



OYSTERS

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

PICKERING PASSAGE

WA | medium brine with bright 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's 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.

V | vegetarian
VG | vegan
GF | gluten free
DF | Dairy free

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

BITES

MARINATED CASTELVETRANO OLIVES

Lemon and herbs 6 | GF,V,VG

SPICED ALMONDS 5 | GF,V

SB ORIGINAL

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, Angostura bitters, orange twist

FARM FRESH 12

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

SLIP & FALL 13.50

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

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

THIRD FLIGHT 12

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

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 ROMESCO

Head off, peeled, just the tail on, Romesco sauce, herbed salsa verde 14.75 | DF

"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, Parmesan, grilled bread 13.95

AVOCADO BRUSCHETTA

Pickled sweet peppers, crispy red onions, sea salt 12.95 | V

SEARED RARE SASHIMI GRADE AHI TOSTADAS

Cannellini bean puree, avocado crème fraiche, watermelon radish slaw, yuzu vinaigrette 18.95

GRILLED SPANISH OCTOPUS

Aleppo-herb salsa, chorizo, marble potatoes, fennel puree 17.50 | GF

STEAMED 3/4 POUND OF PEI MUSSELS

Coconut milk-vadouvan sauce, grilled bread 16.95 | DF

WILD PRAWNS & POLENTA

Organic polenta, wild mushroom ragout 19.75 | GF

WILD KING SALMON TARTARE

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

TRUFFLED HAND CUT FRIES Aioli 7.95 V | DF

SOUPS & SALADS

TODAY'S SOUP 9.50

LITTLE GEMS LETTUCES

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

ARUGULA

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

PRODUCE

Great for sharing or making your own supper

ROASTED BABY CARROTS

Aji Amarillo-yogurt sauce, pumpkin seeds 9.50 | V, GF

CRISPY BRUSSELS SPROUTS

Calabrian chile aioli 9.50 | V, DF

BAKED MEDITERRANEAN CECI BEANS

Harissa, vegan feta cheese 9.50 | V, VG, GF

ROASTED ORGANIC BEETS

Avocado crema, feta, parsley-almond salsa verde 9.50 | V, GF

KABOCHA SQUASH

Toasted hazelnuts, sage brown butter, parmesan 9.50 | V, GF

BIRD HOUSE HOT SAUCE 2

Our house fermented pepper sauce

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

MAINS

GRILLED WILD KING SALMON SPECIAL 36.

DUROC PORK CHOP

Sweet potato puree, sauteed spinach, port reduction, apple chutney 27.50 | GF

ROASTED MARY'S HALF CHICKEN

Semi-boned, spiced marble potatoes, broccoli romanesco, carrot puree, herbed salsa verde 25 | GF

SLOW BRAISED BONELESS SHORT RIB

Organic polenta, mushroom ragout, baby carrots, Burgundy sauce 29 | GF

BRANDT BEEF PRIME BAVETTE STEAK FRITES

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

BURGER & SLIDERS

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

FRIED MARY'S CHICKEN BREAST SLIDERS

Buttermilk biscuits, 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



TAP 6oz | 9oz | 18oz

2020 PRATSCH ROSE

Organic, Austria
12 | 18 | 34

2018 TREFETHEN CHARDONNAY

Napa Valley, Oak Knoll
12.5 | 18.5 | 36

2019 POZZAN ANNABELLA

Cabernet Sauvignon
Napa Valley 13 | 19.5 | 39

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

2020 DOMAINE LE GALANTIN

Bandol, France 13.50 | 20 | 54

2020 PRATSCH ROSE (TAP)

Organic, Austria
12 | 18 | 34



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 11 | 16 | 44

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

CORKAGE \$25 PER 750ML

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

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

Santa 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

2019 SEA SMOKE "SOUTHING"

St. Rita Hills, CA 198

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 SANGIOVESE

Tuscany, Italy 14.50 | 21.25 | 58

2018 CA' MARCANDA

"Promis", Super Tuscan, Tuscany, Italy 75

2018 PRIDE MERLOT

Napa Valley 90

MALBEC

2019 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

2018 TREFETHEN

Oak Knoll, Napa Valley 85

2016 JORDAN

Alexander Valley, Sonoma 104

CABERNET FRANC

2018 MONTICELLO VINEYARDS

Napa Valley, Oak Knoll 56