



WHERE FINE FOOD & GOOD PEOPLE MEET

# About Us

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

We're helmed by award-winning Chef and Co-Owner Jeremy Fox (also the Chef/Co-Owner at Rustic Canyon) and Executive Chef Matthew Schaler. Located within Santa Monica's historic Bergamot Station, we are a proud member of #artsdistrictwest. We are also a member of the [Rustic Canyon Family](#), a collection of celebrated, neighborhood dining destinations throughout Santa Monica and Ojai.

Chef Fox has put our style so beautifully....

*"Named after my daughter, Birdie, and my grandmother Gladys, Birdie G's is a fun restaurant inspired by childhood memories and family traditions.*

*How do I define our style?*

*Easy...it's what happens when an Eastern-European Jew splits his childhood growing up between the Midwest and the Deep South, and then settles down in sunny California.*

*I don't know how I can make it any clearer.*

*At the end of the day, Birdie G's is "where fine food and good people meet." So, relax & have a great time! We're so grateful you joined us tonight."*

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.

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. We'd love nothing more than to host your event, and share this joy with you!

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# Our Spaces



# Our Spaces



## **“Al’s Workshop”**

**Our private dining room, tucked away in the back for up to 45 people.**

# Our Spaces

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## **“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.**

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# Our Spaces

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## **The Aviary**

**A semi-private patio space for 20 guests seated and 25 reception-style.**

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# Our Spaces

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## **The Bird's Nest**

**Our sleek, semi-private bar area. Accomodates up to 30 guests reception-style.**

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# Our Spaces

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## **The Blue Wall**

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

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# Our Spaces

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**Main Dining Room**  
Accommodates 80 guests seated and 100 reception-style.

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# Our Spaces

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## **The Whole Kit & Caboodle**

**Have us all to yourself! Up to 150 people seated & 250 reception-style.**

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# Our Kitchen



# 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

## PLATTERS

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

**OYSTERS** *pickled ramp cocktail* gf + 6ea

**CHARCUTERIE** *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/gf
- BIRDIE'S CAESAR *egg yolk bottarga* agf
- PEAS & PECORINO *pecorino custard & salted peppercorns* v +\$5pp
- MATZO BALL SOUP *carrot miso, lots of dill & rachael's chicken broth* +\$5pp

## MAINS CHOOSE TWO

- BLACKENED FISH *green garlic salsa verde, sugar snap peas & crispy favitas* gf
- LEMON PEPPER CHICKEN *crispy lemon & herbs* gf
- KOJI FLATIRON STEAK AU POIVRE *fermented peppercorn & bone marrow sauce* gf
- RUSTIC VEGERABLE STEW *homemade cavatelli, rosemary & garlic* vegan
- LAMB "A LA SALESS" *persian spices* +\$15pp 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 *lime leaf, candied cara cara & crispy ginger* vegan/gf

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.*



# 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  
\$17/person

### Shaken/Citrus-Forward

#### THE GOLDEN RULE

lemon, agave, tequila, prickly pear brandy, marigold droplets, citrus rind flowers  
\$17/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

#### THIRD TIME'S A CHARM

lemon, rosemary, vanilla, elderflower & vodka  
\$16/person

#### HIBISCUS MARGARITA

hibiscus-infused blanco tequila, lime, agave

\$16/person OR \$65/carafe

- Mocktail options available upon request -



# The Wines

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- Ask us about our cellar wines -

## BUBBLES

Albariño, **Carboniste Gomes Vineyard**, Extra Brut, California 2021 72

Pinot Noir/Chardonnay/Pinot Meunier **Remi Leroy** Extra Brut Champagne, France  
NV 104

## PINK & ORANGE

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

Grenache/Cinsault/Syrah **Peyrassol** ‘Les Commandeurs’ Cotes de Provence Rose,  
France 2021 80

## WHITE

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 64

Sauvignon Blanc, **Pres’quile**, Santa Maria, Santa Barbara, California 2021 72

Grenache Blanc/Viognier/Rousanne/Marsanne **Tablas Creek Vineyards** ‘Cote de  
Tablas Blanc’ Paso Robles, California 2019 90

## RED

Cabernet Sauvignon, **Brea Wine Co**, Paso Robles, California 2021 55

Sangiovese/Merlot, **Volpaia Chianti Classico**, Italy 2020 64

Syrah, **Stolpman Vineyards** ‘Estate,’ Ballard Canyon, Santa Ynez Valley, California  
2021 80

