

TASTES

HONEY BURRATA

fresh burrata cheese / black mission figs / marcona almonds / texas honey / fire baked flat bread calabrian chile infused extra virgin olive oil 14

FLATBREAD GF V

deconstructed / yogurt dill roasted tomato spread / feta marinated cucumbers / caramelized onions / warm pita / chicken / shrimp akaushi steak 1 (13) 2 (18) 3 (22)

THE BOARD GF

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 GF V
ARTICHOKE

grilled split artichoke / roasted garlic & herbs / spicy lemon aioli 14

HUMMUS GF 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 15

GREEK BEAN SOUP

been around since day one, so it's finally on the menu 7

STONE FRUIT SALAD

seasonal fresh stone fruits / Grande burrata / thick slice tomatoes / red onion / cucumber / lemon 17

LIL' GOAT GF V

roasted tomato spread / goat cheese / raspberry jalapeño jam torn basil / warm flatbread 14

CRAB DIP GF

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

SALADS

CHICKEN 5
GULF SHRIMP 7
AKAUSHI STEAK* 6
ARKA SALMON* 8
AHI TUNA* 7

TEXAS PECAN & FIG GF V

organic mixed greens / peppered sweet texas pecans / pears / shredded bleu cheese (black mission fig) 10/16

NAKED AVOCADO GF V

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

SPINACH & QUINOA GF V

organic spinach / cucumbers / red onions / tomatoes / carrots / cranberries feta (balsamic honey vin) 10/16

CHICK PEA

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

CAESAR GF

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

MEDITERRANEAN GF V
SHRIMP

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) 24

WEDGE BOWL GF V

“GREEK STYLE”

roasted bells / greek olives tomatoes / feta / cucumbers red onion / greek dressing

“STEAK HOUSE 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

MEDITERRANEAN CHICKEN SALAD CUPS

Calabrian chili & garlic shredded chicken / tzatziki / marinated feta greek olives / cucumbers / marcona almonds / craisins / lettuce cups / hummus 14

TURKEY BURGER GF

lean turkey / manchego / pickles / onions roasted 3 shroom blend / tomatoes / romaine house ketchup / mayo / whole wheat bun 13

RIBEYE* GF

seared ribeye / aged white cheddar / arugula aioli / caramelized onions / sourdough baguette 18

SPECIALTIES

SALMON PICATTA

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 20

CHICKEN MARSALA

pan seared chicken / rich marsala wine sauce / prosciutto / wild 3 shroom blend / bucatini pasta 22

CHICKEN PARMESAN

panko crusted chicken / melted armenian cheese blend / scratch pomodoro sauce / arugula / bucatini pasta 18/24

TOMAHAWK CHOP* GF

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

SPICY GARLIC NOODLES

gulf shrimp / chicken / prosciutto romano / roasted 3 shroom blend sweet vermouth butter sauce arugula / rice noodles 25 GF V

THE ARGENTINIAN

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

POKE BOWL

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 13 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 23

CHOCOLATE
CAKE GF V

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

SEAFOOD PASTA GF

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

TRUMAC GF 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 GF

ground akaushi beef & sausage dinapoli tomatoes / onions / carrots celery / wild 3 shroom blend sriracha / cream / herbs / romano parmesan / pappardelle noodles 22

RIGATONI LEMON CREAM

gulf shrimp / italian sausage tomatoes / spinach / lemon romano cream sauce 23

DESSERTS

SWEET OF THE WEEK V

chef's choice MKT



= vegetarian option available



= gluten free option available

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

www.trufire.us

NORTH TEXAS GROWN & OWNED WITH LOCAL SUPPORT

18% gratuity added for parties of 8 or more

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

LOCAL FAVES

BLACKBERRY SMASH

skyv vodka / lemon / mint /
fresh blackberries 12

TEXAS PEAR

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

THE ZEPHYR

new amsterdam gin / raspberries /
cucumbers / lemon 11

BLACK SPLASH

ketel one vodka / fresh strawberries /
lemon / balsamic vinegar 12

BACK IN TX

TX whiskey / strawberries /
lemon / house balsamic 12

DÉJÀ VU

patron silver / citronge / lime 11

LIFESTYLE

STRAIT JACKET

codigo blanco / midori / fresh lemon juice /
ginger beer 13

CILANTRO LIME DROP

prairie cucumber / cilantro / cucumbers /
lime / up 11

MANGO JAM

codigo reposado / jalisco 1562 orange liqueur
mango / roasted jalapeño / lime 13

BARREL - AGED OLD FASHIONED

knob creek bourbon / bitters / sugar 14

BLOOD ORANGE MARGARITA

socorro silver tequila / blood orange /
grand marnier / lime 12

KARMA MOON

codigo blanco / soho lychee & elderflower
liqueurs / white grapefruit / ginger agave /
kaffir lime 13

