



Birdie G's

SUPPER & COCKTAILS
SANTA MONICA



WHERE FINE FOOD & GOOD PEOPLE MEET



From birthdays, bridal showers and bar mitzvahs to swanky soirées, family gatherings and office parties, Birdie G's is the place to be!

Tucked away within Santa Monica's historic Bergamot Station, we're helmed by award-winning Chef Jeremy Fox (also chef/owner at Rustic Canyon and Tallula's) and Chef de Cuisine Brittany Cassidy. As a member of the Rustic Canyon Family, a collection of celebrated, neighborhood dining destinations, Birdie G's is a partnership with Jeremy and co-owners Josh Loeb, Zoe Nathan and Colby Goff. Jeremy's daughter Birdie and his grandma Gladys are the inspiration behind the name. Sweet, huh? We're the kind of place where you eat too much, drink too much and leave with a really big smile on your face.

Everything from the food to the cocktails to the wine list has a story and pays homage to loved ones who inspire the team. We make everything with great, local ingredients, a lot of love and a wisp of nostalgia. There's something on the menu for everyone, with a variety of wood-grilled steaks and meats, fresh west coast seafood, pasta, salads and whimsical mashups like a Hangtown Brei or "Sloppy Jeremy" Texas Toast.

Just as Gladys served as Jeremy's muse, Rustic Canyon Family Wine Director Kathryn Coker looked to her own grandma, who used to drink a glass of wine every night, in building the massively, fun list of over 250 selections. Birdie G's Wine Director Aaron Day can craft unique pairings for your event, while Bar Manager Stephanie Reading can shake or stir up some classic or modern cocktails.



We're housed within a former art museum, surrounded by galleries and creative work spaces, so we've got this fun, industrial vibe that still feels warm and homey. Here are all the different seating options!

Half Patio - Outdoor, covered and heated. Can be sectioned off for 20 or 30 people.

Full Patio - Get the whole she-bang. Accommodates up to 50 people.

Chef's Table - For those who love taking in all the culinary action, this long table for 10 people overlooks our open kitchen.

Bar & Lounge, aka "The Bird's Nest" - for something a little more moody. Seats up to 33 people in booths and bar stools.

Full Buy-Out - Have us all to yourself! Up to 150 people seated or 200 standing.

Private Dining Room, aka "Al's Workshop" - Now available for private events. We can accommodate up to 50 people seated and 70 standing.

– ONLY THREE TRAIN STOPS FROM THE OCEAN –

BIRDIE G'S

Take a Gander...



MAIN DINING ROOM



CHEF'S TABLE



PRIVATE DINING ROOM



PATIO



BAR & LOUNGE

– AN ADDRESS OF DISTINCTION –



– LEAVE ROOM FOR DESSERT –

SAMPLE MENU: FAMILY-STYLE DINNER

- Parties of 8 or more in the Main Dining Room, Patio, Bar & Lounge or Chef's Table -

\$75/guest for food (+tax, service charge)

BREADS CHOOSE ONE

WARM LOAF OF MILO & OLIVE SESAME CIABATTA *with california olive oil*

ARTISAN MATZO *cultured butter, sea salt & black pepper*

CAST-IRON CORNBREAD *fermented green chilies & honey butter*



HORS D'OEUVRES CHOOSE ONE

LAVENDER ALMONDS *story available upon request*

MARINATED OLIVES *yemenite spice*

AARON'S CUCUMBERS *dill pickle dressing*

KASHA CAKES *gribenes, cracklings, aioli & chives*

THE RELISH TRAY *fresh, pickled, cured & marinated vegetables with five onion dip - add \$15/guest*

SMOKED FISH PARTY DIP *potato waffles, acid trip tomato, pickled onion, sieved egg, caper, chive, everything mix and our exclusive Passmore Ranch trout roe - add \$35/guest*

SOUP, SALAD & HOT PLATES CHOOSE TWO

LETTUCES VINAIGRETTE *farmers market vegetables, fresh herbs & "birdseed"*

SWEET & SOUR BEETS *whipped chevré, horseradish & pear-pecan "charoset"*

AARON'S TOMATOES *burrata, fermented tomato vinaigrette, citrus kosho & ACG*

BIRDIE'S CHOPPED SALAD *BG ham, giardiniera, koda farms chickpeas, mozzarella, olives & black truffle pecorino*

MATZO BALL SOUP (SERVED TABLESIDE) *CARROTS, lots of dill, CARROT miso & rachael's chicken broth - add \$15/guest*

CHICKEN LIVER MOUSSE *caramelized onion-manischewitz jam*

SLOPPY JEREMY *with strawberry bolognese stemple creek beef & horsey goat*

GNOCCHI SARDI WITH PESTO *sprouting broccoli, basil, parmesan & santa barbara pistachio*

