

EMPANADAS

handmade & baked in-house daily

Free-Range Chicken Empanada	4 ^{.50}
Grass-Fed Beef Empanada	4 ^{.50}
Veggie Empanada V	4 ^{.50}
Empanada of the Month	4 ^{.50}

COOKIES

baked in-house daily

Chocolate Chip Cookie	3 ^{.00}
Gluten-Free Chocolate Chip Cookie GF	3 ^{.00}
Triple Chocolate Cookie	3 ^{.00}
Lemon Cooler Cookie	3 ^{.00}
Macadamia Royale Cookie	3 ^{.00}

DRINKS

Large Selection of Craft Beer & Wine on tap!

Housemade Iced Tea	4 ^{.00}
Housemade Lemonade	4 ^{.00}
Housemade Lavender Hibiscus Lemonade	4 ^{.00}
Craft Soda	3 ^{.25}

KIDS MENU

for guests 10 and under

Cheese Quesadilla V	7 ^{.50}
cheddar & jack cheese inside a flour tortilla + one kids side (add chicken +\$1.5)	
Kids Free-Range Chicken GF	8 ^{.50}
free range chicken breast + one kids side	
Noodles & Butter V	6 ^{.50}
spaghetti noodles served with butter	
Chicken Strips GF	8 ^{.50}
crispy chicken strips + one kids side	



Bushfire Kitchen is a family owned and operated restaurant. Founded in 2012 by two cousins- a chef and an entrepreneur- we wanted an establishment we'd feel proud to bring our family to. Working together, our mission is to provide our customers with healthy choices and quality ingredients at affordable prices.

Ensuring the utmost quality and freshness, just about everything we serve is made from scratch at Bushfire Kitchen. We source the best ingredients, using local produce when possible and antibiotic-free meat that is humanely raised. We never use preservatives, food colorings, flavor enhancers or GMOs. Made slow and served fast, our comfort food redefines classic American cuisine and accommodates preferences like vegan, vegetarian, and gluten-free.



@BUSHFIREKITCHEN

BUSHFIREKITCHEN.COM

MENU

Eastvale

14135 Limonite Ave, Suite #240
Eastvale, CA 92880

Menifee

30080 Haun Rd, Suite #360
Menifee, CA 92584

Temecula

40665 Winchester Rd, Suite B1
Temecula, CA 92591

La Costa

3433 Via Montebello, Suite #166
Carlsbad, CA 92009

Del Mar

2602 Del Mar Heights Rd, Suite #102
Del Mar, CA 92014

ORDER ONLINE, SKIP THE LINE



www.bushfirekitchen.com

BOWLS

CHOOSE A BASE

basmati rice
organic brown rice
garlic mashed potatoes

CHOOSE A TOPPING

grilled veggies, baked sweet potatoes
or roasted squash
roasted brussel sprouts +1.50
roasted curry cauliflower +1.50

Thai Chicken Curry Bowl GF 13^{.95}

free-range chicken slowly braised with chilies, coconut, galangal, lemongrass, kaffir limes, coriander and cumin (medium spice)

Free-Range Chicken Bowl GF 12^{.95}

free-range chicken breast simply seasoned and freshly grilled with your choice of sauce (teriyaki recommended)

Grass-Fed Braised Brisket Bowl GF 13^{.95}

100% USDA grass-fed beef brisket slowly braised and nestled in onions, garlic, smoked peppers and tomatoes

Grass-Fed Tri-Tip Bowl GF 14^{.95}

100% USDA grass-fed tri-tip marinated and grilled to tender perfection with your choice of sauce (chimichurri recommended)

Sustainable Salmon Bowl GF 15^{.50}

sustainable Pacific Northwest salmon grilled and topped with sun dried tomatoes, capers & Italian parsley with your choice of sauce (teriyaki recommended)

Grilled Veggies Bowl GF VE 10^{.95}

freshly-grilled seasonal vegetables with your choice of sauce (teriyaki recommended)

SALADS

add chicken +4 | tri-tip +5 | salmon +5 | grilled avocado +3

Spinach & Strawberry GF V 12^{.50}

baby spinach, creamy goat cheese, fresh strawberries, housemade candied almonds and housemade poppy seed dressing

Quinoa & Power Greens GF VE 12^{.50}

organic quinoa, black rice, wild baby arugula, baby kale, baby spinach, roasted beets, local organic avocado, chickpeas, orange segments and housemade soy & orange vinaigrette

