



## 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 | All Three 18

**GORGONZOLA DOLCE**

Italy, honeyed walnuts, pasteurized cow's milk, creamy & sweet

**FROMAGER D'AFFINOIS BREBICET**

France, fresh pear jam, pasteurized sheep's milk, soft, mild, rich & creamy

**CAMPO DE MONTALBAN**

Spain, port soaked apricots, firm, pasteurized cow, sheep & goat's milk. manchego style, mild, buttery & nutty

## OYSTERS

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

**HAMMERSLEY**

WA | meaty, full flavored, cucumber finish  
3 | 18 | 36

**SAMISH PEARL**

WA | Medium brine & mild with a sweet flavor  
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

**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

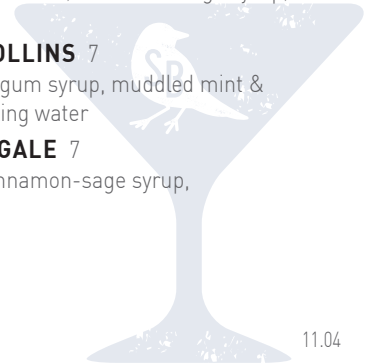
Fresh pear puree, lemon, cinnamon-sage syrup, sparkling water

**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 14

**"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

**SALMON TARTARE**

Avocado, cucumber, poke vinaigrette, kennebec potato chips 14.50

**TRUFFLED HAND CUT FRIES** aioli 7.95 | 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 9.50

## PRODUCE

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 KING SALMON**

Please check the online ordering section for today's set up A.Q. | 32

**DUROC PORK CHOP**

Beet puree, farrotto verde, roasted cauliflower, granny smith apple chutney 27.50

**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**

Chimichurri, arugula & truffled hand cut fries 29

## BURGER & SLIDERS

**SNAKE RIVER FARMS WAGYU BURGER**

Challah roll, lettuce, tomato, onion, housemade pickles & handcut fries 15.50

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

# LUNCH



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**SPICED ALMONDS** 5 | GF,V

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PLEASE PRACTICE SOCIAL DISTANCING

THANK YOU FOR YOUR PATRONAGE

TOUCHLESS PAYMENT AVAILABLE

V | vegetarian  
VG | vegan  
GF | gluten free

## CHEESES

6.50 each | All Three 18

### GORGONZOLA DOLCE

Italy, honeyed walnuts, pasteurized cow's milk, creamy & sweet

### FROMAGER D’AFFINOIS BREBICET

France, fresh pear jam, pasteurized sheep's milk, soft, mild, rich & creamy

### CAMPO DE MONTALBAN

Spain, port soaked apricots, firm, pasteurized cow, sheep & goat's milk. Manchego style, mild, buttery & nutty

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## OYSTERS

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

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WA | meaty, full flavored, cucumber finish 3 | 18 | 36

### SAMISH PEARL

WA | Medium brine & mild with a sweet flavor 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 14

### “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

### 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

### ROASTED BRUSSEL SPROUTS

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

### KABOCHA SQUASH

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

### TRUFFLED HAND CUT FRIES aioli 7.95 | V

## RUSTIC BOWLS

### GRILLED KING SALMON BOWL

Please check the online ordering section for today's set up A.Q. | 20

### GRILLED SOY-TAHINI RUBBED HANGER STEAK

Organic Greens, roasted carrots, crispy shallots, toasted pumpkin seeds, aji amarillo-yogurt sauce, herbed-muscadel vinaigrette 18.75

### GRILLED WILD PRAWNS

Organic polenta, wild mushroom ragout 18.75 | 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 9.50

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

## SANDWICHES, ETC.

### SNAKE RIVER FARMS WAGYU BURGER

Challah roll, lettuce, tomato, onion, housemade pickles & handcut fries 15.50

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

Chimichurri, arugula & truffled hand cut fries 29

## ADD A GRILLED PROTEIN

MARY'S CHICKEN BREAST 8.50

WILD PRAWNS (4) 12.50

KING SALMON 13

SOY-TAHINI RUBBED HANGER STEAK 14

BIRD HOUSE HOT SAUCE 2

Our house fermented pepper sauce



**TAP** 6oz | 9oz | 18oz

**2018 SAUVIGNON BLANC**

Vaughn Duffy, Russian River Valley  
12 | 18 | 34

**CHARDONNAY**

Chalk Hill, Sonoma Coast 12 | 18 | 34

**2017 PINOT NOIR**

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

**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

**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

**2016 DOMAINE SERENE**

Dundee Hills, Willamette valley, Oregon 137

**2017 OCCIDENTAL**

Sonoma coast 88

**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

**2018 SEA SMOKE "SOUTHING"**

St. Rita Hills, CA 175

**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

**2013 LA RESERVE DE LEOVILLE BARTON**

Bordeaux, St Julien, France 85

**CABERNET FRANC**

**2016 MONTICELLO VINYARDS**

Napa Valley, Oak Knoll, France 56

HAPPY HOUR



SUNDAY - THURSDAY  
3 PM - 5 PM

THESE ARE SINGLE USE  
MENUS

## WINE \$6

- 2017 STORY POINT CHARDONNAY
- 2017 BLACK'S STATION CABERNET SAUVIGNON
- TIAMO PROSECCO

## SB MULES \$6

- MOSCOW MULE**  
Wheatley Vodka
- KENTUCKY MULE**  
Buffalo Trace Bourbon
- MEXICAN MULE**  
Pueblo Viejo Tequila
- LONDON MULE**  
City of London Gin
- SCOTTISH MULE**  
Bank Note 5 Year Scotch

## DRAFT BEER \$5

- 2. EPIDEMIC ALES AFFLICTION RED ALE
- 3. FORT POINT CITRA PARK PALE ALE
- 4. SHADOW PUPPET LUSH NECTAR HAZY IPA
- 5. MORGAN TERRITORY SHARE AND ENJOY LAGER
- 6. DEL CIELO SMOOTH RIDE STOUT
- 7. ANDERSON VALLEY BOONT AMBER
- 8. DEVIL'S CANYON RASPBERRY & MEYER LEMON SOUR

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## HAPPY HOUR SMALL PLATES

- BRAISED SHORT RIB TOSTADAS(2)**  
Avocado-Tomatillo Sauce 7
- BUTTERMILK FRIED POPCORN CHICKEN**  
Aji Amarillo Dipping Sauce 7
- \$1 MARKET OYSTERS (EACH)**  
Today's selection, mignonette and cocktail sauce | GF
- SNAKE RIVER FARMS WAGYU BEEF SLIDER (1)**  
Crispy shallots & blue cheese aioli & handcut fries 7
- FARMER'S MARKET CRUDITE OF VEGETABLES**  
Green goddess dipping sauce 7 | V, GF
- DEVEILED FARM EGGS**  
Hobbs'applewood smoked bacon & truffle oil 7 | GF

### HAPPY HOUR NOT AVAILABLE TO GO

V | vegetarian  
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GF | gluten free

## ARTISANAL CHEESE

- GORGONZOLA DOLCE**  
Italy, honeyed walnuts, pasteurized cow's milk, creamy & sweet
- FROMAGER D'AFFINOIS BREBICET**  
France, fresh pear jam, pasteurized sheep's milk, soft, mild, rich & creamy
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Spain, port soaked apricots, firm, pasteurized cow, sheep & goat's milk. Manchego style, mild, buttery & nutty

6.50 each | All Three 18

## BAR BITES

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- SPICED ALMONDS** 5 | GF,V
- TRUFFLE FRIES** 7
- ARUGULA SALAD** 7 | GF,V

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- ARUGULA SALAD** 7 | GF,V