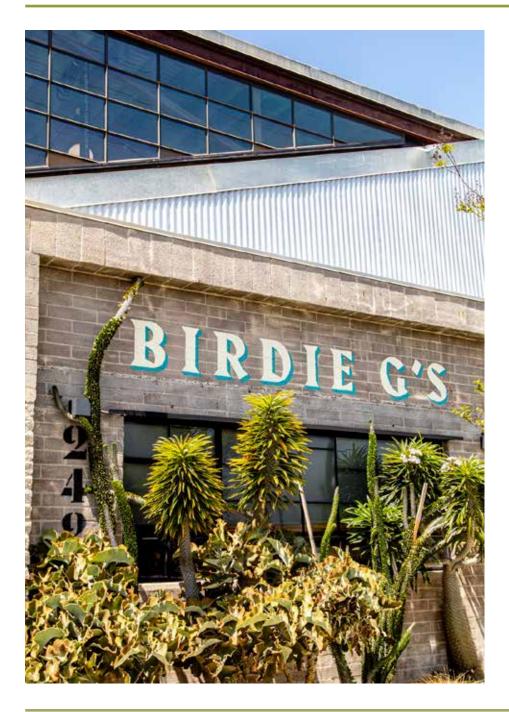


About Us



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/Co-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 <u>Rustic Canyon Family</u>, 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.

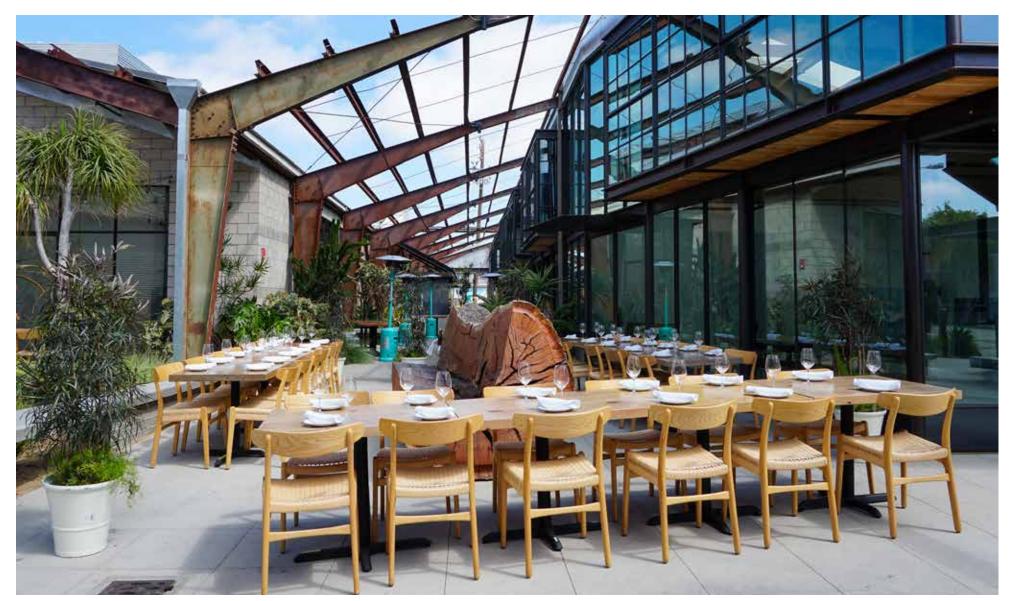
From the food to the cocktails to the wine list, everything has a story and pays homage to loved ones – friends, family, farmers – who inspire the team. Gather on the sprawling outdoor patio, the airy dining room or the intimate bar and lounge (aka "The Bird's Nest") over rounds of drinks and a variety 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.



