



LAVENDER ALMONDS 9
story upon request

OLIVES IN AN ELEPHANT 9
herbs & lemon peel

DEANIE'S CORNBREAD 10
honey butter with green chilies

MATZO BALL SOUP 16

SPRING LETTUCES VINAIGRETTE 16

A.C.G. CAESAR 18
little gems, anchovy-caper-garlic, parmigiano

BASHED CUCUMBERS 18
cherry tomato, creme fraiche, dill pickle dressing

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POOR MAN'S LOX 18
salted tomato, cucumber, red onion, dill, chive cream cheese

THE CALI 19
crushed avocado, calabrian chili, fennel pollen

SMOKED TROUT 19
chive cream cheese, trout roe, caper, dill, red onion, everything mix

CORNED BEEF TONGUE 22
sauerkraut salad, bacon-mustard dressing, melted gruyere

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BRULEED BRIOCHE 24
seville orange marmalade, hoshigaki, pistachio, vanilla chantilly

PICKLE CHICK CUTLET 32
potato-crusted, all the dill pickle stuff & horseradish crema

HANGTOWN BREI 29
soft-scramble, matzo, grilled bacon, fried oysters, hot sauce hollandaise

BIRDIE BURGER & FRIES 32
wood-grilled, caramelized onion, pickles, al's steak sauce, havarti

PRIME STEAK FRITES 55
wood-grilled skirt steak, koji marinade, fries, aioli

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BAGEL WITH CREAM CHEESE 9

HOUSE-CURED MAPLE BACON 12

FRIES & AIOLI 12 ...add cacio e pepe cheese sauce for \$4

FRESH FRUIT & YOGURT PARFAIT 15
belgian pearl sugar, crispy buckwheat kasha

SOUP
&
SALAD

DRESSED
BAGELS

MAIN
PLATES

EXTRA
STUFF

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

kitchen: denisse castillo, robert pedraza-duran, wendy portillo, eder valencia, ruben gregorio, luis amaya-perez, lucas hellwarth, chase kulikowski, joe johnson, parnian naseh, chianne mallari, nick bajaj
chef de cuisine: alex barkley *general manager:* jm villajin *events director:* chanel ducharme *bar director:* stephanie reading *mascot:* jeremy fox

A 4% charge is added by the restaurant to all checks to help offer fully-covered health care to our staff. Please let us know if you have any questions.
Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness.

COCKTAILS

-  **MUMS AN OLD-FASHIONED GAL** sazerac rye, chamomile, barrel-aged bitters, lemon twist **18**
"try with our Birdie's Single Barrel Sazerac for an additional \$2!"
-  **OH MY DARLING** carpano bianco, cointreau, , starkeeper clementine gin, orange & xocolatl mole bitters **19**
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EL CAMINO carpano bianco, aperol, tequila, mezcal, orange twist **18**
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SKY'S THE LIMIT maraschino, violette, dry vermouth, , aviation gin, lavender **18**
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CAUGHT IN THE CROSSFIRE mole bitters, angoo., persimmon, cocoa nibs, pasilla pepper, 3 types of rum **18**
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HERBAL BOMB lime, pineapple, coconut, green chartreuse, bimini coconut oil washed gin **19**
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RHUBERRY lemon, strawberry, rhubarb, orgeat, rosemary, vanilla, bourbon **18**
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CHANGING TIDES santa teresa rum, orgeat, passionfruit, lemon verbena, bitters, lime **19**
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LIBERTY BELL LIBATIONS aviation gin, bell peppers, black pepper, lemon, honey **17**
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LIL RAPSCALLION scallion infused vodka, lemon, carrot, honey, cumin, egg whites, spice **18**
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COOL AS A CUCUMBER lime, cucumber, ginger, soda, your choice of spirit **17**
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LA NARANJA CHINA reposada tequila, mezcal, golden falernum, candied kumquat, lime, ginger **20**
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NOT YOUR GRANDMA'S GRASSHOPPER crème de menthe & cacao, branca menta, vodka, vanilla ice cream **18**
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FLORAL FIXATION lavender, rose, espresso, orgeat, licor 43, your choice of spirt **19**
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WHISKY FLIGHT the macallan harmony collection: amber meadow, vibrant oak, intense arabica **75**

PLEASE INQUIRE ABOUT OUR LOW ABV, N/A & ADAPTOGENIC OPTIONS

(They're really really good.)

WINES BY THE GLASS

			
BUBBLES			
prosecco, Bortolomiol 'Prior' Brut, Valdobbiadene, Italy NV	16	30	58
pinot noir/chardonnay, J. Lassale 'Cachet Or' Brut, Champagne, France NV	30	58	114
ROSE & ORANGE			
rosé, Chateau Saint Pierre, Cotes de Provence, France 2024	16	30	58
clairette, Domaine Galevan 'Aurelius' VdF (Rhône Valley), France, 2023	18	34	66
WHITE			
grillo, Funaro 'Pinzeri' Sicily, Italy 2023	14	26	50
pinot grigio, Abbazia Di Novacella Trentino-Alto Aige, Italy 2023	22	42	82
chardonnay, Sandhi, Central Coast, CA 2022	18	34	66
grüner veltliner, Weingut Berger 'Lossentrassen' Kremstal, Austria 2021	19	36	72
sémillon/sauvignon blanc, Chateau Ducasse, Bordeaux Blanc, France 2023	16	30	58
RED			
grenache/mourvdre, Jolie Laide 'Glou d'Etat', CA 2023	17	32	62
pinot noir, Soliste 'Narcisse', Sonoma Coast, CA 2019	25	48	94
gamay, Chateau de la Chaize, Brouilly, Beaujolais 2022	17	32	62
sangiovese, Volpaia Chianti Classico, Italy 2021	20	38	74
cabernet sauvignon, Cain Winery 'Cain Cuvée' 15' Napa Valley, CA NV	25	48	94

BEER	COFFEE/TEA/SODA
Big Noise Lager (12oz/4.6%), Los Angeles 8.5	AcquaPanna still -or- S. Pellegrino sparkling 10
Dead Cowboy Red Lager (16oz/5.5%), LA Ale Works 10.5	Iced Tea/Sweet Tea/Lemonade/Bonito Coffee/Hot Tea 5
Lunar Kitten IPA (16oz/7.5%), LA Ale Works 10.5	
<0.5% Athletic, Hazy IPA & Mexican-style copper 6.5	BOTTLED SODA 6
	Mexican Coke, Boylans Diet Cola, Dad's Root Beer
	Dr. Browns Black Cherry -and- Cel-Ray
	Jones Cream Soda, Vernors Ginger Ale

Corkage Policy: \$40 per 750ml bottle (limit 2). Please consult our wine list, as we do not open bottles we currently offer.