

"AN ADDRESS OF DISTINCTION"
FOR YOUR BIG (OR SMALL) EVENT



About Us

We're helmed by award-winning Chef and Co-Owner

Jeremy Fox and Chef Alex Barkley.

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.

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!











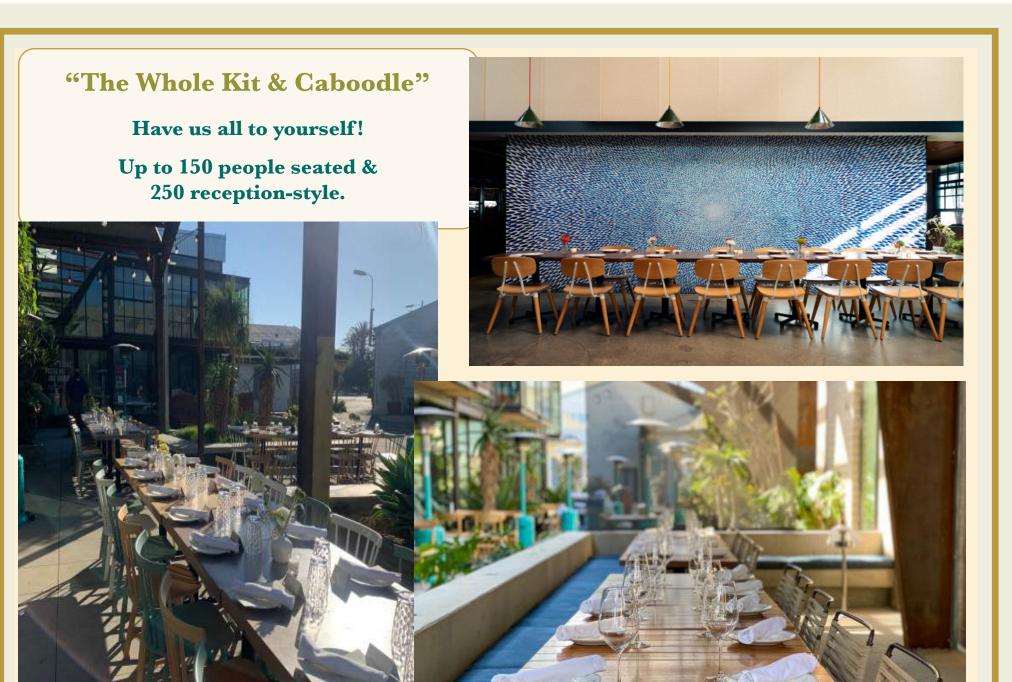






















FLOURLESS CHOCOLATE CAKE whipped cream v/gf
HOSHIGAKI CHEESECAKE seasonal preserves agf

SEASONAL RICE PUDDING 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.

menu subject to change based on seasonal ingredients



SNACKS (A BIT OF EVERYTHING)

CAST-IRON CORNBREAD honey butter with green chili v

LAVENDER ALMONDS story available upon request vegan/gf

BASHED CUCUMBERS dill pickle hot sauce vegan/gf

MARINATED OLIVES vegan/gf

APPETIZERS (CHOOSE THREE)

FARMERS MARKET LETTUCES red wine-mustard vinaigrette vegan/gf

BIRDIE'S CAESAR SALAD egg yolk bottarga agf

MUSHROOM FRITTI rosemary, lemon, parmigiano v/vq/agf

ONION DIP market crudites v/gf

MATZO BALL SOUP carrot miso, fresh dill, rachael's chicken broth +\$5pp

MAINS (CHOOSE TWO)

WOOD-GRILLED CHICKEN heirloom polenta, salsa verde gf

FRESH LOCAL CATCH sprouting broccoli, miso bagna cauda gf

CAVATELLI A LA VODKA spicy tomato, guanciale v/av

PRIME SKIRT STEAK FRITES gf

PICKLE CHICKEN CUTLET horseradish cream, dill pickle sauce +\$5pp gf

DESSERTS (CHOOSE TWO)

"WORLD-FAMOUS" ROSE PETAL PIE pretzel crust
RICE PUDDING seasonal fruit vegan/gf
FLOURLESS CHOCOLATE CAKE whipped cream v/gf

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The Cocktails

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 \$18/person

EL CAMINO

carpano bianco white sweet vermouth, aperol, tequila, mezcal, orange twist \$18/person

Shaken/Citrus-Forward

THE GOLDEN RULE

lemon, agave, tequila, prickly pear brandy, marigold droplets, citrus rind flowers
\$18/person

COOL AS A CUCUMBER

lime, ginger, cucumber, soda & choice of spirit \$18/person

TIME TO UNWIND

lemon, wildflower honey, chamomile lavender-infused london dry gin \$17/person

THIRD TIME'S A CHARM

lemon, rosemary, vanilla, elderflower & vodka \$17/person

HIBISCUS MARGARITA

hibiscus-infused blanco tequila, lime & agave \$17/person OR \$66/carafe

- Mocktail options available upon request -





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 4% 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, not surpassing 11pm.

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 slice.

MAY WE BRING IN OUR OWN WINE?

You are welcome to bring in up to 5 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.