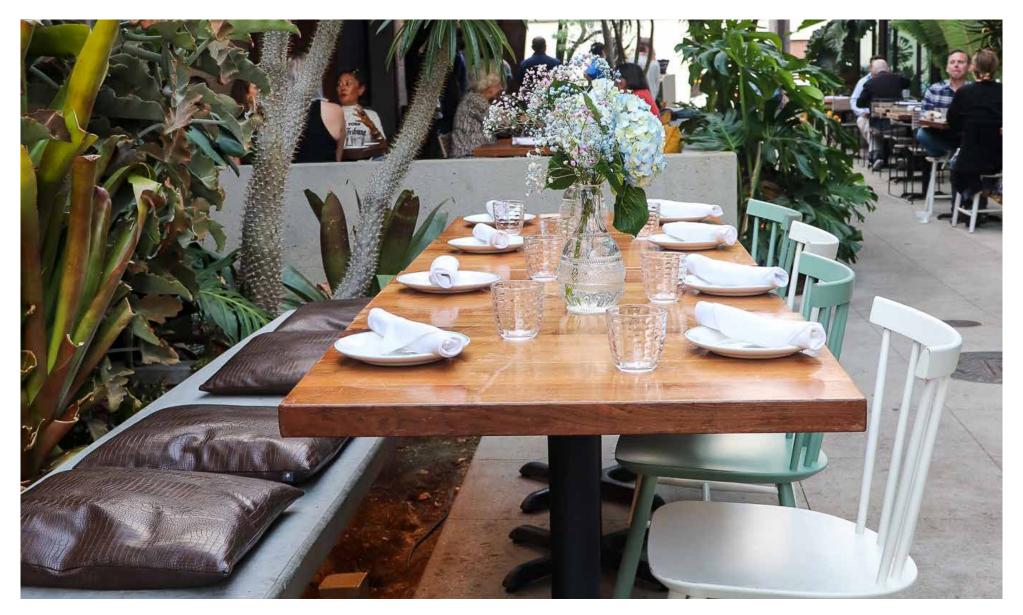


"Al's Workshop" Our private dining room, tucked away in the back for up to 50 people.

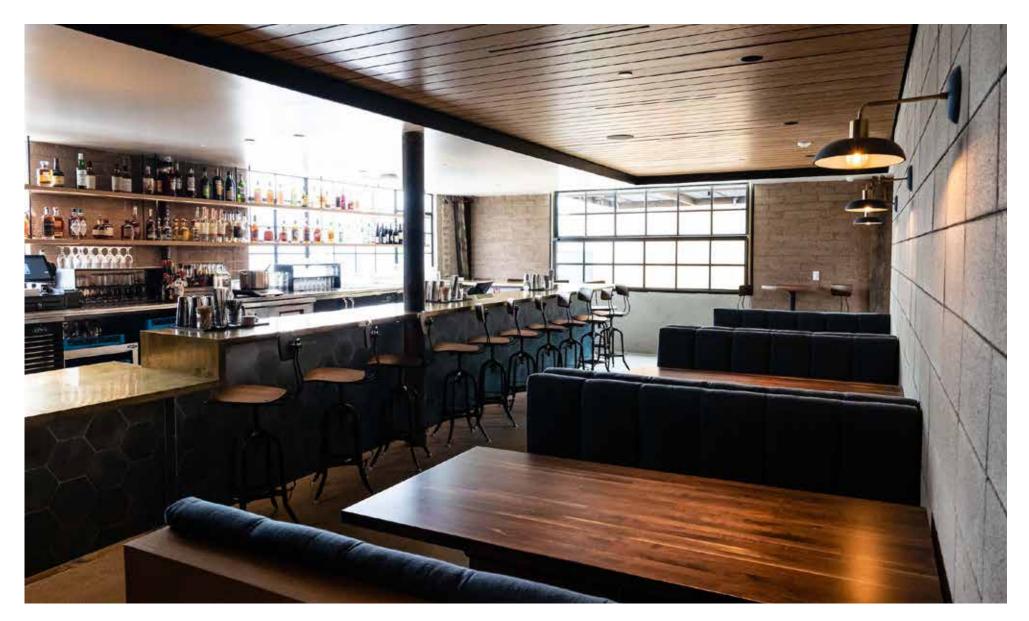


"Log Cabin"

Located towards the back of our outdoor patio with a large, log art installation (get it??). Seats about 35 people and accomodates up to 50 reception-style.



The Aviary A semi-private patio space for 20 guests seated and 30 reception-style.



