

LUNCH



OYSTERS

All come with herb Mignonette & fresh horseradish cocktail sauce

each | 1/2 dozen | 1 dozen

FANNY BAY

British Colombia | sweet & salty, cucumber finish 3 | 18 | 36

KUSSHI

British Colombia | meaty with a bright and intense cucumber finish 4 | 24 | 48

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

ARTISANAL CHEESES

6.50 each | All Three 18

BIG ROCK BLUE

Paso Robles, CA, honeyed walnuts, pasteurized cow's milk, mild, savory with hints of fresh butter

FROMAGER D'AFFINOIS BREBICET

France, pear jam, pasteurized sheep's milk, brie style, rich & buttery

CAMPO DE MONTALBAN

Spain, port soaked apricots, pasteurized sheep, goat & cow milk, mild buttery with notes of nuts

MONDAY NIGHT SPECIAL

Available after 5pm

MONDAY FISH FRY

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

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V | vegetarian | Social Bird uses local, sustainable, and natural ingredients whenever possible.
VG | vegan
GF | gluten free
DF | Dairy free

BITES

MARINATED CASTELVETRANO OLIVES

Lemon and herbs 6 | GF,V,VG

SPICED ALMONDS 5 | GF,V

SB ORIGINALS

ROSE & MAESTRO 15

An unlikely couple that was meant to be. A world apart but delightful together

Four Roses Small Batch Bourbon, Diplomatico Rum, Yellow Chartreuse, ginger-honey syrup, lemon, Angastura bitters, orange twist

SLIP & FALL 13.50

Wheatley Vodka, Duc de Loussac Armagnac, St. Elizabeth Allspice Dram, lemon, apple cider, cinnamon sage syrup, apple slice

FARM FRESH 12

Pear puree, lemon, cinnamon-sage syrup, Wheatley Vodka, Angostura bitters, Peychaud's bitters,lemon wheel

FRESH START 12

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

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

CRAFTED MOCKTAILS N/A

FALL PEAR SPRITZ 7

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 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 red onions, sea salt 12.95 | V

WILD KING SALMON TARTARE

Avocado, cucumber, poke vinaigrette, kennebec potato chips 16.50 | 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

TRUFFLED HAND CUT FRIES aioli 7.95 | V

RUSTIC BOWLS

TODAY'S GRILLED WILD KING SALMON SPECIAL 24

BRANDT BEEF PRIME BAVETTE STEAK

Arugula, roasted carrots, aji sauce, crispy onions, toasted pumpkin seeds herbed-muscatel vinaigrette 19.95

GRILLED WILD PRAWNS

Organic polenta, wild mushroom ragout 19.75 | GF

GRILLED MARY'S CHICKEN BREAST

Arugula, endive, pears, grapes, shaved fennel, toasted almonds, blue cheese, cider vinaigrette 16.50

VEGAN SUPER FOOD BOWL

Little Gems & arugula, quinoa, roasted beets, apples, avocado, toasted hazelnuts, vegan feta, sherry 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, seasonal vegetable, 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

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

MEDITERRANEAN LOCAL GRASS FED LAMB SLIDERS

Marin Sun farms grass fed lamb, challah rolls, feta, cucumber yogurt sauce, tomato, arugula, hand cut fries 18.95

BRANDT BEEF PRIME BAVETTE STEAK FRITES

Grilled soy-tahini rubbed Bavette steak, chimichurri, truffled hand cut fries & arugula salad 34

ADD A GRILLED PROTEIN

MARY'S CHICKEN BREAST 8.50

WILD PRAWNS (4) 13.50

KING SALMON 16

Executive Sous Chef, Carmelo Aragon, Chefs/Owners, Esin & Curtis deCarion
General Manager, Rachael Kruse

WINE



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

**2020 PRATSCH ROSE**

Organic, Austria  
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

**2020 DOMAINE LE GALANTIN**

Bandol, France 13.50 | 20 | 54

**2020 PRATSCH ROSE (TAP)**

Organic, Austria  
12 | 18 | 34

**2019 CHÂTEAU PARADIS**

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



**WHITE** 6oz | 9oz | BTL

**RIESLING**

**2019 VON WINNING**

Germany 12 | 17 | 48

**PINOT GRIGIO**

**2020 ST MICHAEL-EPPAN**

Alto Adige, Italy 13 | 19 | 52

**SANCERRE**

**2019 DOMAINE AUCHÈRE**

Sancerre, France 14 | 21 | 56

**GRÜNER VELTLINER**

**2020 GOBELSBURG**

Kamptal, Austria 10 | 14 | 40

**VERMENTINO**

**2019 CANTINE DOLIANOVA VERMENTINO**

Sardegna, Italy 11.50 | 17.50 | 46

**ALBARINO**

**2020 MONTE PIO "O CONTO" ALBARINO**

Rias Baixas, Spain 11 | 16.50 | 44

**SAUVIGNON BLANC**

**2020 TINPOT HUT**

Marlborough, New Zealand 12 | 17 | 48

**2019 LONG MEADOW RANCH**

Napa Valley 13 | 18 | 52

**CHABLIS**

**2019 DOMAINE GUEGUEN**

Chablis, France, 65

**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

**2018 FAR NIENTE**

Napa Valley 103

**2018 MINER**

Napa Valley 64

**2018 RAMEY**

Russian River, Sonoma 67

**2020 ROMBAUER**

Carneros 18 | 25 | 76

**RED** 6oz | 9oz | BTL

**PINOT NOIR v**

**2018 BALLETO**

Russian River 14 | 19.5 | 56

**2018 HITCHING POST**

Santa Barbara 16 | 24 | 64

**2019 PRENDO**

Tramin, Italy 36

**2019 OCCIDENTAL**

Sonoma coast 88

**2017 LAFOND**

Sta. Rita Hills, Santa Barbara, California 62

**2019 SIDURI**

Willamette, OR 65

**2019 FAILLA**

Willamette Valley, Oregon 68

**2018 ETUDE**

Grace Benoist Ranch Estate, Carneros 66

**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**

**2020 SIETE FINCAS**

Mendoza Argentina 10 | 14 | 40

**CABERNET SAUVIGNON**

**2019 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

**2016 JORDAN**

Alexander Valley, Sonoma 104

**CABERNET FRANC**

**2018 MONTICELLO VINEYARDS**

Napa Valley, Oak Knoll 56