

# Fireproof Restaurant & Lounge

1026 N High St 43201-2410 · +16145250072 · Updated: Jan 14, 2026

[View online menu](#)



## STARTERS 5

### Whipped Labneh

\$11.00

housemade cheese, sumac honey, sesame, lavosh

### Flaming Cheese

\$22.00

saganaki and naan

### Cheese & Meat

\$28.00

chef's selection of cheese, spicy capicollo, lavosh, sourdough, seasonal fruit. Serves 4.

### Calamari

\$15.00

rings, fried, lemon dill aioli

### Roman Artichoke

\$10.00

marinated baby artichoke, evoo, maldon sea salt

## VEGETABLE 6

### Mushroom Conserva

\$12.00

oyster, shiitake, beech, black garlic, nigella seed

### Mexican Elote

\$11.00

corn off the cob, tajin mayo, cotija cheese

### Vegan Roasted Califlower

\$11.00

piquillo peppers, green onion, yellow coconut curry

### Patatas Bravas

\$11.00

crispy redskin potatoes, roasted garlic aioli, bravas sauce

### Htipiti Stuffed Peppers

\$12.00

bulgarian feta, piquillo peppers, arugula pesto

### Szechuan Fried Rice

AVAILABLE OPTIONS

sugar snap peas, radicchio, pickled shallot

\$13.00

add chicken: \$7.00

add shrimp: \$9.00

add steak\*: \$13.00

## SALAD & SOUP 5

<b>Caesar Salad</b>	<b>\$12.00</b>
romaine & napa cabbage, lemonette, crispy parmesan	
<b>Fireproof Salad</b>	<b>\$10.00</b>
mixed greens, cucumber, pickled shallot, balsamic	
<b>Brussels Sprouts Salad</b>	<b>\$12.00</b>
fennel, pickled raisins, spiced nuts, apple-ginger vinaigrette	
<b>Burrata Salad</b>	<b>\$15.00</b>
grilled peaches, baby arugula, mike's hot honey, fried fennel	
<b>Soup Of The Day</b>	<b>\$9.00</b>
Inquire with your server for details	

## CHEF'S TASTING 1

### Chef's Tasting Menu

Hand picked sampling of our menu designed just for your table

#### AVAILABLE OPTIONS

per person: \$69.00

per person: \$89.00

## SEAFOOD 5

<b>Spanish Octopus</b>	<b>\$17.00</b>
spicy orangecello vinaigrette, chives	
<b>Chorizo Mussels</b>	<b>\$18.00</b>
dry spanish chorizo, calbrese chili, white wine broth	
<b>Grilled Shrimp</b>	<b>\$19.00</b>
caramelized fennel polenta, arugula pesto, black garlic gastrique	
<b>Lobster Tacos</b>	<b>\$29.00</b>
crispy wonton, aji panca, cilantro, served cold	
<b>Ceviche</b>	<b>\$17.00</b>
marinated white fish in citrus, tomato, onion, cucumber, cilantro, salsa verde	

## MEAT 8

<b>Carnitas Tostada</b>	<b>\$15.00</b>
salsa verde, spanish onion, cilantro	
<b>Wagyu &amp; Lamb Meatballs</b>	<b>\$16.00</b>
Wagyu & lamb blend, savory demi gravy	
<b>Wagyu Dumplings</b>	<b>\$16.00</b>
sakura farms wagyu, ginger, green onion, ponzu	
<b>Pork Belly</b>	<b>\$15.00</b>
crispy & tender, gochujang glaze	

<b>Wagyu Burger Sliders*</b>	<b>\$19.00</b>
bacon blueberry jam, munster cheese	
<b>Wagyu Skirt Steak*</b>	<b>\$32.00</b>
sakura farms wagyu beef, chimichurri	
<b>Filet Medallions*</b>	<b>\$38.00</b>
allen brothers premium beef, patatas brava, baby arugula, pickled shallot, black garlic gastrique	
<b>Delmonico</b>	<b>\$52.00</b>
allen brother's premium ribeye, roasted cauliflower purée, mushroom conserva, bulgarian feta, guajillo demi-glace	

