

TruFire®

KITCHEN & BAR

Life Happens in the Kitchen

“Life Happens in the Kitchen”...The Kitchen is the heart of the home and the engine of TruFire...With Food & Drink the best of conversations are had, celebrations erupt, alliances are struck and laughter can be heard for miles...

First (or only)

Hummus:	Freshly prepared with fire roasted bell peppers, lemon, feta, pita bread	9
	-Add Fresh Raw Vegetables	12
Crab Dip:	Lump crab fire roasted with Meyer lemon, three cheeses, avocado, Tabasco garlic crust	12
Philly Bruschetta:	Tenderloin, sautéed onions, mushrooms, provolone cheese, garlic smothered bread	11
Flatbreads:	Tenderloin, Chicken or Shrimp, feta, English cucumbers, yogurt dill sauce, tomatoes, onions	12
Falafel Platter:	House falafel, hummus, roasted bell pepper yogurt sauce, salad, lemon oregano, flatbreads	12
Roasted Mussels:	White wine, garlic, basil, tomatoes, saffron, fennel, shallot, parmesan bread	12

Sandwiches (comes w fries or side Caesar or Fig salad)

Chicken Sandwich:	Grilled chicken, prosciutto, mozzarella, garlic, Italian dressing, tomato, mixed greens	9
Ribeye Sandwich:	Griddle seared Ribeye, aged cheddar, arugula aioli, caramelized onions	13
The Burger:	Fresh Angus burger, aged cheddar, avocado, onion, tomatoes, house sauce, toasted bun	10
Meatball Sliders:	Baked flavorful meatballs stuffed in soft buns, cheese, tomato aioli, onions	10

Signature Salads

Add Chicken or Shrimp 3 Add Salmon 4

Caprese:	Fresh sliced Heirloom tomatoes, mozzarella marinated in Extra Virgin olive oil, garlic, basil, pecan pesto	12
Organic Spinach:	Whole grain quinoa, cucumbers, red onions, tomatoes, carrots, cranberries, balsamic honey vinaigrette	11
Mediterranean Shrimp:	Mustard dill vinaigrette, sautéed shrimp, spinach, orzo, crumbled feta, cucumbers, tomatoes, red onion	14
Texas Pecan & Fig	Organic greens, peppered sweet Texas pecans, bleu cheese, pears, house Black Mission fig dressing	13
Caesar's TruSalad:	House prepared Caesar dressing tossed with crisp romaine, garlic croutons, parmesan	10
Naked Avocado:	Fresh diced avocado, heirloom tomatoes, feta, apple wood bacon, red onion, lemon, olive oil	12
Soup & Salad:	Choice of soup & either ½ Caesar or Texas Pecan & Fig Salad	7
TF Ceviche:	Citrus “fired” halibut & shrimp, cilantro, avocado, tomatoes, red onion, cucumber, flatbread	14

Pizzas

All dough made fresh daily in our Kitchen. We also offer a 100% Whole Wheat option

Tri-Cheese:	Mozzarella, provolone, parmesan & TruPizza sauce roasted on top	10
Pepperoni / Meatball:	Pepperoni or Meatball, mozzarella, provolone, TruPizza sauce roasted on top...	12
Rosemary's Chicken:	Chicken, white wine, rosemary, roasted mushrooms, fresh mozzarella, garlic, onions	15
White Pizza:	Roasted garlic ricotta cheese, mozzarella, provolone, thyme, garlic butter, caramelized onion	12
	...Add roasted mushrooms or prosciutto & spinach	15
Shrimp Diablo	Tender Shrimp, Diablo sauce, mozzarella, Romano cheese, bacon, chives	14
Parma Prosciutto:	Parma prosciutto, caramelized onion, fresh marinated mozzarella, TruPizza sauce, crushed red pepper	13
Latin Fire:	Avocado, Diablo sauce, caramelized onion, three cheeses, chopped steak, roasted jalapeno cilantro cream	15

Pastas & Specialty Add shrimp or sausage to any pasta 3

Chicken Parmesan:	Panko crusted tender chicken; special cheese blend melted on top, linguine, pomodoro sauce	10
TruMAC:	Roasted garlic butternut cream sauce, aged white cheddar, goat cheese, apple wood bacon, cavatapi pasta with parmesan cheese crust, misted with white truffle oil	13
Tomato & Basil:	Tomatoes, extra virgin olive oil, fresh basil, roasted garlic, shaved parmesan	12
Rigatoni S&S:	Italian sausage, shrimp, parmesan crusted rigatoni, prosciutto, sun dried tomatoes, garlic cream sauce	15
Chicken WW Fusili:	Fire charred spicy ragout, white wine, artichokes, tomatoes, pepperoncini, chicken, whole wheat fusili	14
Go Fish:	Halibut fire roasted, Heirloom tomatoes, roasted vegetables w/ orzo & basil, yogurt dill sauce	22

Desserts

Chocolate Cake:	Moist flourless chocolate cake with caramel chocolate mousse	8
Old School:	Ice cream, hot fudge, chocolate chip cookie	8
Carrot Cake:	Fresh baked, packed with dates and creamy frosting	7

Wines

Ideal Temperature & Glassware...

