

LUNCH



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

KUMIAI

Baja CA | crisp saltiness & sweet finish
4 | 24 | 48

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

POINT REYES BAY BLUE

Point Reyes, CA, honeyed walnuts, pasteurized cow's milk, earthy & sweet with a salted caramel finish

FROMAGER D'AFFINOIS BREBICET

France, fresh strawberry jam, pasteurized sheep's milk, brie style, rich, buttery & creamy

HONEY BEE GOUDA

Holland, port soaked apricots, pasteurized goat's milk, smooth, cashew-like nutty sweetness

MONDAY NIGHT SPECIAL

Available after 5pm

MONDAY FISH FRY

Buttermilk battered local cod served with hand cut fries, cole slaw & remoulade sauce 21.

BITES

MARINATED CASTELVETRANO OLIVES

Lemon and herbs 6 | GF,V,VG

SPICED ALMONDS 5 | GF,V

SB ORIGINALS

RACHAEL'S MARK 13

Buffalo Trace Bourbon, balsamic macerated peaches, demerara, lemon, old fashion bitters

FARM FRESH 12

Strawberry puree, lemon, demerara, Wheatley Vodka, Angostura bitters, Peychaud's bitters

GOLD RUSH 13.50

Tito's Vodka, Domaine Canton, yellow watermelon, lemon, ginger syrup, basil,

FRESH START 12

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

THIRD FLIGHT 12

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

DEVIL'S MEDICINE 12

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

TWISTED OLD PAL 13

Bulleit Rye, Campari, Carpano Antica, St. George Absinthe, orange twist

OUT OF BOUNDS 13.5

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

CRAFTED MOCKTAILS N/A

STRAWBERRY SPRITZ 7

Strawberry puree, lemon, demerara, 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 15.75

"KFC" KOREAN FRIED CHICKEN WINGS

Crispy Mary's chicken wings, spicy apricot glaze, sesame seeds, cool herbed dipping sauce 14.25

DUROC PORK & VEAL MEATBALLS

Calabrian chile tomato sauce, basil, Parmesan, grilled bread 13.95

AVOCADO BRUSCHETTA

Pickled sweet peppers, crispy shallots, sea salt 12.95 | V

KING SALMON TARTARE

Avocado, cucumber, poke vinaigrette, kennebec potato chips 14.50 | DF

SEARED RARE SASHIMI GRADE AHI TOSTADAS

Cannellini bean puree, avocado crème fraiche, watermelon radish slaw, yuzu vinaigrette 18.75 GF

STEAMED 3/4 POUND OF PEI MUSSELS

Coconut milk-vadouvan sauce, grilled bread 16.95 DF

F

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

RUSTIC BOWLS

TODAY'S GRILLED KING SALMON SPECIAL

Local Hook & Line caught 18

GRILLED SOY-TAHINI RUBBED NEW YORK STEAK

Arugula, peach, balsamic vinaigrette, crispy shallots, blue cheese crema 18.95

GRILLED WILD PRAWNS

Organic polenta, wild mushroom ragout 19.75 | GF

GRILLED MARY'S CHICKEN BREAST

Little Gems lettuces, farro, English peas, corn, cherry tomato, feta, avocado crema, basil vinaigrette 16.50

VEGAN SUPER FOOD BOWL

Hummus smear, heirloom tomatoes, cucumber, cracked bulgur wheat, parsley, mint, vegan feta, pine nuts, lemon vinaigrette 16 | VG, V

SOUPS & SALADS

LITTLE GEMS LETTUCES

Blue cheese, red onion, walnuts, balsamic vinaigrette 12 | V

ARUGULA

Chile flakes, lemon, extra virgin olive oil, parmesan 8 | V,GF

TODAY'S SOUP 9.50

BIRD HOUSE HOT SAUCE 2

Our house fermented pepper sauce

SANDWICHES, ETC.