## ENTREE 3

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<b>Norwegian Salmon</b>	<b>\$28.00</b>
hoisin glazed, szechuan fried rice	
<b>Chicken Milanese</b>	<b>\$25.00</b>
crispy chicken, deep fried brussel sprouts, balsamic reduction	
<b>Seared Scallops*</b>	<b>\$27.00</b>
(2) U10 scallops, mushroom risotto, romesco	

## COCKTAILS 13

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<b>Tequila Rose</b>	<b>\$13.00</b>
rey supremo blanco, lime juice, strawberries, grapefruit soda, pinch of sea salt	
<b>Supremaloupe</b>	<b>\$14.00</b>
rey supremo reposado, orange liqueur, angostura bitters, cantaloupe syrup, lemon	
<b>Cucumber Gimlet</b>	<b>\$14.00</b>
ketel one botanical cucumber & mint, lime juice, simple, cucumber slices, mint leaves	
<b>Spanish Old Fashioned</b>	<b>\$15.00</b>
bulleit (bourbon or rye), liquor 43, amarena cherry, cherry juice, mole bitters	
<b>The Graduate</b>	<b>\$29.00</b>
rey supremo extra anejo, liqueur 43, cherry juice, angostura bitters	
<b>Espresso Martini</b>	<b>\$18.00</b>
ketel one or rey supremo, cantera negra cafe, hazelnut liqueur, baileys irish	
<b>Red Bull Tropical Tequila</b>	<b>\$16.00</b>
rey supremo blanco, orange juice, lime, red bull 'yellow edition'	
<b>Private Dancer</b>	<b>\$14.00</b>
belvedere vodka, vanilla mango syrup, lemon juice, bubbles topper	
<b>Watermelon Sugar High</b>	<b>\$15.00</b>
rey supremo anejo, simple, watermelon purée, mint leaves, lime juice, club soda and sprite	

**White Peach White Sangria** **\$12.00**

spanish white table wine, bounty rum, grand marnier, triple sec, white peach simple syrup, red grapes, green apple

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**Hibiscus Red Sangria** **\$12.00**

spanish red table wine, bounty rum, grand marnier, triple sec, hibiscus simple syrup, red grape, green apple

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**Butterfly Tea Lemonade** **\$16.00**

kettle citron vodka, squeezed lemon, simple syrup, butterfly tea sonja orchid

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**Sapphire Saturn** **\$16.00**

airem gin, velvet falernum, lemon, passionfruit syrup, cherry, mint

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## WINE BY THE GLASS 14

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**G. H. Mumm** **\$20.00**

Grand Cordon, champagne, France, champagne

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**De Faveri**

De Faveri Spumanti Winery, Treviso, Italy, Extra Dry Prosecco

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**De Faveri**

De Faveri Spumanti Winery, Treviso, Italy, Sparkling Rosé

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**Los Noques**

Los Noques, Mendoza, Argentina, Sauvignon Blanc

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**Kung Fu Girl**

Washington, Riesling

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**Acrobat**

Acrobat, Oregon Wines, Oregon, Pinot Gris

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**Contolucci Petali Rosé**

Catanlici, Toscana, Central Italy, Rosé

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**Chalk Hill**

Chalk Hill Winery, Russian River, Chardonnay

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**Post & Beam**

Nickle & Nickle, Napa Valley, Chardonnay

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**Don Jacobo**

Bodegas Corral, Rioja, Spain, Tempranillo

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**Meiomi**

Meiomi, California, Pinot Noir

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**Joel Gott 815**

Joel Gott Winery, California, Cabernet Sauvignon

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**The Prisoner**

The Prisoner Wine Company, Napa Valley, Red Blend 1.5L

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## Post & Beam

Far Niente, Napa Valley, Cabernet

### DRAFTS 7

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<b>Estrella Damm, Spanish Lager 5.4%</b>	<b>\$7.00</b>
<b>Magic Hat #9 Apricot Pale Ale 5.1%</b>	<b>\$8.00</b>
<b>Chimay White, Triple Belgian Ale 8%</b>	<b>\$10.00</b>
<b>Lost Coast Tangerine Wheat, Wheat Ale 5.5%</b>	<b>\$8.00</b>
<b>Sapporo, Japanese Rice Lager 5%</b>	<b>\$7.00</b>
<b>Saucy Brew Works, Love You Bye, Imperial DIPA 8%</b>	<b>\$9.00</b>
<b>Modelo, Mexican Lager 4.4%</b>	<b>\$6.00</b>

