



# birdie g's



## HORS D'OEUVRES

**DEANIE'S CORNBREAD** *green chili-honey butter*

**LAVENDER ALMONDS**

**CUCUMBERS** *dill pickle hot sauce*

**MATZO & HOUSE-CULTURED BUTTER**

**MARINATED OLIVES** *tomato garum & fennel pollen*



## SALADS

**FARMERS MARKET LETTUCES** *herbs & flowers*

**BIRDIE'S CAESAR** *anchovy, caper & egg yolk bottarga*

**AARON'S BEETS** *smoked trout roe, mustard cream & "everything"*



## MAINS

**JEREMIAH'S WOOD-GRILLED CHICKEN** *gooseberry sauce with habenero*

**KOJI FLATIRON STEAK** *salsa verde*

**SOUTHERN KUGEL** *ricotta, chow-chow, pecans & sage brown butter*

**FRIES & AIOLI**



## DESSERT

**CHOCOLATE CAKE** *malted frosting*

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



# DRINKS

## BIRDIE'S COCKTAILS



### BANANAS & BARRELS

banana, vanilla, amaretto, white whiskey, elijah craig • 16



### SKY'S THE LIMIT

lavender, maraschino, violette, dry vermouth, lavender bitters, aviation american gin • 16



### BONNIE SCOTT

creme de noyaux, orgeat, xocolatl mole bitters, apricot eau de vie, scotch • 17



### RUM DIDDLYUMPTIOUS MILK PUNCH

strawberries, chai, santa teresa 1796 rum, humboldt distillery rum, china china, milk wash • 18



### SWEATER WEATHER

ginger, honey, lemon, applejack, cinnamon, bourbon, warmth • 15



### LIBERTY BELL LIBATIONS

cracked black pepper, red & orange bell peppers, lemon, honey, aviation american gin • 16



### THE BIRDIE G'S IMMUNITY ELIXIR (B.G.I.E.)

carrot, ginger, orange, lemon, apricot liqueur, pamplemousse, santa teresa 1796 aged rum, white rum, cayenne pepper • 15



### SPICE OF PEAR

lemon, orgeat, rosemary, vanilla, st. george spiced pear, white whiskey, cynar • 16



### FENNELY HONEY! A DRINK TO BE BEARY PASSIONATE FOR

lemon, passion fruit, orange blossom honey, amaretto, scotch, fennel • 18



### CUMIN CAR[RY ME] AWAY

lime, cumin, fennel, caraway, green chili, akvavit, cucumber bitters, honey, fennel oil • 17



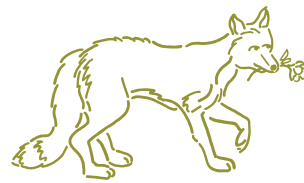
### LA NARANJA CHINA

candied kumquats, lime, ginger, reposado tequila, mezcal, golden falernum, ancho reyes, optional spice • 19



### NOT YOUR GRANDMA'S GRASSHOPPER

crème de menthe, crème de cacao, fernet menta, vodka, sweet rose creamery fresh mint chip ice cream, cookie • 16



## HOLIDAY SPECIALS



### FESTIVE FEELS

angostura bitters, lemon, pomegranate, red wine syrup, your choice of spirit • 17



### DON'T KNOCK THE NOG

humboldt distillery rum, diplomatico, santa teresa 1796, house made eggnog, nutmeg, candy cane crumble • 18



### WINTER SPICE & EVERYTHING NICE

angostura, montenegro, xocolatl mole bitters, coffee, camus vs, winter spices • 18

## BEER

### JUNESHINE HOPICAL CITRUS

Spiked Kombucha (12oz/6%) San Diego, CA • 10

### GOSES ARE RED

Gose (16oz/5.6%) The Bruery, Anaheim, CA • 11

### PATIENT PILSNER

(16oz/4.8%) 14 Cannons, CA • 10

### SEAFARER KOLSCH

(12oz/4.8%) Three Weavers, CA • 8

### LUNAR KITTEN SINGLE HOP IPA

LA Ale Works (16oz/7.5%) Los Angeles, CA • 10

### DEAD COWBOY RED LAGER

LA Ale Works (16oz/5.5%) Los Angeles, CA • 10

### SABER-TOOTH SQUIRREL

Hoppy American Amber (12oz/7%) Smog City, CA • 8

### ERDINGER

Non-Alcoholic Beer, Germany • 6

## WINE

### BUBBLES

Pinot Noir/Chardonnay/Pinot Meunier, **J. Lassalle** 'Cachet Or' Premier Cru Brut, Champagne, France NV



25 52 100

Macabeu/Xarel-lo/Parellada, **AT Roca** Reserva Brut Nature Classic Penedès, Catalunya, Spain 2018

16 34 64

Pinot Noir, **Carboniste** Extra Brut Rosé, California 2020

17 36 68

### PINK & ORANGE

Grenache/Syrah/Cinsault, **Château de Roquefort** 'Corail' Rosé Côtes de Provence, France 2020

15 32 60

skin contact! Friulano, **Montanar** 'T. 6-16-19-10-1-12-13 Sandrigo' Friuli, Italy 2018

18 38 72

### WHITE

Sauvignon Blanc, **Pojer e Sandri** Trentino-Alto Adige, Italy 2020

17 36 68

Grüner Veltliner, **Bernhard Ott** 'Am Berg' Wagram, Austria 2020

15 32 60

Riesling, **Karthäuserhof** 'Bruno' Trocken, Mosel, Germany 2019

14 30 56

Chardonnay, **Sandhi** Central Coast, California 2020

17 36 68

Grenache Blanc/Viognier/Roussanne/Marsanne, **Tablas Creek Vineyard** 'Cotes de Tablas Blanc' Paso Robles, California 2018

20 42 80

### RED

Gamay, **Domaine Chasselay** 'Je T'aime Mais J'ai Soif' Beaujolais, France 2020

16 34 64

Pinot Noir, **Coeur de Terre** Willamette Valley, Oregon 2018

17 36 68

Sangiovese, **Le Ragnaie** 'Troncone' Toscana Rosso, Italy 2018

16 34 64

Merlot/Cabernet Franc, **Château Cartier** Saint-Emilion Grand Cru Bordeaux, France 2016

20 42 80

Tempranillo, **Hermanos Peciña** Rioja Reserva, Spain 2013

20 42 80

Cabernet Sauvignon, **Gonzague & Claire Lurton** Sonoma County, California 2017

26 54 104

### DESSERT

Moscato, **Elio Perrone** 'Sourgal', Piemonte, Italy 2020 (375ml)

12 30

Touriga Franca/Touriga Nacional, **Quinta do Infantado** Tawny Reserva Duoro, Portugal NV

13 46 88

## NON-BOOZY BEVERAGES

### ICED TEA / SWEET TEA / LEMONADE / CAFFE LUXE COFFEES & TEAS • 5

**CRAFT SODAS** Boylan Diet Cola, Vernor's Ginger Ale, Squirt, Bubble Up, Dad's Root Beer, Dr. Brown's Cream Soda, Cock'n Bull Ginger Beer, Faygo Grape, Cheerwine, Boylan Black Cherry • 6

**Corkage Policy:** \$30 per 750ml bottle (limit 3). Each bottle opened over our limit will be charged the corkage fee and must also include a purchase from our list. Please consult the wine list prior to bringing corkage, as we will not open anything we are currently offering.