

wine



sparkling

Domaine Ste. Michelle VS Brut California	g 8	b 25
Piper Sonoma Sonoma	g 12	b 45
Schramsburg "Michelle Brut" Napa Valley		b 55

chardonnay

Coastal Vine California	g 8	b 25
Rodney Strong "Chalk Hill" Sonoma	g 12	b 40
Sonoma Cutrer Russian River Valley	g 14	b 45
Miner Napa Valley		b 48
Etude Carneros		b 63

other whites

Pinot Grigio, Coastal Vines California	g 8	b 25
Pinot Gris, A to Z Oregon	g 10	b 34
Sauvignon Blanc, The Loop New Zealand	g 9	b 28
Sauvignon Blanc, Twomey Carneros		b 52
Riesling, Boundary Breaks Fingers Lake NY	g 10	b 34
Rose, Charles & Charles California	g 9	b 32
White Blend, Evolution Oregon	g 12	b 40

cabernet sauvignon

Coastal Vines California	g 8	b 25
B.R.Cohn North Coast California	g 12	b 40
Joel Gott 815 California	g 14	b 45
Mount Veeder Napa Valley		b 64
Faust Napa Valley		b 78
Silver Oak Alexander Valley		b 120

pinot noir

Mark West California	g 8	b 25
Belle Glos "Meiomi" Sonoma	g 12	b 40
Baileyana "Fire Peak" Sonoma	g 14	b 45
Martinelli Russian River Valley		b 72
Penner-Ash Willamette Valley		b 75

other reds

Merlot, Red Rock California	g 8	b 25
Malbec, Alamos "Seleccion" Mendoza	g 10	b 34
Syrah, 6th Sense Lodi	g 11	b 38
Petite Sirah, Petit Petite Lodi	g 12	b 40
Red Blend, Bridlewood "Blend 175" California	g 12	b 40
Red Blend, The Prisoner Napa Valley		b 75

happy hour

Monday-Saturday | 3pm-6pm
 \$3 Domestic Bottles
 \$4 Glasses of House Wine
 \$5 Draft Beers & Call Cocktails
 \$6 Adobo Hummus, Guacamole & Sizzle Chips
 \$7 House Cocktails

about us

City Fire is an independently owned restaurant located in The Gulch. Our brunch, lunch and dinner menus consist of eclectic American fare, designed around our 475 degree wood stone oven. Additionally, we offer locally sourced items, and daily features. Settle in and enjoy our contemporary wine list, local drafts & unique cocktails.

build your own mimosas

|| \$12 ||

Enjoy \$12 bottles of Wycliff Brut Champagne!

Available daily until 3pm!

juice carafes

Create and share your own unique mimosas with our carafes of juice!

\$4 each | 3 different juices for \$9

blood orange | orange | white peach | pink guava
 prickly pear | cranberry | cherry | pineapple | grapefruit

coffee

Hot Coffee 3 | Cold Brew 4

Add a shot for \$5!

irish cream | hazelnut liqueur | coffee liqueur | raspberry liqueur

house cocktails

pain killer | 11

pusser's dark rum, coconut cream, orange juice, pineapple juice, nutmeg

charred jalapeño pineapple margarita | 11

el jimador, orange liqueur, pineapple juice, house sour, charred jalapeño

muddled strawberry | 8

strawberries, lemon syrup, champagne

sangria blanca | 10

flavored rum, moscato, peach liqueur, fresh fruit

prickly pear margarita | 11

el jimador, triple sec, prickly pear juice, house sour mix, simple syrup

tennesse whiskey sour | 10

jack daniel's, simple syrup, lemon juice, luxardo cherry

elderflower gin & tonic | 9

hendricks gin, st. germain, lime juice, simple syrup, peychauds bitters, tonic

spiked southern tea | 8

earl gray simple syrup, tito's vodka, lemon juice

bottle / Cans

Bud Light | Budweiser | Coors Light

Michelob Ultra | Miller Lite

Yazoo Dos Perros | Yuengling

Nashville Lager | Fat Bottom Seasonal Cans

Tennessee Brew Works Seasonal Bottles

draft beer

ask about today's rotating beers

Black Abbey Brewing

"The Rose" Belgian Blonde Ale
Nashville, TN 5.4% ABV

Jubilee Craft Beer Co.

"Randy's IPA" IPA
Nashville, TN 5.5% ABV

Fat Bottom Brewing

"Ruby" American Red Ale
Nashville, TN 5.3% ABV

Tennessee Brew Works

"Southern Wit" White Ale
Nashville, TN 5.14% ABV

Hap & Harry's

"Tennessee Lager"
Nashville, TN 4.9% ABV

Turtle Anarchy Brew Co.

"Portly Stout" Stout
Nashville, TN 6.2% ABV

Jackalope Brewing Company

"Bear Walker" Maple Brown Ale
Nashville, TN 5.1% ABV

Yazoo Brewing Co.

"Pale Ale" American Pale Ale
Nashville, TN 5.8% ABV