### BOTTLES & CANS 7

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<b>Michelob Ultra, Superior Light Lager - 4.2%</b>	<b>\$6.00</b>
<b>Bud Light, Light American Lager 5%</b>	<b>\$6.00</b>
<b>Corona, Mexican Pale Lager 4.5%</b>	<b>\$6.00</b>
<b>Corona Premiere 4%</b>	<b>\$6.00</b>
<b>Stella Artois, 5.2%</b>	<b>\$6.00</b>
<b>Mckenzie's Hard Cider - Gluten Free - 5%</b>	<b>\$6.00</b>
<b>Mamitas - Variety - 5%</b>	<b>\$7.00</b>

### BRUNCH 12

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<b>Fireproof Breakfast</b>	<b>AVAILABLE OPTIONS</b>
2 eggs, toast, grape jam, fireproof potatoes, sausage	\$16.00
	add cheese: \$2.00
<b>Bananas Foster French Toast</b>	<b>\$15.00</b>
Brioche, crème brulee egg custard, myers rum flaming bananas	
<b>Chorizo &amp; Egg Tostada</b>	<b>\$16.00</b>
Scrambled eggs, Mexican chorizo, jack cheese, crispy tostada, tomato-guajillo sauce, sour cream	
<b>Pork Belly Fried Rice</b>	<b>\$19.00</b>
sunny side up egg, gochujang glaze pork belly, rice, egg, confetti peppers, corn, scallions, ponzu chili sauce	
<b>Fireproof Waffle</b>	<b>\$11.00</b>
Choice of blueberry or strawberry	

<b>Fire N' Burger</b>	<b>\$20.00</b>
8oz steak burger, over easy egg, bacon, pepper jack cheese, chipotle mayo	
<b>Avocado Toast</b>	<b>\$14.00</b>
toasted rustic bread, smashed avocado, 2 poached eggs	
<b>Sausage &amp; Cheese Scramble</b>	<b>\$15.00</b>
three eggs, saddleback sausage, jack cheese	
<b>Spinach, Mushroom &amp; Goat Cheese Scramble</b>	<b>\$15.00</b>
three eggs, spinach, mushroom, goat cheese	
<b>Nueske's Bacon Benedict</b>	<b>\$18.00</b>
English muffin, poached eggs, hand cut nueske's bacon, hollandaise	
<b>Crab Benedict</b>	<b>\$23.00</b>
English muffin, poached eggs, lump crab, hollandaise	
<b>Skirt Steak &amp; Eggs</b>	<b>\$31.00</b>
6 oz Wagyu Steak, Chimichurri, Two Eggs Any Style	

## SIDES <sup>2</sup>

<b>Ohio Saddleback Sausage</b>	<b>\$6.00</b>
<b>Hand Cut Nueske's Bacon</b>	<b>\$6.00</b>

## RED WINE <sup>53</sup>

<b>La Vendimia Rioja, Alvaro Palacios, Rioja Spain, T</b>	<b>\$38.00</b>
<b>Ontanon Viticultura Ecologica, Bodegas Ontanon, Ri</b>	<b>\$33.00</b>
<b>El Vinicoulo, Grupo Pequera, Rioja Spain, Temprani</b>	<b>\$32.00</b>
<b>Campo Viejo Reserva, Campo Veijo, Rioja Spain, Tem</b>	<b>\$40.00</b>
<b>Dehesa la Granja, Grupo Pesquera, Spain, Tempranil</b>	<b>\$39.00</b>
<b>Meiomi, Meiomi, California, Pinot Noir</b>	<b>\$48.00</b>
<b>Bodegas Condado de Haza, Grupo Pesquera, Spain, Te</b>	<b>\$49.00</b>
<b>Ontanon Reserva, Bodegas Ontanon, Rioja Spain, Tem</b>	<b>\$61.00</b>
<b>Tinto Pesquera Crianza, Grupo Pesquera, Spain, Tem</b>	<b>\$77.00</b>
<b>Tinto Pesquera Reserva, Grupo Pesquera, Spain, Tem</b>	<b>\$108.00</b>
<b>La Montesa, Alvaro Palacios, Rioja Spain, Garnacha</b>	<b>\$44.00</b>
<b>Propiedad Vinas Viejas, Alvaro Palacios, Rioja Spa</b>	<b>\$102.00</b>

