

birdie g's



WHERE FINE FOOD & GOOD PEOPLE MEET

About Us



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 Matthew Schaler. 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 California meats and fish, handmade pastas, playful salads and veggie dishes featuring the most beautiful peak-season produce, and whimsical mashups like our "World Famous" Rose Petal Pie.

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 Sommelier Chloe Miranda can craft unique pairings for your event, while Bar Manager Stephanie Reading can shake or stir up some classic or modern cocktails.

– HOME OF THE HANGTOWN BREI –

Event Packages

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!

Small Porch Buyout - Covered and heated for up to 12 people.

\$2,000 minimum for Sun-Thu & \$2,500 minimum for Fri-Sat

Large Porch Buyout - Covered and heated for up to 20 people.

\$3,000 minimum for Sun-Thu & \$4,000 minimum for Fri-Sat

“Log Cabin” - Located towards the back of our new, outdoor patio with a large, log art installation (get it??). For about 35-ish people.

\$3,000 minimum for Sun-Thu & \$4,000 minimum for Fri-Sat

“Al’s Workshop” - Our private dining room, tucked away in the back for up to 50 people.

\$3,000 minimum for Sun-Thu & \$4,000 minimum for Fri-Sat

**The Whole Kit & Caboodle - Have us all to yourself!
Up to 150 people inside and outside.**

\$20,000 minimum for Sun-Wed & \$30,000 minimum for Thu-Sat

**Check out the next page for sample food & cocktail menus.
Beverages are charged, based upon consumption.**



...It's An Urban Oasis



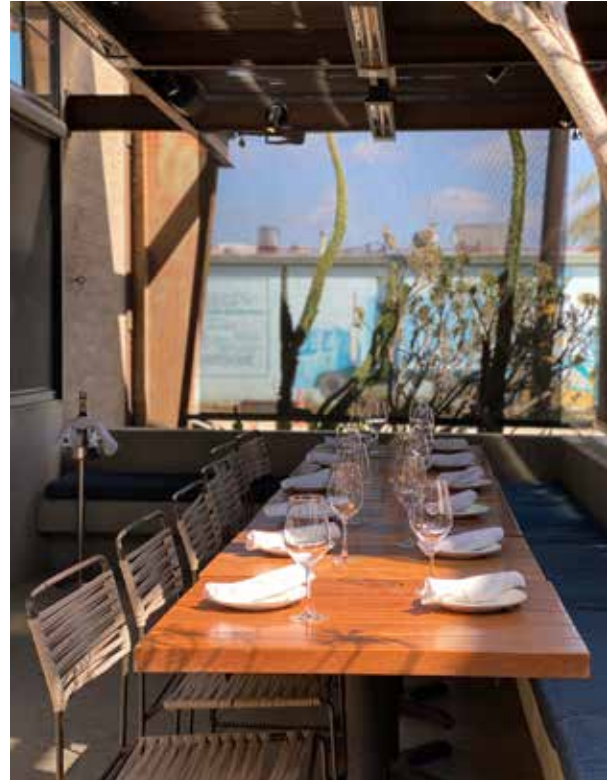
Large Porch



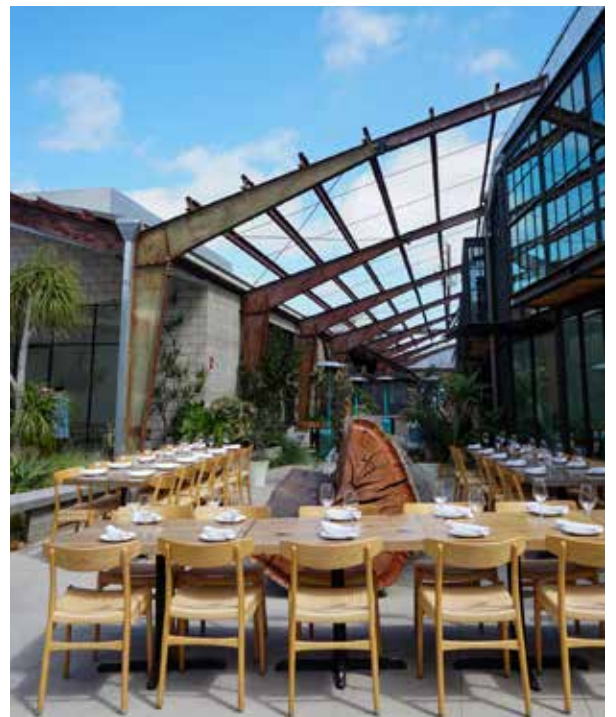
“AI’s Workshop”



