

Fire by the Monon

6523 Ferguson St 46220-1179 · +13172525920 · Updated: Jan 14, 2026

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STARTERS 6

Dirty Mac & Cheese **\$9.95**

Cavatappi pasta, house-smoked pulled pork, aged cheddar cheese sauce

Spinach Artichoke Dip **\$8.95**

Spinach, artichokes and pepper-jack cheese, house-fried corn tortilla chips

Goat Cheese Marinara **\$8.95**

House-made marinara sauce baked with crumbled goat cheese. Served with warm focaccia bread from Rene’s Bakery

Beer Cheese Dip **\$8.95**

Upland Champagne Velvet Pilsner blended with aged white cheddar & smoked Gouda cheeses. Served with three ball-park pretzels

Pulled Pork Nachos **\$9.95**

Individual bites of house-fried corn tortillas layered with our smoked pulled pork, refried beans, melted cheddar-jack cheese & jalapeno peppers. Served with our Pico de Gallo, fresh guacamole & sour cream

Soup **AVAILABLE OPTIONS**

Chicken Tortilla is our house specialty. Ask your server for our other options

Cup: \$3.95

Bowl: \$5.95

FLATBREADS 6

Margherita **\$9.95**

Roma tomatoes, roasted garlic, fresh basil, parmesan & mozzarella cheese

Veggie **\$9.95**

Roasted seasonal veggies, red pepper pesto, spinach and crumbled goat cheese

Carnivore **\$10.95**

House-smoked pulled pork, Applewood smoked bacon, pepperoni, fresh mozzarella and marinara sauce

Free Range **\$10.95**

Grilled chicken, caramelized onions, basil pesto and aged white cheddar

Blue Blaze **\$10.95**

Grilled top sirloin steak, caramelized onions, diced tomatoes & bleu cheese crumbles

BBQ Pork **\$10.95**

House-smoked pulled pork, red onion, mozzarella cheese, chipotle-citrus BBQ sauce, cilantro

SALADS 4

Nero	\$9.95
Romaine, oven-roasted grape tomatoes, grilled & chilled asparagus, shaved parmesan cheese & garlic croutons tossed in our creamy Nero dressing	
Chopped Cobb	\$10.95
Romaine, hard-boiled egg, Applewood-smoked bacon, red onion, diced tomato, crumbled bleu cheese, sliced avocado & garlic croutons. Choice of dressing	
Spinach	\$9.95
With black beans, tomatoes and a roasted vegetable relish. Warm chipotle dressing	
Berry Fresh	\$10.95
Spinach and romaine, seasonal fresh berries, crumbled goat cheese, almonds, golden raisins, Scholar’s Inn granola and topped with red onions. Served with our house-made red wine vinaigrette	

HOUSE FAVORITES 3

Fish Tacos	\$13.95
Three corn tortillas stuffed with Cajun-dusted tilapia, shredded cabbage, Pico de Gallo & poblano crema. Served with our rice, roasted corn, poblano and black bean medley	
Fish & Chips	\$13.95
Icelandic cod dipped in our Upland Champagne Velvet Pilsner beer-batter and flash-fried golden brown. Served with your choice of side plus red cabbage slaw and our house-made tartar sauce	
Pulled Pork Tacos	\$13.95
Three corn tortillas stuffed with house-smoked pulled pork, shredded cabbage, Cotija cheese, Pico de Gallo & poblano crema. Served with our rice, roasted corn, poblano and black bean medley	

MORE FAVORITES 5

Pork Chop	\$17.95
Flame-grilled, center-cut, double bone-in pork chop	
Oven Roasted Half Chicken	\$15.95
Seasoned and oven-roasted	
Fresh Salmon	\$18.95
Flame-grilled, topped with a lemon-dill compound butter	
Top Sirloin	\$18.95
Flame-grilled, center-cut Certified Angus top sirloin finished with a red pepper compound butter	
Rainbow Trout	\$16.95
Pan-fried rainbow trout finished with lemon butter	

BURGERS 6

Inferno	\$11.95
White cheddar cheese, pulled pork, chipotle-citrus BBQ sauce topped with two beer-battered onion rings	

Bacon Bleu	\$10.95
Applewood-smoked bacon, caramelized onions, melted bleu cheese, lettuce & tomato	
Bella	\$10.95
Sautéed portabella mushrooms, roasted peppers, red pepper pesto & shaved parmesan	
Smoky Bear	\$10.95
Smoked Gouda cheese, Applewood-smoked bacon, lettuce, tomato & red onion	
Popper	\$10.95
Habanero/Ghost Pepper cheese, flash-fried jalapenos, cream cheese	
Bacon Bourbon Sriracha	\$10.95
Applewood-smoked bacon, grilled onions, white cheddar, bourbon Sriracha glaze	

SANDWICHES 10

Blackened Mahi-Mahi	\$12.95
With lettuce, tomato, onion and chipotle mayonnaise	
Tug of War	\$11.95
House-smoked pulled pork, chipotle-citrus BBQ sauce, cabbage slaw, smoked Gouda cheese	
Southwest Chicken	\$10.95
Grilled chicken breast with pepper-jack cheese, sliced avocado, fresh Pico de Gallo and chipotle mayonnaise	
Hoosier Breaded Pork Tenderloin	\$12.95
With lettuce, tomato, onion and chipotle mayonnaise	
Greuben (Grouper Reuben)	\$12.95
Flash-fried and served on grilled marble rye bread with Swiss cheese, red cabbage slaw and Russian dressing	
Garden Veggie	\$10.95
Grilled portobella mushroom cap marinated in balsamic vinegar & olive oil, grilled and topped with roasted peppers, caramelized onions, fresh mozzarella & basil pesto	
Pasture	\$11.95
Grilled ribeye steak, sautéed mushrooms & onions, lettuce, tomato, smoked Gouda, horseradish mayo	
Lake	\$11.95
Pan-fried trout with lettuce, tomato, red onion and chipotle mayonnaise	
River	\$12.95
Grilled salmon, lemon-dill aioli, lettuce, tomato & red onion	
Coop	\$10.95
Grilled chicken breast, sautéed mushrooms & onions, spinach, fresh mozzarella & red pepper pesto	

SIDES 6

French fries / Sweet potato fries / Garlic mashed potatoes / Beer-battered onion rings / Red cabbage slaw / Small garden salad / Roasted vegetable medley / Grilled Asparagus / Fresh fruit / Cottage cheese	
Add to any salad: Chicken	\$4.95
Add to any salad: Steak	\$5.95
Add to any salad: Trout	\$5.95
Add to any salad: Shrimp	\$5.95
Add to any salad: Salmon	\$5.95