<b>Lyric, Etude Wines, California, Pinot Noir</b>	<b>\$42.00</b>
<b>The Four Graces, The Four Graces, Oregon, Pinot No</b>	<b>\$56.00</b>
<b>Resonance, Resonance, Oregon, Pinot Noir</b>	<b>\$70.00</b>
<b>En Route, En Route, California, Pinot Noir</b>	<b>\$86.00</b>
<b>Etude Estate, Etude, California, Pinot Noir</b>	<b>\$92.00</b>
<b>Harris, Nickel &amp; Nickel, Napa Valley, Merlot</b>	<b>\$92.00</b>
<b>The Velvet Devil, Charles Smith Wines, Washington,</b>	<b>\$28.00</b>
<b>Thorn, The Prisoner Wine Company, Napa Valley, Mer</b>	<b>\$91.00</b>
<b>Cuvaison, Cuvaison, Napa Valley, Pinot Noir</b>	<b>\$62.00</b>
<b>Niner, Niner Wine Estates, Paso Robles, Red Blend</b>	<b>\$47.00</b>
<b>The Prisoner, The Prisoner Wine Company, Napa Vall</b>	<b>\$168.00</b>
<b>Unshackled, The Prisoner Wine Company, California,</b>	<b>\$56.00</b>
<b>Maestro, Robert Mondavi Winery, Napa Valley, Borde</b>	<b>\$68.00</b>
<b>Derange, The Prisoner Wine Company, Napa Valley, R</b>	<b>\$201.00</b>
<b>Robert Mondavi Napa, Robert Mondavi Winery, Napa V</b>	<b>\$62.00</b>
<b>Auros, Robert Mondavi Winery, Napa Valley, Caberne</b>	<b>\$86.00</b>
<b>Mount Veeder, Mount Veeder Winery, Napa Valley, Ca</b>	<b>\$88.00</b>
<b>Emblem, Michael Mondavi, Napa Valley, Cabernet Sau</b>	<b>\$91.00</b>
<b>Cuttings, The Prisoner Wine Company, Napa Valley,</b>	<b>\$108.00</b>
<b>Robert Mondavi Oakville, Robert Mondavi Winery, Oa</b>	<b>\$118.00</b>
<b>Bella Union, Far Niente, Napa Valley, Cabernet Sau</b>	<b>\$131.00</b>
<b>Double Diamond, Schrader Cellars, Oakville, Cabern</b>	<b>\$135.00</b>
<b>Robert Mondavi Oakville, Robert Mondavi Winery, Oa</b>	<b>\$197.00</b>
<b>The Leap, Stags Leap Winery, Napa Valley, Cabernet</b>	<b>\$184.00</b>
<b>Rock Cairn, Nickel &amp; Nickel, Napa Valley, Cabernet</b>	<b>\$242.00</b>
<b>Stags' Leap, Stags' Leap Winery, Napa Valley, Cabe</b>	<b>\$110.00</b>
<b>One Point Five, Shafer Vineyards, Napa Valley, Cab</b>	<b>\$232.00</b>
<b>Groth, Groth, Napa Valley, Cabernet Sauvignon</b>	<b>\$112.00</b>

<b>RJV, Robert John Vineyards, Napa Valley, Cabernet</b>	<b>\$382.00</b>
<b>M, Michael Mondavi, Napa Valley, Bordeaux Blend</b>	<b>\$333.00</b>
<b>Overture, Opus One, Napa Valley, Red Blend</b>	<b>\$248.00</b>
<b>Opus One, Opus One, Napa Valley, Red Blend</b>	<b>\$595.00</b>
<b>Poizin, Armida Winery, California, Zinfandel</b>	<b>\$31.00</b>
<b>The Federalist, The Federalist, California, Zinfan</b>	<b>\$39.00</b>
<b>Saldo, The Prisoner Wine Company, Napa Valley, Zin</b>	<b>\$69.00</b>
<b>Sassicaia, Tenuta San Guido, Tuscany, Cabernet Fra</b>	<b>\$399.00</b>
<b>Toscana Sasso al Poggio, Tenute Piccini, Tuscany I</b>	<b>\$56.00</b>
<b>Jacob's Creek Double Barrel, Jacob's Creek, Austra</b>	<b>\$28.00</b>
<b>Stags' Leap, Stags' Leap Winery, Napa Valley, Peti</b>	<b>\$91.00</b>
<b>Cooper &amp; Thief, Cooper &amp; Thief Cellarmasters, Cali</b>	<b>\$58.00</b>
<b>Los Noques, Mendoza, Argentina, Malbec</b>	

