



Firebirds Wood Fired Grill Menu

<https://menulist.menu>

6801 Northlake Mall Dr, Charlotte I-28216, United States

+17042951919 - <http://charlotte-northlake.firebirdsrestaurants.com/>

The Card of Firebirds Wood Fired Grill from Charlotte includes about 195 different meals and drinks. On average, you pay for a dish / drink about \$26.6. What [User](#) likes about Firebirds Wood Fired Grill: my partner and I visited firebirds for the first time in charlotte. this place is great. great eating and drinking, the service was exceptional. our server keegan was very well informed about food and drink offers. make sure to ask a table in its section. because it was about the lunchtime, we decided to use the suppe and salat combination. the portion size was plentiful and tasty. after our meal the manager came by... [read more](#). The restaurant is accessible and can therefore also be used with a wheelchair or physical limitations. What [User](#) doesn't like about Firebirds Wood Fired Grill:

overall it was a disappointing experience. I ordered the aged ribeye medium, it came boiled medium inside, but so carburized on the outside that it tasted quite hard. I said the waitress who said she would give it back, but instead the manager sent over. I was asked at least 6 times if I wanted something else, which I answered: "No, thank you." the manager spoke to me in such a contingent way, almost as I tried to pa... [read more](#). Firebirds Wood Fired Grill from Charlotte is in demand for its mouth-watering burgers, to which *tasty fries, salads and other sides* are offered, Here, the barbecue is freshly **prepared** on an open flame. Furthermore, you'll find scrumptious American menus, like for instance **burgers and grilled meat** on the menu, The yummy sandwiches, small salads and other snacks are also suitable for a snack.