MAIN CHOOSE TWO

MT. LASSEN TROUT *green garlic, potato cream & buttered leeks*

JEREMIAH'S WOOD-GRILLED CHICKEN *with tropical sauce*

GRASS-FED HANGAR STEAK *with Al's steak sauce*

PRIME RIBEYE *with horseradish - MP*

SIDES CHOOSE TWO

FRIES & AIOLI

KING TRUMPET MUSHROOM FRITTI *rice flour batter, rosemary, lemon & parmigiano*

COUNTRY CLUB GREENS *garlic, lemon, parmesan & bread crumbs*

GRIST & TOLL POLENTA *mushrooms, woody herbs & neal's yard coolea cheese*

DESSERTS CHOOSE ONE

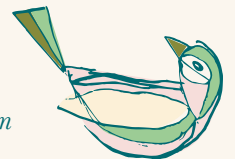
CHOCOLATE CAKE *malted frosting*

STICKY DATE BUNDT CAKE *whipped crème fraîche & salted caramel*

CREAMSICLE PARFAIT *fresh citrus geles, cointreau-soaked tangerine & orange blossom cream*

"WORLD-FAMOUS" ROSE PETAL PIE *pretzel crust*

OHIO COOKIE PLATTER - add \$12 per platter



SAMPLE MENU: FAMILY-STYLE DINNER

- Parties of up to 50 people in our Private Dining Room -

\$85/guest for food (+tax, service charge)



BREADS CHOOSE ONE

WARM LOAF OF MILO & OLIVE SESAME CIABATTA *with california olive oil*

ARTISAN MATZO *cultured butter, sea salt & black pepper*

CAST-IRON CORNBREAD *fermented green chilies & honey butter*

HORS D'OEUVRES CHOOSE ONE

LAVENDER ALMONDS *story available upon request*

MARINATED OLIVES *yemenite spice*

AARON'S CUCUMBERS *dill pickle dressing*

KASHA CAKES *gribenes, cracklings, aioli & chives*

THE RELISH TRAY *fresh, pickled, cured & marinated vegetables with five onion dip - add \$15/guest*

SMOKED FISH PARTY DIP *potato waffles, acid trip tomato, pickled onion, sieved egg, caper, chive, everything mix and our exclusive Passmore Ranch trout roe - add \$35/guest*

SOUP, SALAD & HOT PLATES CHOOSE TWO

LETTUCES VINAIGRETTE *farmers market vegetables, fresh herbs & "birdseed"*

SWEET & SOUR BEETS *whipped chevré, horseradish & pear-pecan "charoet"*

AARON'S TOMATOES *burrata, fermented tomato vinaigrette, citrus kosho & ACG*

BIRDIE'S CHOPPED SALAD *BG ham, giardiniera, koda farms chickpeas, mozzarella, olives & black truffle pecorino*

MATZO BALL SOUP (SERVED TABLESIDE) *CARROTS, lots of dill, CARROT miso & rachael's chicken broth - add \$15/guest*

CHICKEN LIVER MOUSSE *caramelized onion-manischewitz jam*

SLOPPY JEREMY with strawberry bolognese *stemple creek beef & horsey goat*

GNOCCHI SARDI WITH PESTO *sprouting broccoli, basil, parmesan & santa barbara pistachio*

MAIN CHOOSE TWO

MT LASSEN TROUT *green garlic, potato cream & buttered leeks*

JEREMIAH'S WOOD-GRILLED CHICKEN *with tropical sauce*

GRASS-FED HANGAR STEAK *with Al's steak sauce*

LAMB "A LA SALESS" *persian spices, saffron, beet molasses, toasted dill rice*

PRIME RIBEYE *with horseradish - MP*

SIDES CHOOSE TWO

FRIES & AIOLI

KING TRUMPET MUSHROOM FRITTI *rice flour batter, rosemary, lemon & parmigiano*

COUNTRY CLUB GREENS *garlic, lemon, parmesan & bread crumbs*

GRIST & TOLL POLENTA *mushrooms, woody herbs & neal's yard coolea cheese*

DESSERTS CHOOSE ONE

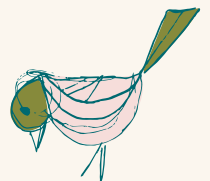
CHOCOLATE CAKE *malted frosting*

STICKY DATE BUNDT CAKE *whipped crème fraîche & salted caramel*

CREAMSICLE PARFAIT *fresh citrus gelees, cointreau-soaked tangerine & orange blossom cream*

"WORLD-FAMOUS" ROSE PETAL PIE *pretzel crust*

OHIO COOKIE PLATTER - add \$12 per platter



SAMPLE MENU: INDIVIDUALLY-PLATED DINNER

- Parties of up to 50 people in our Private Dining Room -

\$125/guest for food (+tax, service charge)



BREADS CHOOSE ONE

WARM LOAF OF MILO & OLIVE SESAME CIABATTA *with california olive oil*

ARTISAN MATZO *cultured butter, sea salt & black pepper*

CAST-IRON CORNBREAD *fermented green chilies & honey butter*

HORS D'OEUVRES CHOOSE TWO

LAVENDER ALMONDS *story available upon request*

MARINATED OLIVES *yemenite spice*

HEIRLOOM CUCUMBERS *dill pickle dressing*

KASHA CAKES *sauerkraut, gribenes, cracklings, aioli & chives*

THE RELISH TRAY *fresh, pickled, cured & marinated vegetables with five onion dip - add \$15/guest*

