



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

GRAND NOIR BLUE

Germany, honeyed walnuts, pasteurized cow's milk, creamy, elegant & sweet

BRILLAT SAVARIN AFFINE

France, fresh pear jam, pasteurized cow's milk, brie style, rich, buttery & creamy

HONEY BEE GOUDA

Holland, port soaked apricots, firm, pasteurized goats milk, slightly sweet & 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

WILLAPA SOLEIL

WA | Light brine with a sweet cucumber finish
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 pear puree, lemon, cinnamon-sage syrup, 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

FALL PEAR SPRITZ 7

Fresh pear puree, lemon, cinnamon-sage syrup, sparkling water

NORTHSIDE COLLINS 7

Grapefruit juice, gum syrup, muddled mint & cucumber, sparkling water

MISS NIGHTINGALE 7

Hibiscus, lime, cinnamon-sage syrup, sparkling water

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

WILD PRAWNS & POLENTA

Organic polenta, wild mushroom ragout 17.50 | GF

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

TRUFFLED HAND CUT FRIES aioli 7 | V

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

SOUPS & SALADS

LITTLE GEMS LETTUCES

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

ARUGULA

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

TODAY'S SOUP

Please check the online ordering section for today's soup 9

PRODUCE

All vegetarian, great for sharing or making your own supper

ROASTED BRUSSEL SPROUTS

Applewood smoked bacon, cider vinegar, extra virgin olive oil, Maldon sea salt 9.5 | GF

CRISPY CAULIFLOWER

Gremolata, Moroccan spiced creme fraiche 8 | V

KABOCHA SQUASH

Toasted hazelnuts, sage brown butter, parmesan 9 | V,GF

BAKED MEDITERRANEAN CECI BEANS

Harissa, vegan feta cheese 9 | V, VG, GF

ROASTED ORGANIC BEETS

Avocado crema, feta, parsley-almond salsa verde 9 | VG, GF

ROASTED BABY CARROTS

Aji Amarillo-yogurt sauce, pumpkin seeds 8 | V, GF

BIRD HOUSE HOT SAUCE 2

Our house fermented pepper sauce

MAINS

GRILLED WILD SALMON

Please check the online ordering section for today's set up 28

DUROC PORK CHOP

Beet puree, farrotto verde, roasted cauliflower, granny smith apple chutney 26

ROASTED MARY'S HALF CHICKEN

Semi-boned, 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 15.75



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

PLEASE PRACTICE SOCIAL DISTANCING

THANK YOU FOR YOUR PATRONAGE

TOUCHLESS PAYMENT AVAILABLE

V | vegetarian
VG | vegan
GF | gluten free

CHEESES

6.50 each | Choice of Two 12 | All Three 18

GRAND NOIR BLUE

Germany, honeyed walnuts, pasteurized cow's milk, creamy, elegant & sweet

BRILLAT SAVARIN AFFINE

France, fresh pear jam, pasteurized cow's milk, brie style, rich, buttery & creamy

HONEY BEE GOUDA

Holland, port soaked apricots, firm, pasteurized goats milk, slightly sweet & nutty

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

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

WILLAPA SOLEIL

WA | Light brine with a sweet cucumber finish
4 | 24 | 48

SUNDAY DINNER ROAST

Available after 5pm

PRIME RIB ROAST

Garlic mashed potatoes, market vegetables, au jus, horseradish cream 29.9

SB ORIGINALS

FARM FRESH 11

Fresh pear puree, lemon, cinnamon-sage syrup, 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

FALL PEAR SPRITZ 7

Fresh pear puree, lemon, cinnamon-sage syrup, sparkling water

NORTHSIDE COLLINS 7

Grapefruit juice, gum syrup, muddled mint & cucumber, sparkling water

MISS NIGHTINGALE 7

Hibiscus, lime, cinnamon-sage syrup, sparkling water

FOR SHARING

GRILLED WILD PRAWNS

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, basil, Parmesan, grilled bread 13

WILD SALMON TARTARE

Avocado, cucumber, poke vinaigrette, kennebec potato chips 14.50

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 GF

STEAMED 3/4 POUND OF PEI MUSSELS

Pernod, herb salad, hand cut fries 16

TRUFFLED HAND CUT FRIES aioli 7 | V

RUSTIC BOWLS

GRILLED WILD SALMON BOWL

Please check the online ordering section for today's set up. A.Q. | 17.50

GRILLED SOY-TAHINI RUBBED HANGER STEAK

Organic Greens, roasted carrots, crispy shallots, toasted pumpkin seeds, aji amarillo-yogurt sauce, herbed-muscadel vinaigrette 17.50

GRILLED WILD PRAWNS

Organic polenta, wild mushroom ragout 17.50 | GF

GRILLED MARY'S CHICKEN BREAST

Little Gems lettuces, roasted beets, orange segments, avocado mousse, feta, sherry vinaigrette 16.50 | GF

VEGAN SUPER FOOD BOWL

Baby kale, quinoa, kabocha squash, roasted cauliflower, toasted hazelnuts, vegan feta, cider vinaigrette 16 | GF, VG, V

SOUPS & SALADS

LITTLE GEMS LETTUCES

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

ARUGULA

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

TODAY'S SOUP

Please check the online ordering section for today's soup 9

SANDWICHES, ETC.

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

SLOW BRAISED SHORT RIB SANDWICH

Roasted alba mushrooms, swiss cheese, baguette, burgundy dipping jus, hand cut fries 17.50

FRIED MARY'S CHICKEN BREAST & BUTTERMILK BISCUIT SLIDERS

Red pepper jelly, cheddar cheese, garlic aioli, napa slaw, kennebec chips 15.75

GRILLED SOY-TAHINI RUBBED HANGER STEAK FRITES

Chimichuri, arugula & truffled hand cut fries 28.99

ADD A GRILLED PROTEIN

MARY'S CHICKEN BREAST 6

WILD PRAWNS (4) 12

KING SALMON 13

SOY-TAHINI RUBBED HANGER STEAK 14

BIRD HOUSE HOT SAUCE 2

Our house fermented pepper sauce

**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

**WHITE** 6oz | 9oz | BTL**RIESLING****2017 VON WINNING**

Germany 12 | 17 | 48

VERDEJO**2018 SAPIENTIA**

Rueda, Spain 11.5 | 16 | 46

PINOT GRIGIO**2018 VALLE ISARCO**

Alto Adige, Italy 11 | 15 | 44

GRÜNER VELTLINER**2018 GOBELSBURG**

Kamptal, Austria 40

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 JORDAN

Russian River Valley, Sonoma 58

2018 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

2019 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
CAMPALÉ 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

2017 SCATTERED PEAKS

Napa Valley 18 | 25 | 72

2016 TREFETHEN

Oak Knoll, Napa Valley 85

2016 PARADIGM

Oakville, Napa Valley 125

2013 LA RESERVE DE LEOVILLE BARTON

Bordeaux, St Julien, France 85

CABERNET FRANC**2016 MONTICELLO VINYARDS**

Napa Valley, Oak Knoll, France 56