Greek GF V 12^{.50}

romaine lettuce, cucumbers, red onion, cherry tomatoes, red bell peppers, kalamata olives, feta cheese and housemade red wine vinaigrette

Caesar RGF 12^{.50}

romaine lettuce, applewood smoked bacon, local organic avocado, housemade croutons, parmesan cheese and housemade caesar dressing

PLATES

served with your choice of two hot sides
and house-baked focaccia and scallion sauce RGF

Chimichurri Tri-Tip Plate GF 19^{.95}

100% USDA grass-fed tri-tip topped with housemade chimichurri

BBQ Chicken Plate GF 14^{.95}

free-range chicken breast dipped in housemade BBQ sauce and freshly grilled

Peri Peri Chicken Plate GF 14^{.95}

free-range chicken breast dipped in peri peri sauce and freshly grilled

Sustainable Salmon Plate GF 20^{.95}

sustainable Pacific Northwest salmon grilled and topped with sun dried tomatoes, capers & Italian parsley

Surf & Turf Plate GF 21^{.95}

100% USDA grass-fed chimichurri tri-tip and sustainable Pacific Northwest salmon grilled and topped with sundried tomatoes, capers & Italian parsley

Mixed Veggies Plate GF VE 13^{.95}

freshly grilled seasonal vegetables



HOT SIDES

	Small	Large
Grandma's Mac & Cheese V	4 ^{.25}	12 ^{.95}
Sweet Potato Fries GF VE	4 ^{.75}	15 ^{.75}
French Fries GF VE	3 ^{.75}	10 ^{.95}
Baked Sweet Potatoes GF VE	3 ^{.95}	11 ^{.75}
Garlic Mashed Potatoes GF V	3 ^{.75}	10 ^{.95}
Grilled Veggies GF VE	3 ^{.95}	11 ^{.75}
Roasted Squash GF VE	4 ^{.50}	13 ^{.75}
Roasted Curry Cauliflower GF VE	4 ^{.50}	13 ^{.75}
Roasted Brussels Sprouts GF VE	4 ^{.75}	15 ^{.75}
Basmati Rice GF VE	3 ^{.50}	8 ^{.95}
Organic Brown Rice GF VE	3 ^{.50}	8 ^{.95}

GF Gluten-Free RGF Gluten-Free by Request V Vegetarian VE Vegan

GRASS-FED BURGERS

gluten-free bun (+2) or lettuce wrap by request
add fried organic egg +2 | bacon +3
local organic avocado +3

American Burger 13^{.50}

applewood smoked bacon, cheddar cheese, grilled onions, local organic avocado, lettuce, tomato, pickles, organic ketchup and housemade mayo

California Burger 13^{.50}

local organic avocado, cheddar cheese, tomato, wild baby arugula, house-pickled red onions and housemade basil pesto aioli

En Fuego Burger 13^{.50}

double smoked sweet and spicy millionaire's bacon, local organic avocado, pepper jack cheese, house-pickled red onions, lettuce and housemade jalapeño aioli

Bushfire Burger 12^{.50}

cheddar cheese, lettuce, pickles, red onion and housemade peri mayo

Peri Peri Chicken Burger 11^{.50}

free-range chicken breast dipped in peri peri sauce, local organic avocado, lettuce, tomato, red onions, pickles and housemade peri mayo

Veggie Burger V 10^{.95}

gluten-free quinoa veggie patty, cheddar cheese, organic local avocado, house-pickled red onions, wild baby arugula, grilled zucchini and housemade pesto aioli

SANDWICHES

BBQ Tri-Tip Sandwich 13^{.50}

100% USDA grass-fed tri-tip, cheddar cheese, grilled onions and housemade barbecue sauce

Gaucho Steak Sandwich 13^{.50}

100% USDA grass-fed tri-tip caramelized onions, tomato and housemade chimichurri sauce

Millionaire's BLT 11^{.50}

double smoked sweet and spicy millionaire's bacon tomato, lettuce and housemade mayo

Nashville Spicy Grilled Chicken Sandwich 12^{.50}

free-range chicken breast, Nashville hot sauce, double smoked sweet and spicy millionaire's bacon, tomato, house-pickled red onions, arugula and housemade jalapeño aioli

Tuscan Chicken Sandwich 11^{.50}

free-range chicken breast, basil pesto, local organic avocado, lettuce, tomato, red onion and housemade mayo

Vegan Avocado Hummus Sandwich VE 10^{.95}

local organic avocado, housemade lemon hummus, tomato, arugula and house-pickled red onions