



## OYSTERS

All come with herb Mignonette & fresh horseradish cocktail sauce

### SAMPLE MENU. ITEMS SUBJECT TO CHANGE

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

## ARTISANAL CHEESES

7 each | All Three 20

### POINT REYES BAY BLUE

California, honeyed walnuts, pasteurized cow's milk, rustic, sweet & creamy

### SAINT ANDRÉ

France, fresh strawberry jam, pasteurized cow's milk, buttery, dense & rich

### CAMPO DE MONTALBAN

Spain, port soaked apricots, pasteurized cow, goat and sheep milk, aged for 5 months, complex & nutty

## SPECIALS

Available after 5pm

### TODAY'S KING SALMON SPECIAL AQ

### MONDAY'S FISH FRY (Available only Mondays)

Buttermilk battered Local Cod served with hand cut fries, cole slaw & remoulade sauce 23.

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 7 | GF,V,VG

### CHILE SPICED ALMONDS 6 | GF,V

## SB ORIGINAL

### DANCING DOG 15

Rittenhouse Rye, St. Germaine Elderflower liqueur, Bigalet China China, and Dolin Dry Vermouth, Angostura bitters, orange twist

### GINETIC CODE 13

City of London Gin, Amaro Cio Ciaro, Combier, Amaretto, lemon juice, lime juice, ginger-honey, orange twist

### FARM FRESH 12.5

Wheatley Vodka, strawberry puree, lemon, demerara, Angostura bitters, Peychaud's bitters, lemon wheel

### DEVIL'S MEDICINE 12.5

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

### OUT OF BOUNDS 14

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

## CRAFTED MOCKTAILS N/A

### STRAWBERRY SPRITZ 7.5

Strawberry puree, lemon, demerara, sparkling water

### NORTHSIDE COLLINS 7.5

Grapefruit juice, gum syrup, muddled mint & cucumber, sparkling water

### MISS NIGHTINGALE 7.5

Hibiscus, lime, cinnamon-sage syrup, sparkling water

Executive Sous Chef, Carmelo Aragon, Chefs/Owners, Esin & Curtis deCarion  
General Manager, Julie Boisen

## FOR SHARING

### GRILLED WILD PRAWNS ROMESCO

Head off, peeled, just the tail on, Romesco sauce, herbed salsa verde 17.5 | DF contains almonds

### "KFC" KOREAN FRIED CHICKEN WINGS

Crispy Mary's chicken wings, spicy apricot glaze, sesame seeds, cool herbed dipping sauce 14.95

### BEELER'S DUROC PORK & VEAL MEATBALLS

Calabrian chile tomato sauce, Parmesan, grilled bread 14.5

### AVOCADO BRUSCHETTA

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

### BLACKENED LOCAL COD TOSTADAS

Cannellini bean puree, avocado crème fraiche, watermelon radish slaw, yuzu vinaigrette 17.95

### DI STEFANO BURRATA

Balsamic macerated strawberries, basil-Arbequina olive oil, maldon salt, micro basil, crostinis 17.5 | V

