



BITES

MARINATED OLIVES 6 | GF,V,VG

SPICED ALMONDS 5 | GF,V

THESE ARE SINGLE USE MENUS

PLEASE WEAR A MASK WHEN NOT CONSUMING FOOD OR BEVERAGE

THANK YOU FOR YOUR PATRONAGE

V | vegetarian
VG | vegan
GF | gluten free

Social Bird uses local, sustainable, and natural ingredients whenever possible.

CHEESES

6.50 each | Choice of Two 12 | All Three 18

GRAZIN' GIRL BLUE

CA, honeyed walnuts, gorgonzola style, raw cow's milk, buttery & well balanced

FROMAGER D'AFFINOIS

France, fresh strawberry jam, pasteurized cow's milk, brie style, mild to medium & very delicate,

VALLEY FORD ESTERO GOLD RESERVE

CA, port soaked apricots, firm, raw cow's milk, reminiscent of parmigiano, intense & nutty

OYSTERS

All come with herb Mignonette & fresh horseradish cocktail sauce each | 1/2 dozen | 1 dozen

PICKERING PASSAGE

WA | medium brine with a bright cucumber finish 3 | 18 | 36

MARIN MIYAGI

CA | full meat, crisp with a mild brininess 4 | 24 | 48

SUNDAY DINNER ROAST

Available after 5pm

PRIME RIB ROAST

Garlic mashed potatoes, market vegetables, au jus, horseradish cream 29.99

SB ORIGINALS

FARM FRESH 11

Fresh Strawberry Puree, lemon, Wheatley Vodka, lemon wheel

FRESH START 12

Wheatley Vodka, Bertina Elderflower Liqueur, grapefruit juice, gum syrup, sparkling rose float, grapefruit twist

THIRD FLIGHT 11

Botanivore Gin, Carpano Bianco, lemon, creme de cacao, lemon twist

HOLLANDS TREASURE 12

Bols Genever, Carpano Bianco, Amaro Cio Ciaro, maraschino liqueur, orange twist

TWISTED OLD PAL 12

Old Overholt Rye, Campari, Carpano Antica, St. George Absinthe, orange twist

DEVIL'S MEDICINE 11

Tequila, Del Maguey Vida Mezcal, lemon, honey, spicy ginger, jalapeno tincture, lemon wheel

CALI-MANA 12

Buffalo Trace Bourbon, orange, lime, vanilla syrup

OUT OF BOUNDS 13

Buffalo Trace Bourbon+, Amaro Cio Ciaro, and Black Walnut Maple Bitters barrel aged for two weeks

CRAFTED MOCKTAILS N/A

NORTHSIDE COLLINS 7

Grapefruit juice, gum syrup, muddled mint, cucumber

MISS NIGHTINGALE 7

Hibiscus, lime, cinnamon-sage syrup, sparkling water

PAINKILLER 8

Pineapple juice, orange, lime, coconut milk, kaffir lime syrup, strawberry puree

FOR SHARING

GRILLED WILD PRAWNS ROMESCO

Head off, peeled, just the tail on, Romesco sauce, herbed salsa verde 12

"KFC" KOREAN FRIED CHICKEN WINGS

Crispy Mary's chicken wings, spicy apricot glaze, sesame seeds, cool herbed dipping sauce 13

DUROC PORK MEATBALLS

Calabrian chile tomato sauce, Parmesan, grilled bread 13

AVOCADO BRUSCHETTA

Pickled sweet peppers, crispy shallots, sea salt 12.5 | V

SEARED RARE SASHIMI GRADE AHI TOSTADAS

Cannellini bean puree, avocado crème fraiche, watermelon radish slaw, yuzu vinaigrette 17.50

DI STEFANO BURRATA

Heirloom tomatoes, basil oil, balsamic reduction, basil, micro greens, grilled country bread 14.50 | V

WILD PRAWNS & POLENTA

Organic polenta, wild mushroom ragout 17.50 GF

TRUFFLED HAND CUT FRIES aioli 7 | V

STEAMED 3/4 POUND OF PEI MUSSELS

Pernod, herb salad, hand cut fries 16

WILD SALMON TARTARE

Avocado, cucumber, poke vinaigrette, kennebec potato chips 14.50

Executive Sous Chef, Carmelo Aragon, Chefs/Owners, Esin & Curtis deCarion
General Manager, Frederic Zerah

SOUPS & SALADS

ORGANIC SUMMER MELON SALAD

Shaved red onion, toasted almonds, mint, feta, moscatel vinaigrette 12.50 | V,GF

LITTLE GEMS LETTUCES

Blue cheese, red onion, walnuts, balsamic vinaigrette 11 | V

ARUGULA

Chile flakes, lemon, extra virgin olive oil, parmesan 7 | V,GF

TUSCAN BEAN SOUP

With kale & arugula pesto 9 | GF, V

PRODUCE

All vegetarian, great for sharing or making your own supper

FARROTTO VERDE

Spinach, parmesan cheese 8 | V

BLUE LAKE BEANS

Lemon, extra virgin olive oil, orange gremolata 7 | V, VG, GF

CRISPY CAULIFLOWER

Gremolata, Moroccan spiced creme fraiche 8 | V

LOCAL CORN SUCCOTASH

Piquillo peppers, Blue Lake beans, feta 9 | V, GF

BIRD HOUSE HOT SAUCE 2

Our house fermented pepper sauce

MAINS

GRILLED WILD KING SALMON

Please check the online ordering section for today's set up A.Q.