The Bird's Nest

Our sleek, semi-private bar area. Accomodates 25 guests seated and 30 reception-style.



The Blue Wall

Sit along our signature semi-private mural wall. Accomodates 20 guests seated.



Main Dining Space Host an event in our primary dining room. Accomodates 80 guests seated and 100 reception-style.



The Whole Kit & Caboodle Have us all to yourself! Up to 150 people seated & 250 reception-style.

Our Food



Sample Canapé Menu



- \$10pp per canapé (+tax, healthcare & 21% service charge) -

MEAT & FISH

STEAK TARTARE porcini worcestershire gf PICKLE CHICK potato breading, dill pickle hot sauce, pickles, fresh dill & dill pollen gf CORNED BEEF SKEWERS chow chow sweet and sour gf CHICKEN LIVER TOAST MINI REUBEN

> **SEAFOOD TARTARE** passion fruit **gf SHRIMP TOAST** with sauce newberg

VEGGIES

POTATO WAFFLE smoked roe & chives gf TWICE COOKED SWEET POTATOES 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

PLATTERS

THE RELISH TRAY fresh, pickled, fermented & marinated veggies with five-onion dip + \$12ppOYSTERS pickled ramp cocktail gf + 6eaCHARCUTERIE chef's selection +14pp

DESSERTS

CHOCOLATE CAKE malted frosting v "WORLD-FAMOUS" ROSE PETAL PIE pretzel crust SEASONAL RICE PUDDING coconut & almond milk 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 & 21% service charge) -This menu is market driven & selections will be changed per chef's discretion.

HORS D'OEUVRES GET A BIT OF EVERYTHING

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 BASHED CUCUMBERS dill pickle hot sauce & dill pollen vegan/gf

SALADS CHOOSE THREE

FARMERS MARKET LETTUCES VINAIGRETTE herbs & flowers vegan/gf"EVERYTHING" BEETS smoked trout roe and deli flavors av/vq/gfAGC CAESAR egg yolk bottarga agfAPPLE & TREVISO walnuts, cheddar, aged beet vinaigretteg v, gfMATZO BALL SOUP carrot miso, lots of dill & rachael's chicken broth +\$5pp

MAINS CHOOSE TWO

BLACKENED FISH roasted sungolds, sunchoke sauce gfLEMON PEPPER CHICKEN crispy lemon & herbs gfKOJI FLATIRON STEAK AU POIVRE fermented peppercorn & bone marrow sauce gfLAMB "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 egg fusilli, 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 add vanilla ice cream + \$7 per cake SEASONAL RICE PUDDING almond & coconut milk vegan/gf

v = vegetarian av = available vegetarian vq = available vegan gf = gluten-freeA 3% surcharge is added by the restaurant to help offer fully-covered healthcare to our employees.



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

FESTIVE FEELS

spirit of choice, Angostura, lemon, pomegranate, red wine syrup, soda water \$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

- Mocktail options available upon request -

The Wines

- Ask us about our cellar wines -

SPARKLING

Grower Champagne - **Sommelier's Selection** 125 Albariño, **Carboniste Gomes Vineyard**, Extra Brut, California 2021 72

PINK & ORANGE

Pinot Noir, **Pisoni Vineyard** "Lucy", Santa Lucia highlands CA 2021 56

Field Blend, **Folktale** "The Lion For Real," Monterey, California 2020 72

WHITE

Sauvignon Blanc, **Alma de Cattleya**, Sonoma County, California 2020 45 Vermentino/Chardonnay, **Mas de Valeriole** "Charmentin," Bouches-du Rhone, France 2021 60 Chardonnay, **Domaine Eden**, Santa Cruz Mountains, California 2019 60

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

RED

Sangiovese/Merlot, **Volpaia Chianti Classico**, Italy 2020 64 Mencia, **Fuentes del Silencio** 'Las Jaras,' Castilla y Leon, Spain 2018 72 Pinot Noir, **Presqu'ile**, Santa Barbara, California 2022 68 Syrah, **Stolpman Vineyards** 'Estate,' Ballard Canyon, Santa Ynez Valley, California 2021 80

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 <u>events@birdiegsla.com</u> 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)

