

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.

house cocktails

charred jalapeño pineapple margarita | 11
 el jimador, triple sec, pineapple juice, house sour, charred jalapeño

cherry sangria | 10
 red blend, brandied cherries, chambord liqueur, cherry liqueur, fresh citrus juice, citrus soda

pickly pear margarita | 11
 el jimador, triple sec, prickly pear juice, house sour, simple syrup, himalayan salt

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

pain killer | 11
 pusser's dark rum, coconut cream, orange juice, pineapple juice, nutmeg

the house manhattan | 11
 bulleit rye, vermouth rosso, peychauds bitters, luxardo cherry, orange peel & sage icecube

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