

TASTES

HONEY BURRATA GFA
fresh burrata cheese / black mission
figs / marcona almonds / texas
honey / fire baked flat bread
calabrian chile infused extra virgin
olive oil 15

FLATBREAD GFA V
deconstructed / yogurt dill
roasted tomato spread / feta
marinated cucumbers / caramelized
onions / warm pita / chicken / shrimp
akaushi steak 1 (13) 2 (18) 3 (24)

THE BOARD GFA
chef's choice of meats & cheeses /
fresh fruits / marinated greek olives
local honey comb / warm bread 18

MEATBALLS
akaushi beef / syracuse sausage
parmesan / basil pomodoro sauce
melted fresh mozzarella /
sourdough baguette 15

**FIRE-CHARRED
ARTICHOKE** GF V
grilled split artichoke / roasted
garlic & herbs / spicy lemon aioli 14

HUMMUS GFA V
hummus / roasted bell peppers
feta / warm pita 13
w/ fresh veggies 14

FALAFEL PLATTER V
house falafel / roasted bell
peppers / yogurt dill sauce / greek
salad (lemon oregano) / hummus /
warm flatbread 16

LIL' GOAT GFA V
roasted tomato spread / goat
cheese / raspberry jalapeño jam
torn basil / warm flatbread 14

CRAB DIP GFA
fire-roasted alaskan crab / meyer
lemon / cheese blend / avocado
asparagus / tabasco garlic crust
warm flatbread 19

GREEK BEAN SOUP GFA 7

SALADS

CHICKEN 6
GULF SHRIMP 7
AKAUSHI STEAK* 8
ARKA SALMON* 8
AHI TUNA* 7

TEXAS PECAN & FIG GFA V
organic mixed greens / peppered
sweet texas pecans / pears /
shredded bleu cheese (black mission
fig) 10/16

NAKED AVOCADO GFA V
diced avocado / heirloom tomatoes
feta / bacon / red onions / lemon
warm flatbread (lemon olive oil) 9/17

SPINACH & QUINOA GFA V
organic spinach / cucumbers / red
onions / tomatoes / carrots /
cranberries / feta
(balsamic honey vin) 10/16

CHICK PEA GF
avocado / quinoa / marcona almonds
feta / cucumbers / roasted bell pepper
lemon kissed crushed calabrian chili
extra virgin olive oil 9/14

CAESAR GFA
romaine lettuce / garlic tabasco
croutons / parmesan (caesar) 8/13

**MEDITERRANEAN
SHRIMP** GFA V
chiffonade spinach / gulf shrimp
orzo / feta / cucumbers / tomatoes
red onions (mustard dill vin) 13/19

SEARED AHI TUNA* GF
fresh ahi tuna / side of avocado
mango chutney / side mixed green
salad / cucumbers / carrots / red
onions / (mango ginger vin) 25

WEDGE BOWL GFA V
“**GREEK STYLE**”
roasted bells / greek olives / tomatoes
feta / cucumbers / red onion
greek dressing

“**STEAKHOUSE STYLE**”
iceberg lettuce / heirloom tomatoes
applewood bacon / red onions / bleu
cheese crumbles (bleu cheese)
10/16

SANDWICHES

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

V substitute any protein w/ the meat-free
impossible™ burger +2

GF gluten free +2

CHICKEN GFA
grilled chicken / prosciutto / mozzarella / garlic creamy
italian dressing / tomato / mayo / mixed greens
sourdough baguette 14

AKAUSHI BURGER* GFA
1/2 pound akaushi beef patty / american cheese / pickles
avocado / onion / tomato / house sauce / toasted bun 18

TURKEY BURGER GFA
lean turkey / manchego / pickles / onions / roasted 3
shroom blend / tomatoes / romaine / house ketchup
mayo / whole wheat bun 14

RIBEYE* GFA
seared shaved ribeye / aged white cheddar / arugula /
aioli / caramelized onions / sourdough baguette 18

SALMON PICATTA GFA
arka salmon / capers / asparagus / tomatoes /
lemon butter / angel hair pasta 28

GYRO PLATTER
sliced lamb & beef gyro / diced tomatoes / minced
onions / cucumbers / feta / skillet rustic potatoes
tzatziki / warm pita 22