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## **CHAMPAGNE** 13

<b>Poema Dulce, Poema, Spain, Cava</b>	<b>\$28.00</b>
<b>Poema Brut, Poema, Spain, Cava</b>	<b>\$32.00</b>
<b>Poema Brut Rose, Poema, Spain, Cava Rose</b>	<b>\$32.00</b>
<b>Perrier Jouet Belle Epoque, Perrier Jouet, Champag</b>	<b>\$325.00</b>
<b>Ruinart, Champagne France, Blanc de Blancs</b>	<b>\$160.00</b>
<b>Moet Chandon, Champagne France, Imperial Brut Rose</b>	<b>\$175.00</b>
<b>Dom Perignon, Champagne France, Brut, 2008</b>	<b>\$425.00</b>
<b>Dom Perignon, Champagne France, Brut Rose, 2006</b>	<b>\$550.00</b>
<b>Dom Perignon, Champagne France, P2 Plenitude Brut</b>	<b>\$675.00</b>
<b>Veuve Clicquot, Champagne France, Yellow Label Bru</b>	<b>\$155.00</b>
<b>Veuve Clicquot, Champagne France, Ponsardin Brut R</b>	<b>\$245.00</b>
<b>La Grande Dame, Veuve Clicquot, Champagne France,</b>	<b>\$425.00</b>
<b>Krug, Champagne France, Grande Cuvee 166th Edition</b>	<b>\$450.00</b>

## **LARGE FORMAT** 4

<b>Veuve Clicquot, Champagne France, Yellow Label Bru</b>	<b>\$325.00</b>
<b>Veuve Clicquot, Champagne France, Ponsardin Brut R</b>	<b>\$350.00</b>
<b>Veuve Clicquot, Champagne France, Yellow Label Bru</b>	<b>AVAILABLE OPTIONS</b>
	3l: \$700.00
	6l: \$1,600.00
	9l: \$1,950.00
<b>Perrier Jouet Belle Epoque, Perrier Jouet, Champag</b>	<b>\$1,300.00</b>

## **WHITE WINE** 33

<b>Vinho Verde, Vidigal Wines, Portugal, White Blend</b>	<b>\$28.00</b>
<b>Toscana Casamatta Bianco, Bibi Graetz, Italy, Verm</b>	<b>\$35.00</b>
<b>Fillaboa, Bodegas Fillaboa, Spain, Albarino</b>	<b>\$48.00</b>
<b>Don Olegario, Don Olegario, Spain, Albarino</b>	<b>\$46.00</b>
<b>Friuli, Terlato Family Vineyards, Italy, Pinot Gri</b>	<b>\$52.00</b>
<b>Acrobat, Acrobat Winery, Oregon, Pinot Gris</b>	<b>\$44.00</b>
<b>White Orchid, Trivento, Argentina, Torrontes</b>	<b>\$26.00</b>
<b>Crios, Susana Balboa, Argentina, Torrontes</b>	<b>\$26.00</b>
<b>Singing, Laurenz V., Austria, Gruner Veltliner</b>	<b>\$36.00</b>
<b>Robert Mondavi Fume Blanc, Robert Mondavi Winery,</b>	<b>\$44.00</b>
<b>RJV, Robert John Vineyards, Napa Valley, Sauvignon</b>	<b>\$47.00</b>
<b>Groth, Groth Vineyards, Napa Valley, Sauvignon Bla</b>	<b>\$48.00</b>
<b>Fume Blanc Reserve to Kalon, Robert Mondavi Winery</b>	<b>\$65.00</b>
<b>Vavasour, Vavasour Wines, New Zealand, Sauvignon B</b>	<b>\$37.00</b>
<b>Kim Crawford Signature Reserve, Kim Crawford, New</b>	<b>\$56.00</b>
<b>Stags' Leap, Stags' Leap Winery, Napa Valley, Viog</b>	<b>\$59.00</b>
<b>Wente 135th Anniversary, Wente Vineyards, Californ</b>	<b>\$93.00</b>
<b>Stags' Leap, Stags' Leap Winery, Napa Valley, Char</b>	<b>\$62.00</b>
<b>Chalk Hill, Chalk Hill Winery, Sonoma County, Char</b>	<b>\$48.00</b>
<b>The Snitch, The Prisoner Wine Company, Napa Valley</b>	<b>\$63.00</b>
<b>Cakebread, Cakebread Cellars, Napa Valley, Chardon</b>	<b>\$89.00</b>

