CHANDON ICE
- 2014 KISTLER CHARDONNAY LES NOISETIERS
- 2013 Z-D PINOT NOIR
- 2014 DUCKHORN PARADUX
- 2015 MACHETE RED
- 2015 CAYMUS CABERNET
- 2012 SILVER OAK CABERNET ALEXANDER

UP

PRINCESS

Zephyr Gin / Raspberries / Cucumbers / Lemon 11

BLACK SPLASH

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

MODERN MANGO

casamigos tequila silver / citronge / mango / jalapeño / lime 12

BLUEBERRY DAIQUIRI

appleton signature blend rum / blueberries / lime 11

HAPPY HOUR

7 DAYS A WEEK / 3-6 PM

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 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

FINE PRINT

There is a risk associated w/ 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.

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