SMOKED FISH PARTY DIP *potato waffles, acid trip tomato, pickled onion, sieved egg, caper, chive, everything mix and our exclusive Passmore Ranch trout roe - add \$35/guest*

SOUP, SALAD & HOT PLATES CHOOSE TWO

LETTUCES VINAIGRETTE *farmers market vegetables, fresh herbs & "birdseed"*

SWEET & SOUR BEETS *whipped chevré, horseradish & pear-pecan "charoset"*

AARON'S TOMATOES *burrata, fermented tomato vinaigrette, citrus kosho & ACG*

BIRDIE'S CHOPPED SALAD *BG ham, giardiniera, koda farms chickpeas, mozzarella, olives & black truffle pecorino*

MATZO BALL SOUP (SERVED TABLESIDE) *CARROTS, lots of dill, CARROT miso & rachael's chicken broth - add \$15/guest*

CHICKEN LIVER MOUSSE *caramelized onion-manischewitz jam*

SLOPPY JEREMY with strawberry bolognese *stemple creek beef & horsey goat*

GNOCCHI SARDI WITH PESTO *sprouting broccoli, basil, parmesan & santa barbara pistachio*

RANCHO GORDO YELLOW EYE BEAN STEW *rosemary, garlic, chili, greens & torn bread*

MAIN CHOOSE ONE

MT LASSEN TROUT *green garlic, potato cream & buttered leeks*

JEREMIAH'S WOOD-GRILLED CHICKEN *with tropical sauce*

GRASS-FED HANGAR STEAK *with Al's steak sauce*

LAMB "A LA SALESS" *persian spices, saffron, beet molasses, toasted dill rice*

PRIME RIBEYE *with horseradish - MP*

SIDES CHOOSE TWO

FRIES & AIOLI

KING TRUMPET MUSHROOM FRITTI *rice flour batter, rosemary, lemon & parmigiano*

COUNTRY CLUB GREENS *garlic, lemon, parmesan & bread crumbs*

GRIST & TOLL POLENTA *mushrooms, woody herbs & neal's yard coolea cheese*

DESSERTS CHOOSE ONE

CHOCOLATE CAKE *malted frosting*

STICKY DATE BUNDT CAKE *whipped crème fraîche & salted caramel*

CREAMSICLE PARFAIT *fresh citrus geles, cointreau-soaked tangerine & orange blossom cream*

"WORLD-FAMOUS" ROSE PETAL PIE *pretzel crust*

OHIO COOKIE PLATTER - add \$12 per platter

SAMPLE MENU: COCKTAIL RECEPTION

- Parties of up to 70 people in our Private Dining Room -

STATIONARY APPETIZERS

\$45/guest for food (+tax, service charge)

LAVENDER ALMONDS *story available upon request*

MARINATED OLIVES *yemenite spice*

ARTISAN MATZO *cultured butter, sea salt & black pepper*

THE RELISH TRAY *fresh, pickled, cured & marinated vegetables with five onion dip*

KASHA CAKES *sauerkraut, gribenes, cracklings, aioli & chives*

HEIRLOOM CUCUMBERS *dill pickle dressing- add \$4/guest*

SMOKED FISH PARTY DIP *potato waffles, acid trip tomato, pickled onion, sieved egg, caper, chive, everything mix & our exclusive*

Passmore Ranch trout roe - add \$25/guest

AARON'S TOMATOES *burrata, fermented tomato vinaigrette, citrus kosho & ACG - add \$10/guest*

BIRDIE'S CHOPPED SALAD *BG ham, giardiniera, koda farms chickpeas, mozzarella, olives & black truffle pecorino - add \$10/guest*

KING TRUMPET MUSHROOM FRITTI *rice flour batter, rosemary, lemon & parmigiano - add \$8/guest*

CHICKEN LIVER MOUSSE *caramelized onion-manischewitz jam - add \$8/guest*

CHOCOLATE CAKE *malted frosting - add \$6/guest*

OHIO COOKIE PLATTER *- add \$12 per platter*





First off, have you called your mother yet? Ok, good.

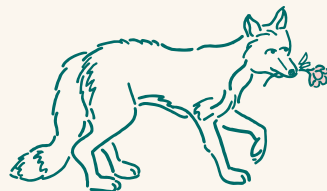
E-mail our General Manager Charity Sanchez at charity.sanchez@birdiegs-la.com with the date, number of people in your party and what kind of menu you'd like.

HOURS

Sunday-Thursday, 5:00-9:00 p.m. (Closed Mondays & Tuesdays) | Friday-Saturday, 5:00-9:30 p.m.

LOCATION

2421 Michigan Avenue, Santa Monica CA 90404 (within Bergamot Station)



LEAVE WITH A FULL BELLY & A HAPPY HEART!