CHICKEN MARSALA GFA
pan seared chicken / rich marsala wine sauce
prosciutto / wild 3 shroom blend / bucatini pasta 23

SPECIALTIES

CHICKEN PARMESAN
panko crusted chicken / melted armenian cheese
blend / scratch pomodoro sauce / arugula / bucatini
pasta 19/25

TOMAHAWK CHOP* GF
100% natural antibiotic-free brined & seared
tomahawk pork chop / roasted potatoes / seasonal
veggies 29

SPICY GARLIC NOODLES GF V
gulf shrimp / chicken / prosciutto / romano / roasted 3
shroom blend / sweet vermouth butter sauce
arugula / rice noodles 26

THE ARGENTINIAN GFA
world class arka salmon / avocado chimichurri
roasted vegetable orzo medley with a touch of feta 27

POKE BOWL GF
wild caught ahi tuna / rice / avocado / cucumber /
jalapeño ponzu cream / pickled ginger / mango /
sesame seeds 22

PIZZA

BURRATA
calabrian chili / lemon butter
fresh spinach / garlic / sage
tabasco bread crumb 18

ROSEMARY CHICKEN V
grilled chicken breast / roasted 3
shroom blend / caramelized onions
mozzarella / garlic drizzle / rosemary 17

LATIN FIRE V
avocado / cilantro / bacon diablo
sauce / caramelized onions / akaushi
steak / mozzarella / provolone
parmesan / roasted jalapeño cream 19

4 CHEESE V
mozzarella / provolone / muenster
aged white cheddar / TF roasted
tomato sauce 14
pepperoni / sausage / meatballs +2 each

scratch dough-made w/ central milling organic artisan flour,
dinapoli tomato sauce, quality cheeses, house-roasted veggies

PASTA

THE MEATBALL PASTA
applewood bacon / romano
parmesan / white wine / herb
infused olive oil / diablo tomato
sauce / scratch akaushi meatballs
bucatini pasta / sunny side up
egg 24

**CHOCOLATE
CAKE** GF V
flour-less chocolate cake
caramel / triple fudge brownie
ice cream 8

CRAB PILLOW PASTA
crab stuffed fresh pasta / cheese / spinach / garlic / hint of calabrian chili
oil / lemon butter sauce / chives 26

SEAFOOD PASTA GFA
scallops / gulf shrimp / pei mussels
clams / simmered garlic & lemon
butter / tomato jam / romano /
bucatini pasta 28

TRUMAC GFA V
roasted garlic butternut cream
sauce / aged white cheddar / goat
cheese / applewood bacon
campanelle pasta / parmesan
crust / mist of white truffle oil 19

**BLUE
LEMON** V
house-baked olive oil cake
lemon jam / cream / blueberry
caramel 9

BOLOGNESE GFA
ground akaushi beef & sausage
dinapoli tomatoes / onions
carrots / celery / wild 3 shroom blend
sriracha / cream / herbs romano /
parmesan / pappardelle noodles 23

**RIGATONI
LEMON CREAM** GFA
gulf shrimp / italian sausage
tomatoes / spinach / lemon
romano cream sauce 24

DESSERTS

SWEET OF THE WEEK V
chef's choice MKT

V = vegetarian option available GF = gluten free GFA = gluten free option available

Items marked GFA or V are available to be modified as such. Additional charges may apply.

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NORTH TEXAS GROWN & OWNED WITH LOCAL SUPPORT

18% gratuity added for parties of 8 or more • a max splitting of checks 5 ways

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.

SIGNATURE DRINKS

BLACKBERRY SMASH

skyy vodka / lemon / mint /
fresh blackberries 13

TEXAS PEAR

TX whiskey / pear infusion /
orange / ginger / lemon 13

THE ZEPHYR

zephyr gin / raspberries /
cucumbers / lemon 12

BLACK SPLASH

ketel one vodka / fresh strawberries /
lemon / balsamic vinegar 13

DÉJÀ VU

patron silver / citronge / lime 13

ESPRESSO MARTINI

stoli vanilla vodka / mr. blacks / brewed
espresso 14

CILANTRO LIME DROP

prairie cucumber / cilantro / cucumbers /
lime / up 13

MANGO JAM

aguasol reposado / jalisco 1562 orange liqueur
mango / roasted jalapeño / lime 14