<b>Truchard Vineyard, Nickel &amp; Nickel, Carneros, Char</b>	<b>\$80.00</b>
<b>Far Niente, Far Niente, Napa Valley, Chardonnay</b>	<b>\$97.00</b>
<b>Mayacamas, Mayacamas, Napa Valley, Chardonnay</b>	<b>\$99.00</b>
<b>Etude, Etude Wine, California, Rose</b>	
<b>Band of Roses, Charles Smith Wines, Washington, Ro</b>	<b>\$28.00</b>
<b>Ontanon Rosado, Bodegas Ontanon, Rioja Spain, Temp</b>	<b>\$33.00</b>
<b>Bieler, Bieler Pere et Fils, Provence France, Gren</b>	<b>\$34.00</b>
<b>Tavel Rose, Chateau d'Aqueria, Rhone Valley France</b>	<b>\$99.00</b>
<b>Piesporter Michelsberg, Schmitt Sohne, Mosel Germa</b>	<b>\$36.00</b>
<b>Schloss Vollrads, Schloss Vollrads, Germany, Riesl</b>	<b>\$47.00</b>
<b>Nivole, Michele Chiarlo, Italy, Moscato d'Asti</b>	<b>\$46.00</b>
<b>Dolce, Far Niente, Napa Valley, Sauvignon Blanc &amp;</b>	<b>\$97.00</b>

## WAGYU <sup>7</sup>

<b>Wagyu Sliders</b>	<b>\$14.00</b>
Two 3oz wagyu patties, Munster cheese, blueberry bacon jam	
<b>Wagyu Dumplings</b>	<b>\$14.00</b>
wagyu beef, scallions, ginger, ponzu dipping sauce	
<b>Wagyu Skirt Steak</b>	<b>\$26.00</b>
6 oz, chimichurri	
<b>Wagyu Bone Marrow</b>	<b>\$14.00</b>
parsley, garlic, olive oil, baguette	
<b>Wagyu Hotdog</b>	<b>\$8.00</b>
relish, jack cheese, onions, celery salt, side of ketchup and mustard	
<b>14 Oz Wagyu New York Strip</b>	<b>\$68.00</b>
<b>30 oz Wagyu Tomahawk</b>	<b>\$160.00</b>

## WINE <sup>3</sup>

<b>Prisoner Wine 1.5L Magnum</b>	<b>AVAILABLE OPTIONS</b>
	Bottle: \$99.00
	Glass: \$15.00
<b>Unshackled by Prisoner Wine</b>	<b>\$49.00</b>
Cabernet Sauvignon	

**Red or White Sangria****\$7.00**

by the glass

**VEGAN THURSDAY** 9

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**Shishito Peppers****\$9.00**

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**Vegan Fried Rice****\$9.00**

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**Vegan Elote****\$9.00**

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**Vegetable Dumplings****\$9.00**zucchini and squash filled, vegetable broth dipping

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**Vegetable Ramen****\$9.00**Ramen noodles, roasted corn, zucchini, squash, carrots, calabrese chili, scallions

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**Spaghetti Squash Noodles****\$9.00**

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**Petite Beyond Burger****\$14.00**tomato jam, mixed greens

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**Vegan Cauliflower****\$9.00**

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**Sauteed Mushrooms and Toast****\$9.00**

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