DUROC PORK CHOP

Corn puree, basil mashed potatoes, corn salsa 26 | GF

ROASTED MARY'S HALF CHICKEN

Semiboned, crushed spiced marble potatoes fennel puree, herbed salsa verde 23 | GF

SLOW BRAISED BONELESS SHORT RIB

Organic polenta, mushroom ragout, Burgundy sauce 26 GF

GRILLED SOY-TAHINI RUBBED HANGER STEAK

Chimichuri, arugula & truffled hand cut fries 28.99

BURGER & SLIDERS

SNAKE RIVER FARMS WAGYU BURGER

Challah roll, lettuce, tomato, onion, housemade pickles & handcut fries 14.50

Add avocado 2.5 | cheese 2.25 | Hobbs bacon 3.5 | over easy farm egg 3

MEDITERRANEAN LOCAL LAMB SLIDERS

Challah Rolls, feta, cucumber yogurt sauce, tomato, arugula, hand cut fries 15.75

FRIED MARY'S CHICKEN BREAST SLIDERS

Buttermilk biscuits, red pepper jelly, cheddar cheese, garlic aioli, Napa slaw, Kennebec chips 15.50

WINE



TAP 6oz | 9oz | 18oz

2017 SAUVIGNON BLANC

Vaughn Duffy, Russian River Valley
12 | 18 | 34

2017 CHARDONNAY

Chalk Hill, Sonoma Coast 12 | 18 | 34

2017 PINOT NOIR

Santa Cruz Mountain Vineyard,
Santa Lucia Highlands 12 | 18 | 34

2016 CABERNET SAUVIGNON

Nottingham Cellars 1846, Livermore
12 | 18 | 34

SPARKLING 6oz | 9oz | BTL

BRUT ROSÉ RIBEAUVILLÉ

Crémant d'Alsace, France 12 | 17 | 48

BRUT EXCELLENCE

SCHARFFENBERGER Mendocino County 12 | 17 | 48

BRUT LOREDAN GASPARINI PROSECCO

Asolo, Italy 10 | 14 | 40

CHAMPAGNE BRUT RESERVE

MONTHUYS PÈRE ET FILS France 50

ROSÉ 6oz | 9oz | BTL

SYRAH/GRENACHE - ROSE

2017 CHÂTEAU PARADIS

Coteaux d'Aix en Provence, France 12 | 17 | 48

2017 DOMAINE LA GARENNE

Bandol, Provence, France 14.5 | 20 | 58



WHITE 6oz | 9oz | BTL

RIESLING

2017 VON WINNING

Germany 12 | 17 | 48

VERDEJO

2018 SAPIENTIA

Rueda, Spain 11.5 | 16 | 46

PINOT GRIGIO

2017 VALLE ISARCO

Alto Adige, Italy 11 | 15 | 44

GRÜNER VELTLINER

2018 GOBELSBURG

Kamptal, Austria 40

SANCERRE

2018 DOMAINE REVERDY DUCROUX

Cuvee Beau Roy, Sancerre, France 60

SAUVIGNON BLANC

2018 TINPOT HUT

Marlborough, New Zealand 12 | 17 | 48

2019 LOVEBLOCK

Marlborough, New Zealand 44

2018 CLIFF LEDE

Napa Valley 13 | 18 | 52

CHARDONNAY

2017 DOMAINE SERENE

Evenstad Reserve, Dundee Hills, Oregon 118

2018 STAGS' LEAP

Napa Valley 15 | 21 | 60

2017 TREFETHEN

Oak Knoll, Napa Valley 48

2017 FOXEN

Bien Nacido Vineyard, Santa Maria Valley 68

2018 MINER

Napa Valley 64

2017 RAMEY

Russian River, Sonoma 60

2018 ROMBAUER

Carneros 18 | 25 | 76

RED 6oz | 9oz | BTL

PINOT NOIR

2017 RESONANCE BY LOUIS JADOT

YamHill-Carlton, Oregon 74

2017 SAINTSBURY

Carneros 60

2016 DOMAINE SERENE

Dundee Hills, Willamette valley, Oregon 137

2017 OCCIDENTAL

Sonoma coast 88

2018 FAILLA

Willamette Valley, Oregon 68

2018 OMEN

Oregon 12.5 | 17.25 | 50

2017 RON RUBIN

Russian River 12 | 17 | 48

2017 ETUDE

Grace Benoist Ranch Estate, Carneros 66

2018 VAUGHN DUFFY

Russian River, Sonoma 64

2017 HOBBS

Russian River 109

ZINFANDEL

2018 BEDROCK

Old Vine, California 12 | 17 | 48

MERLOT/SYRAH/SANGIOVESE

2016 FLORA SPRINGS MERLOT

Napa Valley 49

2016 DONATI MERLOT

Central coast 12 | 17 | 48

2017 IL COLOMBAIO DI SANTACHIARA

CAMPALE CHIANTI

Chianti Colli Senesi, Italy 11 | 15 | 44

2016 CA'MACANDA

"Promis", Super Tuscan, Tuscany, Italy 75

MALBEC

2018 SIETE FINCAS

Mendoza Argentina 10 | 14 | 40

CABERNET SAUVIGNON

2017 TREANA

Paso Robles 12.5 | 17.5 | 50

2016 MAD HATTER

Napa Valley 74

2016 SCATTERED PEAKS

Napa Valley 18 | 25 | 72

2016 TREFETHEN

Oak Knoll, Napa Valley 85

2015 SILVER OAK

Alexander Valley, Sonoma 132

2013 LA RESERVE DE LEOVILLE BARTON

Bordeaux, St Julien, France 85