

Blue Fire Grill

Dinner Entrees 4-10 pm

All our Dinner entrees come with two side bites and a house salad. Substitute a traditional side Caesar for an additional \$2.00

Pulled Pork

This is what you order if you love BBQ. Smoked low and slow to bring out the sweet flavors. 19

Baby Back Ribs

The best of the best in ribs. 1/2 Rack - 25
Full Rack - 31

Smokin Platters

Any two meats 28

Any three meats 33

Choose from a 1/2 Chicken, 10oz of Brisket, or Pork. If you prefer for an **additional charge**, you may pick 10 oz Tri Tip(\$3) or 1/2 rack (6(6bones) of ribs(\$5)

Country Style Half Chicken

We brine our chicken for hours before smoking it to insure it stays moist from the oven to your mouth 20

Family Meal Deal for four

1 1/2 pounds of meat: Chicken, Brisket **OR** Pork. Two family-quart size sides & salad for four. ****Double mac is an upcharge of \$5.**** 59

Side Bites

Mac & Cheese 6
Mashed Potatoes 5
BBQ Baked Beans 5
Coleslaw 4
House Salad 5
French Fries 5
Cornbread with blueberries 4
Caesar salad 6

Pizza

Our dough and sauce are made from scratch and topped with premium mozzarella and parmesan cheese. Don't order this if you are in a rush!! But worth the wait!

Cheese 15

Add the following Toppings:

Brisket 9
Pulled Pork 8
Mushrooms/pepper/onion/olive: per vegie 4
Pepperoni 4
BBQ Chicken 8
Mac N Cheese 9

Texas Brisket

Smoked using indirect heat this traditional bbq method gives our meat oak and hickory smoke flavors in each bite. 22

The Burger

Two premium beef burger patties charbroiled to perfection. Comes with your choice of cheese.13
Sauteed Mushrooms or Onion 3
Bacon 4

Tri Tip Platter

10 ounces of Sliced, tender Tri Tip. Yummm 24

Crab Cakes

Maryland jumbo lump back fin crab is the star of this plate. These are the real deal! 21

Beer Battered Pub Style Fish Fillets

Deep fried and served with malt vinegar and tangy tarter sauce. 17

Entrée Salads

Caesar Salad

13

Add Brisket or Chicken 6

Add Shrimp 8

Smoked Chef Salad

Your choice of beef brisket, pulled pork, or smoked chicken over a bed of greens, served aside cheddar cheese and assorted vegetables 18

Add any of the following to your entrée or meal. Not available a la carte

Jumbo Lump Crab Stuffed Shrimp (2) 10
Crab Cake 9
Tri Tip 10
1/2 Rack of Ribs 12
Brisket 11
Pork 10
Chicken 8

****Love the BBQ sauce? Buy a 16 oz jar for \$7.50****

*****Gift Certificates are available for a great gift idea. _____**

Blue Fire Grill

5670 Schaefer Ave., Chino CA

909-591-8783

Appetizers

Mini Crab Cake Balls

These are the real deal, lump backfin blue crab from Maryland, deep fried. 12

Stuffed Mushrooms

Large button mushrooms stuffed with backfin blue crab and mozzarella cheese. 12

Blue Fire Sampler Platter

A sampling of our smoked meats – pork, chicken, brisket and ribs. We throw in a couple of crab balls just to round it out. 38

Wings of Fire

Deep fried chicken wings tossed in our spicy wing sauce, bbq sauce or naked. 13

Meaty Cheesy Fries

Fries covered with baked beans, cheddar cheese, and your choice: pulled pork or smoked brisket. 15

Jumbo Shrimp Cocktail

We steam these fresh to order with Maryland seasoning and served chilled with our tangy cocktail sauce. 13

Sweet Thangs

Bananas Foster over Haagen Dazs Ice Cream 7
Dessert of the day 7

Beverages

Soda 3
Fresh Squeezed Lemonade 4
Iced tea, Hot tea, Coffee 3
Juice 4
Milk 4

Don't forget our fabulous

Happy Hour 3-7 p.m. M-F

Bud/Bud It/Crs It/Lite 2.50

House Martinis 6.00

House Wine 6.00

Well Drinks 5.00

House Cocktails

The Blue Flame

Our signature Martini – Light and dark rum, Amaretto, Blue Curacao, and Pineapple Juice, served straight up in a martini glass. 10

Sangria

Red Wine, brandy, Orange Juice, a dash of Cinnamon, and fresh fruit over ice. 9

Mojito

Fresh lime and mint are muddled together with light rum and sugar. A sublime combination! 9

High-Octane Lemonade

Ketel One Vodka paired with fresh lemonade gives this lunch time special an extra kick. 8

Blueberry Mint Martini

This refreshing martini is muddled with fresh mint and sweet blueberries and shaken with lots of Ketel one Vodka. 11

Caparena

Pisco, fresh lime and sugar pressed together For this Brazilian classic! 8

Chino Gunslinger

Bulleit Bourbon, tonic and lime. Try it, you'll feel bullet proof! 8.5

South of the Border

Don Julio Blanco Tequila, fresh lime juice, sweet and sour and a float of Grand Marnier. 10

Lynchberg Lemonade

The southern classic – Jack Daniel's, triple sec, and fresh lemonade. 8

We specialize in catering.

Ask for a personalized quote today!

Reservations recommended for parties of eight or more.

Please, no split checks for large parties of 10 or more.

Parties over 15 people – please call ahead to arrange for your party – we cannot guarantee seating.

An 18% gratuity may be included to parties of 8 people or more. Thank you