Firebirds Wood Fired Grill Menu



Non alcoholic drinks

ICED TEA

Chicken

GRILLED CHICKEN \$6.3

Vegetarian dishes

CARROT CAKE \$8.0

From the grill

CENTER CUT SIRLOIN*

Sweet

CREME BRULEE CHEESECAKE \$8.0

Pork dishes*

BABY BACK RIBS \$14.3

Chef's specialties

SURF TURF* \$45.0

Mexican Specialities

CHICKEN QUESADILLA \$10.8

French Fries

TATER TOTS

California

FRANCISCAN, NAPA VALLEY

Mittagsangebot - Hähnchengerichte

PINEAPPLE CHICKEN \$12.0

Beliebte Pizzavarianten Small

SMOKEHOUSE CHICKEN \$11.7

Meals

TURKEY CLUB \$11.9

Soups and Salads

FRIED CHICKEN SALAD \$13.3

Soups & Salad

SOUP SALAD \$11.0

Fish & Shellfish

GRILLED LOBSTER TAIL \$34.0

Soup and Salad

MIXED GREENS SALAD \$8.0

Sides and Extras

COCONUT SHRIMP \$12.6

White

CANYON ROAD WHITE ZINFANDEL,
CALIFORNIA

Signature Cocktails

SIESTA SANGRIA

Firebirds Wood Fired Grill Menu



Sparkling

LA MARCA PROSECCO, ITALY

Pinot Noir

LA CREMA, SONOMA

Bottled Beverages

SAN PELLEGRINO SPARKLING WATER

Wines by the Glass

PIGHIN PINOT GRIGIO, FRIULI, ITALY

Flatbreads

WOOD GRILLED CHICKEN \$6.0

Draft Beers

SAM ADAMS SEASONAL

Champagne & Sparkling Wines

MOET CHANDON IMPERIAL, FRANCE

Seafood Entrees

MAHI TACOS \$13.0

Meat by the Pound

HALF RACK OF RIBS \$9.0

Bottle

REBEL IPA

Brick Oven Pizzas

PORTABELLA MUSHROOM \$5.4

Domestic Beer

NEW BELGIUM FAT TIRE AMBER ALE

The Classic

BLEU CHEESE FILET*

From the Bar

FIREBIRDS PERFECT MARGARITA \$10.5

From the Heart

CRAB CAKES \$15.0

Fruit Beer

MAGIC HAT #9

Domestic Bottles

ANGRY ORCHARD CIDER \$4.8

Enhance Your Entrée

1/2 POUND LOBSTER TAIL \$22.0

Shared Accompaniments

PARMESAN MASHED POTATOES

Cabernet Sauvignon & Blends

SEQUOIA GROVE, NAPA VALLEY

Firebirds Wood Fired Grill Menu



Other Reds and Ports

RED GUITAR TEMPRANILLO, SPAIN

Other White Wine

FAR NIENTE CHARDONNAY, NAPA VALLEY \$95.0

Blends & Meritage

FRANCISCAN MAGNIFICAT, NAPA VALLEY \$90.0

Bistro Bites

SMOKED CHICKEN WINGS \$10.8

Burgers & Salads

FRENCH DIP* \$16.5

Wood Fired Steaks

AGED RIBEYE*

Scratch Burgers

SMOKEHOUSE BURGER* \$11.9

Specialty Red

KIM CRAWFORD PINOT NOIR,
MARLBOROUGH, NEW ZEALAND

Cabernet Sauvignon and Meritage

MOUNT VEEDER WINERY, NAPA VALLEY

Bubbles & Cool Whites

POLKA DOT RIESLING, WASHINGTON

Firebirds Signature Martini

THE DOUBLE BLACK DIAMOND \$10.0

Other Great Reds

ESTANCIA MERITAGE, PASO ROBLES

Tao Specialty Cocktails

ZEN GARDEN

Fish and Shellfish Entrees

GRILLED MAHI \$8.8

NC Drafts

OMB COPPER

Lager Beers

SAM ADAMS BOSTON LAGER

IPA Beers

DOGFISH HEAD 60 MINUTE IPA

Firebirds Specialty Salads

GRILLED TENDERLOIN SALAD \$16.5

Crisp, Bright White Wines

CRAGGY RANGE SAUVIGNON BLANC,
NEW ZEALAND

Appetizers

SEARED AHI TUNA* \$15.0

CRAB CAKE

Firebirds Wood Fired Grill Menu



Cocktails

BASIL CUCUMBER GIMLET

POMEGRANATE PALOMA

Kids

CHEESEBURGER* \$11.0

KIDS' FILET MEDALLIONS \$9.0

White wine

MASO CANALI PINOT GRIGIO,
TRENTINO, ITALY

KRIS PINOT GRIGIO, ITALY

Burgers and Sandwiches

DURANGO BURGER* \$12.5

DELMONICO STEAK SANDWICH* \$13.0

Merlot

MARKHAM MERLOT, NAPA VALLEY

DUCKHORN DECOY, SONOMA

Cabernet Sauvignon

CASA LAPOSTOLLE, RAPEL VALLEY,
CHILE

J. LOHR SEVEN OAKS, PASO ROBLES

Champagne / Sparkling

NIVOLE MOSCATO D'ASTI, ITALY

DOMAINE CHANDON BRUT, NAPA
VALLEY

From the Wood Fired Grill

PEPPER ENCRUSTED SIRLOIN*

CHILE RUBBED DELMONICO*

Aged Steaks & Chops

FILET MIGNON*

NEW YORK STRIP*

Add to Any Signature Salad

WOOD GRILLED SHRIMP \$6.4

WOOD GRILLED TENDERLOIN* \$8.3

Sandwiches



GRILLED CHICKEN
SANDWICH \$11.0

PORTABELLA
SANDWICH \$11.3

DIRTY BIRD

Dessert

KEY LIME PIE \$8.0

WARM CHOCOLATE BROWNIE \$8.0

BIG DADDY CHOCOLATE CAKE \$8.0

Draft Beer

SUGAR CREEK WHITE ALE

LOWRIDER HOPPY KI YAY IPA

NODA COCO LOCO PORTER

Beverages

COCA-COLA PRODUCTS

FIJI NATURAL ARTESIAN WATER

ALEX'S FRESH SQUEEZED LEMONADE

STRAWBERRY SUNRISE

Firebirds Wood Fired Grill Menu



Chardonnay

LOUIS JADOT MÂCON-VILLAGES,
BURGUNDY, FRANCE

NORTH BY NORTHWEST, COLUMBIA
VALLEY

SIMI, SONOMA

FIREBIRDS PRIVATE LABEL, SONOMA
COUNTY

Bottled Beer

HOP DROP 'N ROLL IPA (CAN)

OMB HORNET'S NEST

OMB CAPT JACK

BIRDSONG JALAPENO PALE ALE (CAN)

