



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!

Focusing on Eastern European cuisine and California's abundant produce, we're helmed by award-winning Chef and Co-Owner Jeremy Fox (also the chef/owner at Rustic Canyon) and Chef de Cuisine Matthew Schaler. Located within Santa Monica's historic Bergamot Station, we're named after Jeremy's daughter Birdie and grandmother Gladys. We're also a member of the Rustic Canyon Family, a collection of celebrated, neighborhood dining destinations throughout Santa Monica and Ojai.

Taking inspiration from Jeremy's ancestral roots, the menu is an exploration and celebration of the cuisines of Hungary, Poland, Ukraine, Germany and more. Nearly everything is made in-house, with an emphasis on zero-waste, and seasonal ingredients are sourced from local farmers, ranchers and fishers aligned with our values of planet-friendly practices.

From the food to the cocktails to the wine list, everything has a story and pays homage to loved ones – friends, family, farmers – who inspire the team. Gather on the sprawling outdoor patio, the airy dining room or the intimate bar and lounge (aka "The Bird's Nest") over rounds of drinks and a variety of wood-grilled meats and fish, steaks dry-aged in-house, handmade pastas, playful salads and vegetable dishes that celebrate the region's bountiful micro-seasons. and don't forget to leave room for a slice of "World-Famous" Rose Petal Pie!

Basically, we're the kind of place where you eat too much, drink too much and leave with a really big smile on your face.

Our Spaces



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

Our Spaces



“Log Cabin”

Located towards the back of our new, outdoor patio with a large, log art installation (get it??). For about 30-ish people.

Our Spaces



“Al’s Workshop”

Our private dining room, tucked away in the back for up to 50 people.

Our Spaces



The Whole Kit & Caboodle

Have us all to yourself! Up to 150 people inside and outside.

Our Food



Sample Canapé Menu

- \$10pp per canapé (+tax, healthcare & service charge) -



MEAT & FISH

STEAK TARTARE *porcini worcestershire* gf

PICKLE CHICK *potato breading, dill pickle hot sauce, pickles, fresh dill & dill pollen* gf

DUCK KEBAB *turnips & beet glaze* gf

CHICKEN LIVER TOAST

MINI REUBEN

OYSTERS *yuzu kosho & myoga* gf

SEAFOOD TARTARE *passion fruit* gf

SHRIMP TOAST *with sauce newberg*

VEGGIES

POTATO WAFFLE *smoked roe & chives* gf

SWEET POTATO PAVE *cashew & pickled onion* gf/vegan

BEET TARTARE *deli flavors* gf/v/vq

RICE BATTER KING TRUMPET MUSHROOMS *rosemary & parmesan* gf/v

GARLIC BREAD GOUGERES *rosemary & garlic butter* v

THE RELISH TRAY *fresh, pickled, fermented & marinated veggiess with five-onion dip* + \$12pp

DESSERTS

CHOCOLATE CAKE *malted frosting* v

“WORLD-FAMOUS” ROSE PETAL PIE *pretzel crust*

ROASTED APPLE RICE PUDDING *toasted hazelnuts* vegan

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

A 3% surcharge is added by the restaurant to help offer fully-covered healthcare to our employees.

menu subject to change based on seasonal ingredients

Sample Family-Style Dinner Menu

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

HORS D'OEUVRES

ARTISAN MATZO *cultured butter, sea salt & black pepper* v
DEANIE'S CAST-IRON CORNBREAD *fermented green chilies & honey butter* v
LAVENDER ALMONDS *story available upon request* vegan/gf
MARINATED OLIVES *calabrian chili & fennel* vegan/gf
MIXED SUMMER PICKLES *dill pickle hot sauce & dill pollen* vegan/gf
THE RELISH TRAY *fresh, pickled, fermented & marinated veggies with five-onion dip* +\$12pp