Main Dining Room



Small Porch



“Log Cabin”

SAMPLE MENU: FAMILY-STYLE DINNER

\$95 per guest for food (+tax, healthcare & service charge)



HORS D'OEUVRES

- ARTISAN MATZO *cultured butter, sea salt & black pepper* **v**
- CAST-IRON CORNBREAD *fermented green chilies & honey butter* **v**
- LAVENDER ALMONDS *story available upon request* **vegan/gf**
- MARINATED OLIVES *tomato garum & fennel* **vegan/gf**
- CUCUMBER HALF-SOURS *dill pickle hot sauce* **vegan/gf**
- THE RELISH TRAY *fresh, pickled, fermented & marinated vegetables with five-onion dip* **\$12pp supplement**

SALADS CHOOSE THREE

- LETTUCES VINAIGRETTE *herbs & flowers* **vegan/gf**
- SUMMER AS A SALAD *squash, cucumber, peach, chickpea, kosho, sesame & drake's feta* **v/vq/gf**
- TOMATOES *burrata oreganato* **av/agf**
- ACG CAESAR *gem lettuce, anchovy, caper, croutons & egg yolk bottarga* **av/vq/agf**
- MATZO BALL SOUP *CARROTS, lots of dill, CARROT miso & rachael's chicken broth* **\$5pp supplement**

MAINS CHOOSE TWO

- STRIPED BASS *pommes anna, crème fraiche & chives* **gf**
- JEREMIAH'S WOOD-GRILLED CHICKEN *gooseberry sauce with habenero* **gf**
- KOJI-MARINATED FLATIRON STEAK *salsa verde* **gf**
- LAMB A LA SALESS *beet molasses, dried lime & fenugreek* **\$12pp supplement gf**

SIDE DISHES CHOOSE TWO

FRIES & AIOLI

- KING TRUMPET MUSHROOM FRITTI *rice flour batter, rosemary & parmigiano* **v/vq/gf**
- MARKET VEGETABLES *based on what's fresh from the farmers* **v**
- SOUTHERN KUGEL *casserole of homemade egg noodles, ricotta, chow-chow, pecans & sage brown butter* **v**

DESSERTS CHOOSE TWO

- CHOCOLATE CAKE *malted frosting* **v**
- "WORLD-FAMOUS" ROSE PETAL PIE *pretzel crust*
- EMPRESS DATE BUNDT CAKE *caramel* **v**
- PEACH & BASIL RICE PUDDING *santa barbara pistachio* **vegan/gf**

v = vegetarian av = available vegetarian vq = available vegan gf = gluten-free

A 4% surcharge is added by the restaurant to help offer fully-covered healthcare to our employees.

A 20% service charge is also added to any private event.

THE DRINKS

- All beverages are charged upon consumption -



COCKTAIL PACKAGE

Select 3 of the below signature cocktails to be featured at your event. If you have a special cocktail in mind, please let us know, so our Bar Manager Stephanie Reading can shake or stir something up.