CLASSICS WITH A TWIST

RANCH WATER

socorro tequila / fresh lime juice
topo chico 11

MOSCOW MULE

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

TEXAS-75

balcones texas pot still bourbon /
blueberries / lemon / sparkling wine 12

SANGRIA

local vodka / fresh fruit / fresh juices 8

WINES

GLASS 10 / BOTTLE 32

Chandon Brut Split	CA
La Marca Prosecco	Italy
The Beach by Whispering Angel	Provence - 2021
Chateau Ste Michelle Riesling	Germany - 2022
Ca’Montini Pinot Grigio	Italy - 2020
Nimbus Sauv Blanc	Chile - 2020
Banshee Sauv Blanc	Sonoma, CA
Singing Tree Chardonnay	Russian River Valley - 2019
Two Vines Chardonnay	Central Coast - 2018
Hob Nob Pinot Noir	France - 2019
Cline Zin	Lodi - 2019
Cline Petite Sirah	Lodi - 2019
Sand Point Merlot	Clarksburg - 2017
Line 39 Cabernet	CA - 2020
14 Hands Cabernet Sauvignon	Central Coast - 2018
Mezzacorona Dinotte Red Blend	Italy- 2018
19 Crimes Red Blend	Australia - 2020

GLASS 21 / BOTTLE 70

Perrier Jouet Grand Brut	France
Prisoner Chardonnay	Carneros - 2020
Cakebread Chardonnay	Napa Valley - 2020
Talbot Sleepy Hollow Chardonnay	Santa Lucia - 2015
8 Years - Orin Swift Zin	CA - 2020
Louis Martini Cabernet	Napa Valley - 2018
Mout Peak Sentinel Cabernet	Sonoma Valley - 2015
Abstract - Orin Swift Red Blend	CA - 2020
Leviathan Red Blend	CA - 2018

GLASS 13 / BOTTLE 48

Whispering Angel Rosé	France - 2021
Jermann Pinot Grigio	Italy - 2020
Forefathers Sauv Blanc	New Zealand - 2020
Davis Bynum Chardonnay	Russian River Valley - 2017
Newton Skyside Chardonnay	Napa Valley - 2018
Imagery Chardonnay	Sonoma Valley - 2021
Lyric Pinot Noir	Santa Barbara - 2019
Boneshaker Zinfandel	Lodi - 2019
Beaulieu Vineyards Cabernet	Napa Valley - 2018
Kate’s Goldschmidt Cabernet	Alexander Valley - 2019
Planet Oregon Pinot Noir	Willamette Valley - 2020
Imagery Cabernet	CA - 2020
Involuntary Commitment Blend	WA - 2018
Browne Visionary Red Blend	Columbia Valley - 2019
Mouton Heritage Red Blend	France - 2018
McBride Sisters Red Blend	Central Coast - 2018

GLASS 28 / BOTTLE 95

Veuve Clicquot - Yellow Brut	by the bottle only	France
Moet & Chandon Ice Champagne		France
Mayacamas Chardonnay		Mount Veeder, CA
Flowers Pinot Noir		Sonoma Coast - 2019
Caymus Cabernet		Napa Valley - 2019
Hilary Goldschmidt Cabernet		Oakville - 2018
Game Ranch Cabernet		Oakville - 2017
Chimney Rock Cabernet		Stag's Leap District, CA
Machete - Orin Swift Red Blend		CA - 2016
Justin Isosceles Red Blend		CA - 2018

COFFEE SERVICE

LAVAZZA COFFEE
& ESPRESSO

ESPRESSO
SINGLE 3
DOPPIO 5

CAPPUCCINO 6
LATTE 6

FRENCH PRESS 5
COMPLIMENTARY
REFILLS