

LUNCH



OYSTERS

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

KUMIAI

CA | crisp saltiness & sweet finish 3 | 18 | 36

PICKERING PASSAGE

WA | medium brine with a bright cucumber finish 3.5 | 21 | 42

V | vegetarian
VG | vegan
GF | gluten free

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

ARTISANAL CHEESES

6.50 each | All Three 18

GRAZIN' GIRL BLUE

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

FROMAGER D'AFFINOIS

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

ESTERO GOLD RESERVE

Valley Ford, CA, port soaked apricots, firm, raw cows milk aged for 18 months, Parmigiano Reggiano style, sweet & nutty with a crystal crunch.

NIGHTLY SPECIALS SUN-MON

Available after 4pm

SUNDAY PRIME RIB ROAST

Garlic mashed potatoes, market vegetables, au jus, horseradish cream 32.50

MONDAY FISH FRY

Buttermilk battered local cod served with hand cut fries, cole slaw & remoulade sauce 21.00

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

BITES

MARINATED OLIVES 6 | GF,V,VG

SPICED ALMONDS 5 | GF,V

SB ORIGINALS

WINTER'S EVE 12

Buffalo Trace Bourbon, benedictine, creme de cacao, Fair coffee liqueur, allspice, lemon twist

FARM FRESH 11

Fresh pear puree, lemon, cinnamon-sage syrup, Wheatley Vodka, lemon wheel

AGAINST ALL ODDS 11

Buffalo Trace Bourbon, house-made grenadine, demerara, lemon juice, Angostura bitters

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

DEVIL'S MEDICINE 11

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

TWISTED OLD PAL 12

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

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

Graperfruit 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

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

SALMON TARTARE

Avocado, cucumber, poke vinaigrette, kennebec potato chips 14.50

ROASTED BRUSSEL SPROUTS

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

ACORN 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 20 | GF

GRILLED SOY-TAHINI RUBBED HANGER STEAK

Arugula & little gem lettuces, roasted cauliflower, crispy shallots, toasted pumpkin seeds, aji amarillo-yogurt sauce, herbed-muscateel 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

Arugula, quinoa, acorn squash, roasted cauliflower, toasted hazelnuts, vegan feta, cider vinaigrette 16 | GF,VG, V

SOUPS & SALADS

LITTLE GEMS LETTUICES

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 Zerah

SANDWICHES, ETC.

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

SNAKE RIVER FARMS WAGYU BURGER

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

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

SLOW BRAISED BONELES S SHORT RIB SANDWICH

roasted Alba mushrooms, Swiss cheese, baguette, Burgundy dipping jus, handcut fries 17.50

GRILLED SOY-TAHINI RUBBED HANGER STEAK FRITES

chimichuri, arugula & truffled hand cut fries 29

ADD A GRILLED PROTEIN

MARY'S CHICKEN BREASTWILD PRAWNS (4) KING SALMON

SOY-TAHINI RUBBED HANGER STEAK

BIRD HOUSE HOT 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

2019 DOMAINE DE BEAUPRE

Coteaux d'Aix en Provence, France 10 | 14 | 40



WHITE 6oz | 9oz | BTL

RIESLING

2017 VON WINNING

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

2019 GOBELSBURG

Kamptal, Austria 10 | 14 | 40

SAUVIGNON BLANC

2019 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

2018 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

2018 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

2018 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

CAMPALE CHIANTI

Chianti Colli Senesi, Italy 11 | 15 | 44

2016 CA'MACANDA

"Promis", Super Tuscan, Tuscany, Italy 75

MALBEC

2019 SIETE FINCAS

Mendoza Argentina 10 | 14 | 40

CABERNET SAUVIGNON

2018 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