



## 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

## 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 fraîche, 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

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

## 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

## 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



WINE



**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

CORKAGE \$25 PER 750ML