

2701 Custer Parkway

THE
FIFTH
FIRESIDE PATIO | BAR

Richardson, Texas

Dinner Menu

STARTERS

- DEVILED EGGS rotating flavors and toppings 8
- HALF MOONS panko breaded & fried provolone, San Marzano tomato, parmesan, fresh pesto 14
- C&C BOARD selection of artisanal meats, cheeses & accompaniments 26
- CALAMARI bean sprouts, watermelon radish, cilantro, tear drop peppers, furikake, sweet thai chili 16
- BARBACOA GORDITAS wagyu beef cheek, guacamole, black beans, escabeche, salsa verde, cotija, crema, corn cakes 18
- CHICKPEA SPREAD roasted garlic hummus, tzatziki, sun dried tomato, olives, feta, fresh veggies, grilled pita 14
- TUNA NACHOS ponzu glaze, wasabi cream, avocado, jalapeno, bean sprouts, furikake, fried wontons MKT
- CRISPY BRUSSELS AND BACON* tear drop peppers, pickled red onion, peanut chili glaze 11
- BLUE CHEESE FONDUE roasted tomatoes, confit garlic, candied bacon, evoo, rosemary, focaccia bread 13
- MEATBALLS choice of marinara and basil or pepper mushroom aioli & red wine gravy 18
- LUMP CRAB CAKES (2) more crab than cake, roasted corn and shishito pepper elote, poblano aioli MKT

LIGHTER FARE

add on: chicken 10 shrimp 10 salmon 14 steak 20

- BEET SALAD braised beets, Texas peaches, basil, goat cheese, pepitas, spinach & arugula, honey lime vin 13
- AHI TUNA POKE* seaweed, avocado, bean sprouts, crispy wonton, sushi rice, wasabi cream, ponzu, thai chile glaze MKT
- GRILLED SHRIMP SALAD roasted zucchini & squash, tomato, cucumber, olives, feta, tzatziki, oregano vin 17
- STEAK SALAD grilled corn & asparagus, red onion, chimichurri, cotija, arugula, red wine vin 28
- BURRATA CAPRESE spinach & arugula, confit and campari tomato, basil pistou, balsamic glaze 15
- FRIED CHICKEN SALAD mixed greens, grilled okra, tomatoes, roasted corn, cheddar, boiled egg, honey Dijon 18
- WEDGE SALAD butter lettuce, tomato, crumbled bacon, blue cheese dressing & crumble 10

SANDWICHES & SUCH

Served with house kettle chips. Upgrade to herb fries 2.50

- EDAMAME & SHROOM BURGER miso, tomato, pickled onion, calabrese peppers, arugula, green goddess, honey wheat 14
- CORNED BEEF MELT braised brisket, house slaw, louie dressing, provolone, seeded sourdough 18
- WAGYU DOUBLE DOUBLE rosewood wagyu, sharp cheddar, LTO, balsamic glaze, poblano aioli, brioche 24
- PIMENTO 'BLT' BURGER ground chuck, candied bacon, house pimento, chow chow, arugula, garlic aioli, brioche 20
- HOT HAM N' CHEESE capicola, smoked mozzarella, pickled peppers, friarelli, pepper aioli, baguette 17
- PRIME RIB FRENCH DIP smoked scamorza, onion marmalade, horsey cream, rosemary au jus, baguette 26

MAINS

- EGGPLANT PARMESAN San Marzano tomato, mozzarella, ricotta, fresh basil 18
- CHICKEN TIKKA SKEWERS onion, mushroom, bell peppers, tomato, crema, black lentil dal 22
- ROTATING PASTA ask your server about our pasta of the day MKT
- PAN SEARED SALMON roasted corn & bell pepper succotash, friarelli, cilantro mint cream, lemon butter 28
- BERKSHIRE PORK CHOP bone in, poblano cheddar grits, pickled chow chow 40
- HIGH PLANES FILET 8 oz filet, roasted zucchini & squash, fondant potatoes, lemon butter 50
- SHRIMP CURRY coconut milk, chickpeas, tomato, jalapeno, red onion, bell peppers, sticky rice 22
- GRILLED REDFISH garlic & herb marinated, apple cabbage slaw, green goddess, red pepper butter 32
- ROSEWOOD WAGYU SHORT RIB braised beef, whipped potatoes, bourbon glazed carrots, pickled onions 38
- CHICKEN FRIED CHICKEN beer battered, sweet cream corn, whipped potatoes, bacon gravy 22

SIDES 6

- HERB FRIES
- SPINACH
- POBLANO CHEDDAR GRITS
- GREEN BEANS
- APPLE CABBAGE SLAW
- WHIPPED POTATOES
- BLACK LENTILS

SIDES 8

- CORN BRULEE
- BACON MAC & CHEESE
- GRILLED ASPARAGUS
- BOURBON CARROTS
- SHISHITO ELOTE
- ZUCCHINI & SQUASH
- CORN SUCCOTASH