Stirred/Aromatic - \$16/person

MUM'S AN OLD FASHIONED GAL barrel-aged bitters, chamomile-infused simple syrup, sazerac rye, lemon twist
EL CAMINO Carpano Bianco white sweet vermouth, Aperol, tequila, mezcal, orange twist

Shaken/Citrus-Forward - \$16/person

THE GOLDEN RULE lemon, agave, tequila, prickly pear brandy, marigold oil droplets, citrus rind flowers
COOL AS A CUCUMBER lime, cucumber, ginger, bourbon, soda water, candied ginger & cucumber ribbon
TIME TO UNWIND lemon, wildflower honey, chamomile lavender-infused London dry gin, chamomile & lavender garnish

WINE PACKAGES

Pick from one of our curated wine packages, or our Sommelier Chloe Miranda can walk you through the oodles of planet-friendly wines on our list.

Feeling Classic

Includes 1 white that's light & zippy or full-bodied and 1 red that's light & lively, on the earthy side or robust.
bottle prices range from \$60-80

What The Kids Are Drinking

Includes 1 sparkling (pét-nat), 1 white that's skin-contact or "natural & fancy free" and 1 red that's chilled or fun & funky.
bottle prices range from \$65-85

Feeling Fancy

Includes 1 fancy bubbles or an elegant rosé, 1 white that's light & sippy or full-bodied and 1 red that's light & lively, on the earthy side or robust.
bottle prices range from \$80-130

BEER & CRAFT SODAS

More of a craft beer or soda person? Just ask and we'll provide a list for you!

A 4% surcharge is added by the restaurant to help offer fully-covered healthcare to our employees.

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Our Food & Drinks



– LEAVE ROOM FOR DESSERT –

COVID-19 Private Event Considerations

To protect your guests, our employees and our business, please be aware of our restaurant's policies. This is subject to change, based upon local COVID-19 case counts and positivity rate, as well as guidelines from the Los Angeles County Department of Public Health. We reserve the right to cancel an event if county guidelines roll back due to a rise in COVID-19 cases and restrict us from hosting private events.

- All your guests should be notified about our safety policies, prior to the event.
- For indoor dining, Birdie G's requires everyone who is eligible (over 12 years old) for the COVID-19 vaccine to show proof of full vaccination (2 weeks after your second dose of Moderna/Pfizer or 2 weeks after your dose of Johnson & Johnson) OR a negative COVID-19 test taken within 72 hours of the event. You can read about why we've made this decision on our website.
- Proof of full vaccination or negative test results include:
 - Hard copies
 - Digital copies, such as photos, e-mails, text messages or online records, such as California's Digital COVID-19 Vaccine Record or the Clear App.
- We cannot admit anyone to dine indoors at your event if they cannot provide proof of full vaccination or a negative test, so please ensure all your guests are notified of our policy well in advance.
- We will not retain anyone's proof of vaccination or test results, as this information will be shown to us upon entrance.
- For outdoor dining, we DO NOT require vaccination or test results.
- Per the LA County Department of Public Health:
 - Face masks are required indoors whenever you're not actively eating or drinking, regardless of vaccination status.
 - For those who are unvaccinated or partially vaccinated, face masks must be worn outdoors whenever you're not actively eating or drinking.
 - Children under 2 aren't required to wear face masks.
- Guests should stay home if they're displaying COVID-19 symptoms, such as cough, shortness of breath, difficulty breathing, fever or chills, or if they're currently under quarantine or isolation.
- Mindfully maintain social distance as much as possible with people outside your party.
- Wash/sanitize your hands often and before entering our restaurant.

– ALSO...CALL YOUR MOTHER –

Contact Us



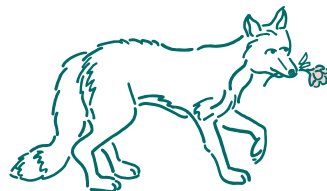
E-mail our Events Manager Sara Martinez at sara.martinez@birdiegs-la.com with the date, number of people in your party, and which event package you'd like to book.

HOURS

Sunday-Thursday, 5:00-9:00 p.m. | 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! –