\$7.75 Glasses

\$25 Bottles

Little Spendy/Big Value

Price as Noted

Going For It/Big Deals

Price as Noted

NV	Domaine De Mer Brut	04	Iron Horse Brut	50	NV	Veuve Cliquot Yellow Label	100
08	DR Loosen Riesling	08	Cloudy Bay Sauvignon Blanc	55	07	Nickel & Nickel Chardonnay	89
09	Kris Pinot Grigio	08	Girard Chardonnay	39	07	Peter Michael "Carriere" Chard	120
08	Firestone Sauvignon Blanc	08	Rombauer Chardonnay	59	07	En Route Pinot RR Valley	95
07	Bocage Chardonnay	08	Angeline Pinot Noir	31	06	Shafer Merlot	89
07	Goodnight Chardonnay	06	Carmel Road Pinot Noir	55	05	Marietta Angeli Cuvee	78
08	Hob Nob Pinot Noir	06	Kinton Syrah	45	06	Duckhorn Paraduxx	88
08	Punto Final Malbec	06	Ramey Claret	51	05	Jordan Cabernet Sauvignon	95
07	Clayhouse Adobe Red	05	Hall Merlot	50	06	Stags Leap "Artemis" Cabernet	98
07	Pillar Box Red	NV	Cain Cuvee	58	05	Silver Oak Alexander Cabernet	106
06	Guenoc Petite Syrah Reserve	07	Ridge Three Valleys Zinfandel	44	07	Caymus Cabernet Sauvignon	110
08	Cline Zinfandel	07	Avalon Napa Cabernet	32	06	Cakebread Cabernet Sauvignon	120
07	Jade Merlot	07	BR Cohn Cabernet Sauvignon	37			
07	14 Hands Cabernet Sauvignon	06	Clos Du Val Cabernet	55			
08	Castle Rock Cabernet Sauvignon						

Hand-Crafted Cocktails/Martinis

Like it should be, we use FRESH fruit & make our own sour & syrups

Lemon Lime Mojito:	10 Cane Rum, Mint, Fresh Lemon & Lime Juice, Soda Water	9
Strawberry Peach Rita:	Fresh muddled strawberries, peaches, lemon sour, Manik Reposado tequila	10
Blackberry Smash:	Sky Citrus, Fresh Mint, Fresh Blackberries, Lemon Sour	10
Top Shelf Rita:	Herradura Reposado, Cointreau, Homemade Lemon-Lime Sour, Lime Wheel	10
TF Raspberry HL:	Vodka, luscious raspberries, fresh lemonade, sparkling wine	10
Pomegranate Crush:	Sky Citrus, fresh Rosemary or Mint, Pomegranate Juice, Lemon	10
Myer Lemon Drop:	Belvedere Vodka, Fresh Meyer Lemon, TruFire Lemon sour	10
The Gin's Up:	Hendricks's Gin, Fresh Orange Segments & Cucumbers, & Freshly Sweetened Lime Juice	10
Black Splash:	Hudson Ferus Vodka, Freshly Sweetened Strawberries, Lemon, Balsamic Vinegar	10
Caramel Apple:	Stoli Vodka, Caramel, Fuji Apple, Fresh Lemon	9
House Margarita:	Manik Reposado, fresh lemon-lime sour, triple sec	7
House Martini:	Hudson Ferus Vodka, Vermouth, shaken white of course	7
Sangria:	Prepared with FRESH quality ingredients, NOT the leftovers...but it is a secret	7

We offer a quality line of spirits in our "well", and happily will make you the drink of your choice from there or from our choice of premium options.

Beers

Domestic:	Bud Lt, Michelob Ultra, Miller Lt, Shiner Bock, Coors Lt	3.25
Imports:	Blue Moon, Corona, Dos Equis, Heineken Light	4.25

Tru Happy Hour 7 Days a week--4-7 pm...check it out.

Phone: **214-872-3830** Web: **www.trufirerestaurants.com**

Fine Print

There is a risk associated with the consumption of raw shellfish, undercooked proteins, etc...Our Kitchen & Bar uses nuts, dairy, eggs, gluten and the like. Please make your server and the manager on duty aware of any and all food allergies at the table. We are pleased to prepare it the way you require if at all within our means, and/or craft something off the menu that is desirable to you.