BARREL - AGED OLD FASHIONED

knob creek bourbon / bitters / sugar 15

BLOOD ORANGE MARGARITA

socorro tequila / blood orange /
grand marnier / lime 13

RANCH WATER

socorro tequila / fresh lime juice
topo chico 12

MOSCOW MULE

tito's vodka / fresh blueberries / gosling's
ginger beer / lime 12

BEE'S KNEES

barr hill gin / raw honey syrup /
lemon twist 13

SANGRIA

local vodka / fresh fruit / fresh juices 9

CLOVER CLUB

barr hill gin / lemon juice / raspberry /
vermouth 13

WINES

GLASS 10 / BOTTLE 32

Chandon Brut Split	CA
Lucca Paretti Brut DOC Prosecco	Italy - NV
The Beach by Whispering Angel	Provence - 2023
Dr. Loosen Riesling	Germany - 2023
Chloe Pinot Grigio	Italy - 2024
Nimbus Sauv Blanc	Chile - 2022
Banshee Sauv Blanc	Sonoma, CA - 2023
Sean Minor Chardonnay	California - 2021
Two Vines Chardonnay	Central Coast - 2018
Hob Nob Pinot Noir	France - 2019
Cline Ancient Vines Zin	Lodi - 2021
Cline Petite Sirah	Lodi - 2019
Sand Point Merlot	Clarksburg - 2022
Line 39 Cabernet	CA - 2021
Unknown Author Cabernet	California - 2022
Mezzacorona Dinotte Red Blend	Italy - 2021
19 Crimes Red Blend	Australia - 2020
Sonoma Cutrer Russian River Cardonnay	Sonoma - 2023

GLASS 21 / BOTTLE 70

Louis Roderer Brut Col 245	France
Prisoner Chardonnay	Carneros - 2021
Cakebread Chardonnay	Napa Valley - 2023
As One Cru the Paicines Project Chardonnay	California - 2023
8 Years - Orin Swift Zin	CA - 2022
Louis Martini Cabernet	Napa Valley - 2021
Mout Peak Sentinel Cabernet	Sonoma Valley - 2020
Abstract - Orin Swift Red Blend	CA - 2022
Leviathan Red Blend	CA - 2022
Prisoner Cabernet	Napa Valley - 2021
Sequoia Grove Cabernet Sauvignon	Napa Valley - 2022

GLASS 13 / BOTTLE 48

VieVite Rosé	Provence - 2024
Jermann Pinot Grigio	Italy - 2023
Forefathers Sauv Blanc	New Zealand - 2023
Davis Bynum Chardonnay	Russian River Valley - 2022
Newton Skyside Chardonnay	Napa Valley - 2020
Imagery Chardonnay	Sonoma Valley - 2022
Lytic Pinot Noir	Santa Barbara - 2023
Boneshaker Zinfandel	Lodi - 2020
Tribute Cabernet	Paso Robles - 2022
Kate's Goldschmidt Cabernet	Alexander Valley - 2022
Planet Oregon Pinot Noir	Willamette Valley - 2022
Imagery Cabernet	CA - 2022
Mark Ryan - The Vincent Red Blend	Columbia Valley - 2020
Browne Visionary Red Blend	Columbia Valley - 2021
Chateau Leroy Beauval Bordeaux	France - 2018
McBride Sisters Red Blend	Central Coast - 2019

GLASS 28 / BOTTLE 95

Veuve Clicquot - Yellow Brut	by the bottle only	France
Groth Chardonnay Estate		Napa Valley - 2022
Flowers Pinot Noir		Sonoma Coast - 2022
Caymus Cabernet		Napa Valley - 2022
Emblem Napa Cabernet		Napa Valley - 2021
Ghost Block Cabernet		Napa Valley - 2021
Chimney Rock Cabernet		Stag's Leap District, CA - 2021
Laurenz V Charming		Austria - 2022
Justin Isosceles Red Blend		CA - 2020
Duckhorn Cabernet Sauvignon		Napa Valley - 2022
Silver Oak Cabernet		Alexander Valley - 2020

COFFEE
SERVICE
LAVAZZA COFFEE
& ESPRESSO

ESPRESSO
SINGLE 3
DOPPIO 5

CAPPUCCINO 6
LATTE 6

FRENCH PRESS 5
COMPLIMENTARY
REFILLS