### GRILLED SPANISH OCTOPUS

Aleppo-herb salsa, chorizo, marble potatoes, fennel puree 18.5 | GF

### STEAMED 3/4 POUND OF PEI MUSSELS

Coconut milk-vadouvan sauce, grilled bread 18 | DF

### PRAWNS & POLENTA

Organic polenta, wild mushroom ragout 19.75 | GF

### KING SALMON TARTARE

Avocado, cucumber, poke vinaigrette, hand cut chips 16.5 | DF

### TRUFFLED HAND CUT FRIES Aioli 8.5 | V, DF

### BIRD HOUSE HOT SAUCE 2

Our house fermented pepper sauce DF, VG, V GF

## SOUPS & SALADS

### TODAY'S SOUP 9.5

### LITTLE GEMS LETTUCES

Danish blue cheese, red onion, walnuts, balsamic vinaigrette 12 | V,GF

### ARUGULA

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

## PRODUCE

Great for sharing or making your own supper

### ROASTED ORGANIC BEETS

Avocado crema, feta, parsley-almond salsa verde 12.5 | V, GF

### BLISTERED SHISHITO PEPPERS

Lime-yogurt sauce, ricotta salata, maldon salt 11 | V

### LOCAL CORN SUCCOTASH

Roasted red peppers, fava beans. tarragon 11.5 | V, GF

### CRISPY CAULIFLOWER

Gremolata, harissa creme fraiche 11 | V

### SAUTEED SPINACH

Garlic, lemon arbequina olive oil, pine nuts, currants 10 | V, GF, VG DF

## ADD A GRILLED PROTEIN

### MARY'S CHICKEN BREAST 9

### WILD PRAWNS (4) 15.75

### KING SALMON 16

## MAINS

### RISOTTO

Alba mushrooms, english peas, black truffle puree, parmesan, chives 22 | V available vegan  
Add Grilled Salmon 36

### BEELER'S DUROC PORK CHOP

Cheddar-chive polenta cake, spinach, peach-ginger jam, rosemary red wine sauce 32.5

### ROASTED MARY'S HALF CHICKEN

Semi-boned, local corn puree, roasted marble potatoes, asparagus, cherry tomato confit, corn, basil salsa verde 26 | GF

### SLOW BRAISED BONELESS SHORT RIB

Organic polenta, mushroom ragout, baby carrots, burgundy sauce 32 | GF

### BRANDT BEEF PRIME BAVETTE STEAK FRITES

Grilled soy-tahini rubbed Prime Bavette steak, chimichurri, truffled hand cut fries & arugula salad 36

## BURGER & SLIDERS

### SNAKE RIVER FARMS WAGYU BURGER

Challah roll, lettuce, tomato, onion, housemade pickles & hand cut fries 17

**Add avocado 2.75 | cheese 2.5 | Hobbs bacon 4.5 | over easy farm egg 3**

### FRIED MARY'S CHICKEN BREAST & BUTTERMILK BISCUIT SLIDERS

Buttermilk biscuits, red pepper jelly, cheddar cheese, garlic aioli, Napa slaw, hand cut chips 17.5

### LOCAL DIXON MEDITERRANEAN LAMB SLIDERS

Challah rolls, feta, cucumber yogurt sauce, tomato, arugula, hand cut fries 18.95

