FIRE + SPICE

eat.

small plates

Chips and corn queso dip, tortilla chips, roasted corn dip, guajillo, queso fresco, cilantro **$14**

Chicken wings choice of: buffalo, Nashville rub, honey hot, carrots, celery, ranch **$16**

Mozzarella sticks, served with rich marinara dipping sauce **$14**

Roasted garlic hummus, grilled pita, seasonal crudité, california olive oil, sumac, guajillo powder **$15**

Coconut shrimp, hand-dipped, rolled in coconut, fried golden **$16**

Crab cakes, spicy aioli, corn salsa **$20**

handhelds

F+S burger*, angus patty, lettuce, tomato, onions, white cheddar, candied bacon, garlic aioli **$18**

Spicy fried chicken sandwich, potato bun, pickles, spicy mayo, coleslaw, Nashville dry rub **$18**

Sides: Choice of French fries, coleslaw, fruit cup.
For additional charge of $3, add Parmesan fries or side salad

Cochinita pibil pork tacos, citrus marinated pork, pickle onions, cilantro, queso fresco, roasted salsa **$18**

Blackened fish tacos, blackened mahi mahi, coleslaw, lime crema, cilantro, tortilla **$19**

Denver Airport Marriott at Gateway Park
16455 E. 40th Circle, Aurora, Colorado, USA, 80011
303-371-4333

entrées

Orange glaze salmon, mango sweet chili sauce, creamy lemon butter risotto, balsamic roasted carrots **$27**

Pasta primavera, penne pasta, grape tomato, grilled artichoke heart, zucchini & squash, fresh basil, roasted garlic **$23**

Cajun rubbed ribeye*, garlic rosemary roasted red potatoes, grilled garlic butter asparagus **$33**

Bolognese pasta, pappardelle pasta, seasoned pork & bison, house made sauce parsley **$28**

soup + salads

Spicy cobb salad, baby tomato, egg, fried avocado, bacon, scallions, blue cheese, fresno ranch dressing **$16**

Classic caesar salad, lemon caesar dressing, parmigiano reggiano, herb croutons **$15**

Arugula salad, wild arugula, radicchio, crispy shallots, parmesan cheese, shallot vinaigrette **$15**

add protein: chicken $7, salmon $10, 5oz flatiron steak $12

Soup of the day **$12**

desserts

White chocolate bread pudding, dulce de leche **$11**

Coconut crème brulee, mixed berries, caramelized sugar **$12**

*Consuming raw undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses. An 18% service charge will be added to parties of 8 or more. If you have any concerns regarding food allergies, please alert your server prior to ordering.