Pinot Noir, **Big Table Farm**, Willamette Valley, Oregon 2020 125

Cabernet Sauvignon, **Scribe**, Atlas Peak, Napa, California 2019 165



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

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# Specialty Dinners

*- We offer curated pre fix menus -*

Inspired by our Smorgasbird tasting menu, we offer curated and elevated multi course tasting menus featuring family style or single plated dining options. Our team will select menu items catering to you & your guest's dietary restrictions and preferences. Highly seasonal offerings feature the best of California's local produce & 100% sustainable products. We can also curate beverage pairings or sommelier selected wine pairings to enhance the experience for an additional charge. Chefs and sommeliers enhance the experience by giving insights into the cooking and wine making processes.

Depending on the size of your party, we can find a space perfect for your needs! For an interactive dining experience we offer our chef's table with a view of our bustling kitchen, hard at work for your dinner (up to 12 guests). For an upbeat semi-private party we can accommodate you in our bustling dining room (up to 17 guests). For an exclusive, private option you can dine in Al's workshop (up to 35 guests). For parties larger than 12 people all offerings would be served family style.



## Costing & Availability:

Pricing is based on date, guest size & space booked.





# Specialty Dinners



## ENJOY BIRDIE G'S @ THE CROW:

Book a large party reservation with a four course prefix menu served family style and after enjoy a comedy set at The Crow!

The Crow is an inclusive, woman- owned comedy space, tucked right around the corner in Bergamot station! They have shows for literally everyone, we're talking kids to the 18+ crowd.

This space is also available for presentations, live music and more!

Pricing is based on date, guest size & space booked.

To book a comedy show for your party contact:

[nicole@crowcomedy.com](mailto:nicole@crowcomedy.com)

*Order catering from Birdie G's and enjoy snacks & canapes at The Crow during your comedy set!*

## PLATTERS

**THE CROW TRAY** *snacks of lavender almonds, olives, bashed cucumbers & matzo with butter (serves 4)* **\$25**

**MATZO & CULTURED BUTTER** *homemade salt (serves 20)* **\$25**

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

**HOUSE MADE CHARCUTERIE** *chef's selection, served with matzo* **\$14pp**

**CORNBREAD** *honeybutter & green chilies (serves 10)* **\$28**

**LARGE CORNBREAD** *honeybutter & green chilies (serves 30)* **\$99**

**SOUTHERN DEVELED EGGS** *blue cheese, blackening spice & crackling (serves 12)* **\$42**

**BIRDIE'S CAESAR** *egg yolk bottarga (serves 20)* **\$116**

**"EVERYTHING" BEETS** *smoked trout roe & deli flavors (serves 20)* **\$125**

- DINNER & A SHOW -



# Frequently asked questions:



## HOW DOES PRICING WORK?

*Our pricing is based on a food & beverage minimum which varies depending on space desired, day of the week & month. There is also a 3% health charge, tax & 21 % service fee added to the final bill*

## HOW LONG DO WE HAVE USE OF THE SPACE?

*Pricing includes the use of space for up to 5 hours. Any usage beyond that time frame is allowed on a case by case basis and may require an extra fee.*

## CAN WE PURCHASE A WHOLE CAKE?

*Yes! We have multiple whole pies & cakes offerings for your guests to enjoy.*

## IS THERE A CAKE CUTTING FEE?

*If you purchase your cake from us we do not charge a cake cutting fee. Should you opt to bring in your own dessert, there will be a charge of an outside dessert fee of \$5 per guest.*

## MAY WE BRING IN OUR OWN WINE?

*You are welcome to bring in up to 2 bottles (750 ml) that are not on our wine list. Corkage is \$40 per bottle.*

## MAY WE BRING IN DECORATIONS & FLOWERS?

*Most decorations are welcome, but there are a few guidelines we ask guests to stick to. We are able to provide simple flower arrangements for the table for an additional fee. You are welcome to bring in flowers or have a florist deliver flowers the day of your event.*

## IS THE DEPOSIT NON-REFUNDABLE?

*The deposit is non-refundable after 30 days of your event date. Should you have to reschedule, Birdie G's is able to accommodate that request as long as the new date is available to book. Minimum spends may increase based on date of new event date.*

# Ready To Book?

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E-mail [events@birdiegs.com](mailto: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)