SALADS CHOOSE THREE

FARMERS MARKET LETTUCES VINAIGRETTE *herbs & flowers* vegan/gf
"EVERYTHING" BEETS *smoked trout roe and deli flavors* av/vq/gf
BIRDIE'S CAESAR *egg yolk bottarga* agf
TOMATO PANZANELLA *focaccia croutons & tomato dressing* v
MATZO BALL SOUP *carrot miso, lots of dill & rachael's chicken broth* +\$5pp

MAINS CHOOSE TWO

BLACKENED REDGISH *brentwood corn succotash, watermelon rind relish & lobster sauce* gf
JEREMIAH'S WOOD-GRILLED CHICKEN *jerk bbq, pichu berry & habanero* gf
KOJI FLATIRON STEAK AU POIVRE *fermented peppercorn & bone marrow sauce* gf
LAMB "A LA SALESS" *persian spices* +\$12pp gf

SIDE DISHES CHOOSE TWO

FRIES & AIOLI

KING TRUMPET MUSHROOMS *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 *almonds, coconut milk, & Hungarian paprika* vegan/gf

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The Cocktails

- 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

MUM'S AN OLD FASHIONED GAL

barrel-aged bitters, chamomile-infused simple syrup, sazerac rye, lemon twist

\$17/person

EL CAMINO

Carpano Bianco white sweet vermouth, Aperol, tequila, mezcal, orange twist

\$16/person

Shaken/Citrus-Forward

THE GOLDEN RULE

lemon, agave, tequila, prickly pear brandy, marigold droplets, citrus rind flowers

\$16/person

COOL AS A CUCUMBER

lime, cucumber, ginger, soda water, candied ginger, cucumber ribbon, spirit of choice

\$16/person

TIME TO UNWIND

lemon, wildflower honey, chamomile lavender-infused London dry gin

\$16/person

HIBISCUS MARGARITA CARAFE

hibiscus-infused blanco tequila, lime, agave

\$65/carafe



The Wines

- Ask us about our cellar wines -

SPARKLING

Grower Champagne - **Sommelier's Selection** 125

Glera, **Sorgente** 'Extra Dry' Friuli, Italy NV 60

PINK & ORANGE

Grenache/Cinsault/Syrah/etc, **Château Peyrassol** 'Les Commandeurs Rosé'
Côtes de Provence Rosé, France 2021 80

(skin-contact!) Muscat/Sauvignon Blanc/Syrah, **Clot de L'Origine** 'Le Trouble Fait'
Roussillon, France 2020 65

WHITE

Vermentino/Chardonnay **Mas de Valériole** 'Charmentin' Bouches-du-Rhône,
France 2021 60

Sauvignon Blanc, **Clos Roussely** 'Le Clos' Touraine, Loire, France 2019 70

Pinot Gris, **Alexana** 'Terroir Series' Willamette Valley, Oregon 2018 80

Grenache Blanc/Viognier/Roussanne/Marsanne **Tablas Creek Vineyard**
'Cotes de Tablas Blanc' Paso Robles, California 2019 90

RED

Montepulciano, **Cirelli** Montepulciano d'Abruzzo, Italy 2020 60

Mencia, **Fuentes del Silencio** 'Las Jaras' Viñedos del Jamuz, Castilla y Leon,
Spain 2018 72

Syrah, **Stolpman Vineyards** 'Estate' Ballard Canyon, Santa Ynez Valley,
California 2020 80

Pinot Noir, **The Eyrie Vineyards** 'Sisters' Dundee Hills, Willamette Valley,
Oregon 2018 124

Cabernet Sauvignon/Cabernet Franc/Merlot/Petit Verdot, **Cain** 'Concept'
The Benchland, Napa Valley, California 2013 150

**LOOKING FOR MORE OPTIONS? OUR SOMMELIERS ARE HAPPY TO WORK WITH YOU
TO CURATE A SELECTION THAT FITS EXACTLY WHAT YOU'RE LOOKING FOR!**



Ready To Book?



E-mail events@birdiegs.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)