SWEETS

- CHOCOLATE CAKE 8
- KEY LIME PIE 8
- BROWNIE SUNDAE 12
- CRÈME BRULEE BREAD PUDDING 12
- CORLEONE 8
- SWEET FIREFLY ICE CREAM 4
vanilla or rotating flavor
- ROTATING DESSERT MKT



@THEFIFTHRICHARDSON



/THEFIFTHTX

*Nut Allergy

Our friends at the health department wanted to kindly remind you that consuming raw and undercooked meats will increase your risk of foodborne illness.

2701 Custer Parkway

THE
FIFTH
FIRESIDE PATIO | BAR

Richardson, Texas

COCKTAILS

SMOKED OLD FASHIONED 14

oak infused Jim Beam Black Bourbon, simple,
angostura and orange bitters, 'Fifth' ice chunk,
burnt orange peel, smoke show

GRAPEFRUIT PALOMA 12

Sauza Silver, agave syrup, lime, grapefruit,
Jarritos grapefruit, paloma salt

HIBISCO SUAVE 15

hibiscus infused Mijenta Blanco, Combier orange
liqueur, cinnamon agave, lime, lava salt

HEY RICKEY 13

New Amsterdam Gin, elderflower liqueur, grapefruit,
lime, simple, soda

FIFTH SPRITZ 14

Pinnacle Vodka, blackberry infused aperol, lemon,
simple, prosecco

BLUEBERRY LEMON DROP 11

blueberry infused Pinnacle Vodka, simple, lemon,
blueberry hat

BEACH... PLEASE 15

coconut infused Maker's Mark bourbon, Giffard banana
liqueur, lemon, cinnamon agave, cream

DAISY DE SANTIAGO 13

Flor De Cana Rum, Yellow Chartreuse lime, simple,
lime, soda

STRAWBERRY BERET 14

Strawberry infused cachaca, Giffard Apricot liqueur,
muddled lime, simple

GOODBYE EARL 12

black tea infused gin, lemon, honey syrup, basil, soda

MODA MOLE 18

Mijenta Reposado, Ancho Reyes Verde, Nixta corn liquer,
chocolate bitters

WHITE/ROSÉ/SPARKLING

WE THE PEOPLE CHARDONNAY Napa Valley, California 11/40

THE CALLING CHARDONNAY Sonoma Coast, California 14/52

YAMHILL CÂRLTON CHARDONNAY Willamette Valley, Oregon 19/72

FAR NIENTE CHARDONAY Napa Valley, California 85

KENDALL JACKSON SAUVIGNON BLANC California 11/40

L'INSTANT SAUVIGNON BLANC Loire Valley, France 12/44

CHÂTEAU SOUCHERIE CHENIN BLANC Anjou, France 18/68

LUNARIA PECORINO Abruzzo, Italy 15/56

SEASONAL SANCERRE MKT

BONNY DOON ROSÉ Central Coast, California 12/44

LOXAREL 999 BRUT ROSÉ Catalonia, Spain 14/52

LOXAREL AMALTEA CAVA BRUT Penedès, Spain 14/52

RED

WE THE PEOPLE CABERNET Napa Valley, California 11/40

CONCANNON CABERNET Paso Robles, California 13/50

AUSTIN HOPE CABERNET Paso Robles, California 20/76

SCATTERED PEAKS CABERNET Napa Valley, California 22/80

CAYMUS CABERNET Napa Valley, California 35/135

SILVER OAK CABERNET Alexander Valley, California 40/150

BANSHEE PINOT NOIR Sonoma County, California 12/44

CELESTIAL HILL ESTATE PINOT NOIR Willamette Valley, Oregon 15/56

WILLAMETTE VALLEY VINEYARDS PINOT NOIR Willamette Valley, Oregon 17/64

BEAUX FRERES PINOT NOIR Willamette Valley, Oregon 200

OMEN ZINFANDEL Sierra Foothills, California 12/44

GRAFFIGNA MALBEC San Juan, Argentina 12/44

LUNARIA 'COSTE DI MORO' MONTEPULCIANO Abruzzo, Italy 15/56

PRISONER UNSHACKLED RED BLEND Napa Valley, California 15/56

APERTURE RED BLEND Alexander Valley, California 20/76

PRISONER RED BLEND Napa Valley, California 24/90

BOTTLE/CAN BEER

VIEW COMPLETE
BEER LIST HERE



Ask your server about our cocktail inspired non-alcoholic beverage selections.

Enjoy Responsibly.