WINE



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

**2021 ROBERT HALL SAUVIGNON BLANC**

Paso Robles 11 | 16.5 | 31

**2020 TREFETHEN CHARDONNAY**

Napa Valley, Oak Knoll  
12.5 | 18.50 | 36

**2019 MONTICELLO VINEYARDS**

Pinot Noir  
Napa Valley, Oak Knoll 12 | 18 | 34

**2020 POZZAN ANNABELLA**

Cabernet Sauvignon  
Napa Valley 13 | 19.5 | 39

**SPARKLING** 6oz | 9oz | BTL

**BRUT ROSÉ RIBEAUVILLÉ**

Crémant d'Alsace, France 12 | 18 | 48

**BRUT EXCELLENCE SCHARFFENBERGER**

Mendocino County 13 | 19.5 | 52

**ANDREOLA AKELUM PROSECCO N.V.**

Treviso, Veneto, Italy 10 | 15 | 40

**CHAMPAGNE LOMBARD EXTRA BRUT  
PREMIER CRU**

France 72

**ROSÉ** 6oz | 9oz | BTL

**2020 DOMAINE RIMAURESQ CRU CLASSE**

Cotes de Provence, France 12 | 18 | 48

**2022 DOMAINE LE GALANTIN**

Bandol, France 15 | 22.5 | 60



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

**RIESLING**

**2021 VON WINNING**

Germany 13 | 18 | 48

**PINOT GRIGIO**

**2021 KELLEREI CANTINA**

Alto Adige, Valle Isarco Italy 13.50 | 20 | 54

**GRÜNER VELTLINER**

**2021 GOBELSBURG**

Kamptal, Austria 12 | 18 | 48

**VERMENTINO**

**2021 CANTINE DOLIANOVA NEALI**

Sardegna, Italy 12.5 | 18.75 | 50

**SAUVIGNON BLANC**

**2022 TINPOT HUT**

Marlborough, New Zealand 12.5 | 18.75 | 50

**SANCERRE**

**2022 DOMAINE AUCHÈRE**

Sancerre, France 15.50 | 23 | 62

CORKAGE \$25 PER 750ML

**ALBARINO**

**2021 MONTE PIO "O CONTO" ALBARINO**

Rias Baixas, Spain 12.5 | 18.75 | 50

**CHABLIS**

**2021 FAMILLE GUEGUEN**

Chablis, France 65

**2019 DOMAINE BARAT**

Chablis, France 56

**CHARDONNAY**

**2018 DOMAINE SERENE**

Evenstad Reserve, Dundee Hills, Oregon 135

**2020 JORDAN**

Russian River Valley, Sonoma 58

**2019 MINER**

Napa Valley 77

**2020 RAMEY**

Russian River, Sonoma 67

**2020 RUSACK**

Santa Maria, Santa Barbara 12 | 18 | 48

**2021 ROMBAUER**

Carneros 18 | 27 | 72

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

**PINOT NOIR**

**2020 HITCHING POST "CORK DANCER"**

Santa Barbara 16 | 24 | 64

**2020 BALLETO**

Russian River 14 | 21 | 56

**2021 PRENDO**

Tramin, Italy 36

**2021 OCCIDENTAL**

Sonoma coast 88

**2019 LAFOND**

Santa Rita Hills, Santa Barbara, California 64

**2021 SIDURI**

Willamette, OR 68

**2021 FAILLA**

Sonoma Coast, CA 68

**2020 SEA SMOKE "TEN"**

St. Rita Hills, CA 198

**MALBEC / TEMPRANILLO**

**2021 SIETE FINCAS MALBEC**

Mendoza Argentina 10 | 15 | 40

**2019 VALAGUA TEMPRANILLO**

Rioja Spain 11 | 16.5 | 44

**MERLOT/SYRAH/SANGIOVESE**

**2019 DONATI MERLOT**

Central coast 12.50 | 18.75 | 50

**2019 MORISFARMS MORELLINO DI  
SCANSANO SANGIOVESE**

Tuscany, Italy 15.50 | 23.25 | 62

**2019 CA' MARCANDA**

"Promis", Super Tuscan, Tuscany, Italy 125

**2019 PRIDE MERLOT**

Napa Valley 118

**2019 CHATEAU MOULIN DE LA  
GRANGERE GRAND CRU**

Saint-Émilion, France 55

**2016 POGGIO LANDI BRUNELLO DI  
MONTALCINO**

Tuscany, Italy 135

**2018 I LAURI LE PINCIAIE  
MONTEPULCIANO D'ABRUZZO**

Abruzzo, Italy 14.5 | 21.75 | 58

**2018 INALTO MONTEPULCIANO  
D'ABRUZZO**

Abruzzo, Italy 80

**CABERNET FRANC**

**2019 MONTICELLO VINEYARDS**

Napa Valley, Oak Knoll 56

**CABERNET SAUVIGNON**

**2021 TREANA**

Paso Robles 12.5 | 18.75 | 50

**2019 BUEHLER VINEYARDS**

Napa Valley 62

**2021 OLEMA**

Sonoma, CA 15 | 22.5 | 60

**2020 SCATTERED PEAKS**

Napa Valley 18 | 27 | 72

**2019 TREFETHEN**

Oak Knoll, Napa Valley 113

**2018 JORDAN**

Alexander Valley, Sonoma 116

**2018 SILVER OAK**

Alexander Valley, Sonoma 152

**ZINFANDEL**

**2021 BEDROCK**

Old Vine, California 12 | 18 | 48

**2021 BACA DOUBLE DUTCH**

Dusi Vinyard, Paso Robles, CA 45

**2020 RIDGE PAGANI RANCH**

Sonoma, CA 80