These types of dishes are being served

APPETIZER

BURGER

SALAD

BREAD

Uncategorized

MARKHAM, NAPA VALLEY

LOUIS M. MARTINI, CALIFORNIA

CAKEBREAD CELLARS
CHARDONNAY, NAPA VALLEY \$90.0

CAKEBREAD CELLARS
CABERNET SAUVIGNON, NAPA VALLEY \$130.0

Distinctive Whites and Blush

CAPOSALDO MOSCATO IGT ITALY

CHATEAU STE MICHELLE RIESLING,
COLUMBIA VALLEY

FAMILLE PERRIN ROSÉ, CÔTES-DU-
RHÔNE, FRANCE

ACROBAT BY KING ESTATE PINOT GRIS,
OREGON

ST. SUPÉRY SAUVIGNON BLANC, NAPA
VALLEY

Pinot Noir / Merlot

MIRASSOU PINOT NOIR, MONTEREY

ACROBAT BY KING ESTATE PINOT NOIR,
OREGON

SWANSON CYGNET MERLOT, NAPA
VALLEY

BYRON PINOT NOIR, SANTA BARBARA

MEIOMI PINOT NOIR, CALIFORNIA
COASTLINE

MURPHY-GOODE MERLOT, ALEXANDER
VALLEY

Firebirds Specialties

WOOD GRILLED SALMON* \$7.5

SESAME ENCRUSTED SALMON* \$16.0

PECAN ENCRUSTED TROUT \$13.6

FIREBIRDS CHICKEN PASTA \$12.0

AMERICAN KOBE BEEF
MEATLOAF \$14.0

CILANTRO-GRILLED CHICKEN
BREAST \$12.0

PARMESAN ENCRUSTED MAHI \$24.5

Special Selections

VEUVE CLICQUOT RESERVE
VINTAGE, FRANCE \$135.0

BELLE GLOS PINOT NOIR, LAS
ALTURAS VINEYARD, SANTA
LUCIA HIGHLANDS \$90.0

STONESTREET CHARDONNAY,
ALEXANDER VALLEY \$80.0

Firebirds Wood Fired Grill Menu



CASA LAPOSTOLLE CLOS
APALTA, CHILE \$145.0

FAUST BY QUINTESSA CABERNET
SAUVIGNON, RUTHERFORD, NAPA VALLEY \$85.0

CHIMNEY ROCK STAGS LEAP
DISTRICT, NAPA VALLEY \$105.0

MT. BRAVE CABERNET
SAUVIGNON, NAPA VALLEY \$115.0

Ingredients Used

FRESH FRUIT

GREEN BEANS

POTATOES

STRAWBERRY

CHEESE

BLUE CHEESE

WE HAVE

Side dishes

FRESH VEGETABLES

SPICED PECAN GREEN BEANS

CIDER SLAW

LOADED RUSSET BAKED POTATO

SOUTHWEST AU GRATIN POTATOES

PORT MUSHROOMS

PARMESAN MASHED YUKON GOLD
POTATOES \$6.0

CARROT CHIPS WITH RANCH DIP

Starters



LOBSTER SPINACH
QUESO \$12.5

JALAPEÑO DEVILED
EGGS \$8.0

RANCH RINGS \$9.0

SHRIMP TACOS \$13.0

SEASONED STEAK FRIES

SLOW ROASTED PRIME RIB*

BEEF FILET KABOB*

FILET SHRIMP*

Seasonal Craft Cocktails

BLACKBERRY TWIN TEQUILA
MARGARITA

WILDBERRY MULE

GINGER BASIL MANGO MOJITO

TENNESSEE SUMMER

JACK'S HONEY PEACH TEA

BLACK BARREL RUM PUNCH

PINEAPPLE BASIL LEMONADE

RASPBERRY LADY

Salads



COLORADO CHICKEN
SALAD \$13.5

BBQ CHICKEN SALAD \$13.5

GRILLED SHRIMP
STRAWBERRY SALAD \$15.8

GRILLED TENDERLOIN SALAD* \$16.3

BLT SALAD \$8.0

CAESAR SALAD \$8.0

SPINACH SALAD \$10.0

MIXED VEGETABLES \$8.0

SALAD

Other Reds

PALLADIO CHIANTI DOCG TUSCANY,
ITALY

Firebirds Wood Fired Grill Menu



**BELLERUCHE ROUGE, CÔTES-DU-
RHÔNE, FRANCE**

**TERRAZAS DE LOS AN DES MALBEC,
MENDOZA, ARGENTINA**

**RAVENSWOOD ZINFANDEL, LODI
VINEYARD, SONOMA**

**LUCKY COUNTRY BY TWO HANDS
SHIRAZ, AUSTRALIA**

**NORTH BY NORTHWEST RED BLEND,
COLUMBIA VALLEY**

**RUTHERFORD HILL BARREL SELECT
RED BLEND, NAPA VALLEY**

**FIREBIRDS PRIVATE LABEL RED, NAPA
VALLEY**

NEWTON CLARET, NAPA VALLEY

Soups

EVERY DAY CHICKEN TORTILLA SOUP

MONDAY CHICKEN AND VEGETABLE

TUESDAY SOUTHWEST POTATO

WEDNESDAY BEEF VEGETABLE BARLEY

**THURSDAY NEW ENGLAND CLAM
CHOWDER**

FRIDAY VEGETARIAN BLACK BEAN

SATURDAY BEEF CHILI

**SUNDAY GRILLED CHICKEN CORN
CHOWDER**

TUESDAYS SOUTHWEST POTATO

FRIDAYS VEGETARIAN BLACK BEAN

SATURDAYS FIREBIRDS BEEF CHILI

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Opening Hours:

Monday 11:00-16:00 16:00-22:00

Tuesday 11:00-16:00 16:00-22:00

Wednesday 11:00-16:00 16:00-22:00

Thursday 11:00-16:00 16:00-22:00

Friday 11:00-16:00 16:00-23:00

Saturday 11:00-16:00 11:00-14:00 16:00-23:00

Sunday 11:00-16:00 11:00-14:00 16:00-22:00

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