

SEVEN **FIRES**
STEAKHOUSE

DRINK MENU

CRANTINI | \$10

Grey Goose Vodka, cranberry juice, sour mix, and a lime wedge.

ESPRESSO MARTINI | \$11

Grey Goose Vodka, espresso mix, and coffee beans.

JALAPEÑO MARGARITA | \$11

Don Julio Tequila, Filthy's Margarita Mix, and jalapeños.

LIMONCELLO MULE | \$10

Limoncello, Ketel One Vodka, ginger beer, and a lemon slice.

FRENCH MARTINI | \$10

Ketel One Vodka, Chambord, pineapple juice, and cherries.

ECLIPSE | \$9

Stoli Vodka, black raspberry liqueur, lemon juice, and simple syrup.

GEORGIA PEACH | \$8

Bacardi, peach schnapps, orange juice, and cranberry juice.

BLISS | \$10

*Elderflower liqueur, Maker's Mark Bourbon, lemon juice,
and simple syrup*

CLASSIC NEGRONI | \$10

Hendrick's Gin, Campari, and sweet vermouth.

SMOKED OLD FASHION | \$12

*Maker's Mark Bourbon, sweet vermouth, bitters, an orange wheel, and
cherries.*

ADD A SMOKED TOUCH TO ANY DRINK OR LIQUOR | \$2

SEVEN FIRES
STEAKHOUSE

TAP BEER

WAR PIGS BREWING • FOGGY GEEZER ABV 7.3% | \$6.50

SUMMIT • SAGA IPA ABV 6.3% | \$6.50

BRECKENRIDGE • VANILLA PORTER ABV 5.4% | \$6.50

CASTLE DANGER • CREAM ALE ABV 5.5% | \$6.50

BLUE MOON • BELGIAN WHITE ABV 5.4% | \$6.00

MICHELOB GOLDEN LIGHT ABV 4.1% | \$5.50



DOMESTIC:

Bent Paddle IPA
Bent Paddle Black
Bud Light
Bud Light Platinum
Busch Light
Coors Banquet
Coors Light
Grain Belt Premium
Michelob Golden Light
Michelob Ultra
Miller High Life
Miller Lite
Miller Genuine Draft
Bell's Two Hearted Ale

CIDER:

Angry Orchard
Duluth Cider - Gitch

IMPORTS:

Corona
Corona Premier
Das Equis
Heineken
Modelo
Stella Artois

MALTS/SELTZERS:

High Noon
• Peach
• Pineapple
White Claw
• Raspberry
• Black Cherry
Mike's Hard Lemonade

NON-ALCOHOLIC:

Bud Zero
Heineken 0.0
Best Day Hazy IPA

SEVEN FIRES
STEAKHOUSE

RED WINE

PINOT NOIR

SEAGLASS, CALIFORNIA \$8 | \$30

ELOUAN, OREGON \$11 | \$40

RED BLEND

MÉNAGE À TROIS SILK, CALIFORNIA \$7 | \$26

CHIANTI

CASTELLO DI ALBOLA CHIANTI CLASSICO, ITALY \$9 | \$34

CABERNET SAUVIGNON

SILVER PALM, CALIFORNIA \$10 | \$36

JOEL GOTT 815, CALIFORNIA \$11 | \$40

BOLDER RED BLEND

DOÑA PAULA BLUE EDITION, ARGENTINA \$10 | \$36

DOÑA PAULA SMOKED, ARGENTINA \$10 | \$36

ZINFANDEL

TERRA D'ORO, CALIFORNIA \$9 | \$34

AFTER DINNER

RAMOS PINTO RUBY PORT, PORTUGAL \$6 - 3oz

S E V E N F I R E S
S T E A K H O U S E

WHITE WINE

SAUVIGNON BLANC

THE CROSSING, NEW ZEALAND \$9 | \$34

CHARDONNAY

SEAGLASS, CALIFORNIA \$8 | \$30

KENDALL JACKSON, CALIFORNIA \$10 | \$36

ROSÉ

FLEURS DE PRAIRIE ROSÉ, FRANCE \$10 | \$36

PINOT GRIGIO

BARONE FINI, ITALY \$8 | \$30

3 PEARS, CALIFORNIA \$8 | \$30

MOSCATO

LUCCIO BLUEBERRY, ITALY \$7 | \$26

CASTELLO DEL POGGIO, ITALY \$7 | \$26

WHITE ZINFANDEL

BUEHLER, CALIFORNIA \$7 | \$26

BUBBLY

CASTELLO DEL POGGIO, ITALY \$8 SPLIT

ROEDERER ESTATE BRUT, CALIFORNIA \$45

ROEDERER BRUT COLLECTION 243, FRANCE \$90