TODAYS PASTA SPECIAL AQ

PETRALE SOLE

Garlic mashed potatoes, Blue Lake beans, lemon caper sauce 27

SNAKE RIVER FARMS WAGYU BURGER

Challah roll, lettuce, tomato, onion, housemade pickles & handcut fries 16

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 17.50

SLOW BRAISED SHORT RIB SANDWICH

Roasted alba mushrooms, swiss cheese, baguette, burgundy dipping jus, hand cut fries 17.95

FRIED MARY'S CHICKEN BREAST & BUTTERMILK BISCUIT SLIDERS

Red pepper jelly, cheddar cheese, garlic aioli, napa slaw, kennebec chips 16.95

GRILLED SOY-TAHINI RUBBED NEW YORK STEAK FRITES

Chimichurri, truffled hand cut fries & arugula salad 36

ADD A GRILLED PROTEIN

MARY'S CHICKEN BREAST 8.50

WILD PRAWNS (4) 1.50

KING SALMON 16

WINE



TAP 6oz | 9oz | 18oz

2019 AZUR ROSE
Syrah & Grenach, Napa Valley
12 | 18 | 34

2018 TREFETHEN CHARDONNAY
Napa Valley, Oak Knoll
12.5 | 18.5 | 36

OLD VINE RED
Zinfandel, Syrah, Petite Syrah
Marietta Cellars, Geyserville 12 | 18 | 34

2017 MONTICELLO VINEYARDS PINOT NOIR
Napa Valley, Oak Knoll
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

ANDREOLA "VÉRV" PROSECCO N.V.
Treviso, Veneto, Italy 10 | 14 | 40

**CHAMPAGNE LOMBARD EXTRA BRUT
PREMIER CRU**
France 72

ROSÉ 6oz | 9oz | BTL
SYRAH/GRENACHE - ROSE

2019 CHÂTEAU PARADIS
Coteaux d'Aix en Provence, France 12 | 17 | 48

2019 AZUR ROSE (TAP)
Syrah & Grenach, Napa Valley
12 | 18 | 34



WHITE 6oz | 9oz | BTL

RIESLING
2019 VON WINNING
Germany 12 | 17 | 48

PINOT GRIGIO
2019 ST MICHAEL-EPPAN
Alto Adige, Italy 13 | 19 | 52

SANCERRE
2020 DOMAINE DE LA VILLAUDIÈRE
Sancerre, France 14 | 21 | 56

GRÜNER VELTLINER
2019 GOBELSBURG
Kamptal, Austria 10 | 14 | 40

VERMENTINO
2019 CANTINE DOLIANOVA VERMENTINO
Sardegna, Italy 11.50 | 17.50 | 46

SAUVIGNON BLANC
2020 TINPOT HUT
Marlborough, New Zealand 12 | 17 | 48

2018 LONG MEADOW RANCH
Napa Valley 13 | 18 | 52

CHARDONNAY
2017 DOMAINE SERENE
Evenstad Reserve, Dundee Hills, Oregon 118

2019 STAGS' LEAP
Napa Valley 15 | 21 | 60

2018 JORDAN
Russian River Valley, Sonoma 58

2017 FOXEN
Bien Nacido Vineyard, Santa Maria Valley 68

2018 FAR NIENTE
Napa Valley 103

2018 MINER
Napa Valley 64

2018 RAMEY
Russian River, Sonoma 67

2019 ROMBAUER
Carneros 18 | 25 | 76

RED 6oz | 9oz | BTL

PINOT NOIR
2019 PRENDO
Tramin, Italy 36

2019 OCCIDENTAL
Sonoma coast 88

2018 FAILLA
Willamette Valley, Oregon 68

2018 BALLETO
Russian River 14 | 19.5 | 56

2018 OMEN
Oregon 12.5 | 17.25 | 50

2018 ETUDE
Grace Benoist Ranch Estate, Carneros 66

2018 SEA SMOKE "SOUTHING"
St. Rita Hills, CA 175

ZINFANDEL
2019 BEDROCK
Old Vine, California 12 | 17 | 48

MERLOT/SYRAH/SANGIOVESE
2017 DONATI MERLOT
Central coast 12 | 17 | 48

**2016 MORISFARMS MORELLINO DI
SCANSANO**
Tuscany, Italy 14.50 | 21.25 | 58

2018 CA'MARCANDA
"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

2017 BUEHLER VINEYARDS
Napa Valley 56

2017 HOOK & LADDER
"Los Amigos Ranch" Chalk Hill 15 | 21 | 60

2018 MAD HATTER
Napa Valley 74

2018 SCATTERED PEAKS
Napa Valley 18 | 25 | 72

2015 JORDAN
Alexander Valley, Sonoma 104

2016 SILVER OAK
Alexander Valley, Sonoma 132

CABERNET FRANC
2017 MONTICELLO VINEYARDS
Napa Valley, Oak Knoll 56