



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

MONDAY NIGHT SPECIAL

Available after 5pm

MONDAY FISH FRY

Buttermilk battered local cod served with hand cut fries, cole slaw & remoulade sauce 23.

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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 Ciario, 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 Ciario, 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

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

MISS NIGHTINGALE 7.5

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 17.5 | DF

"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, basil, Parmesan, grilled bread 14.5

AVOCADO BRUSCHETTA

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

KING SALMON TARTARE

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

DI STEFANO BURRATA

Balsamic macerated strawberries, basil-Arbequina olive oil, maldon salt, micro basil, crostinis 17.50 | V

BLACKENED LOCAL COD TOSTADAS

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

STEAMED 3/4 POUND OF PEI MUSSELS

Coconut milk-vadouvan sauce, grilled bread 18 DF

TRUFFLED HAND CUT FRIES aioli 8.5 | V

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

RUSTIC BOWLS

TODAY'S KING SALMON SPECIAL 24

BRANDT BEEF PRIME BAVETTE STEAK

Organic greens, roasted cauliflower, shiitake mushrooms, crispy onions, campo de montalban cheese, sherry vinaigrette 22

WILD PRAWNS & POLENTA

Organic polenta, wild mushroom ragout 19.75 | GF

GRILLED MARY'S CHICKEN BREAST

Red romaine lettuce, local corn, grilled summer squash, cherry tomatoes, ricotta salata, avocado crema, basil vinaigrette 17.5 | GF

VEGAN SUPER FOOD BOWL

Little Gems & arugula, quinoa, roasted beets & orange segments, avocado, toasted hazelnuts, vegan feta, beet-sherry vinaigrette 16.5 | GF, VG, V DF

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

ADD A GRILLED PROTEIN

MARY'S CHICKEN BREAST 9

WILD PRAWNS (4) 15.75

KING SALMON 16

MAINS

TODAYS PASTA SPECIAL AQ

RISOTTO

Alba mushrooms, english peas, black truffle puree, parmesan, chives 22 | V available vegan
Add Grilled Salmon 32

PETRALE SOLE

Garlic mashed potatoes, seasonal vegetable, lemon caper sauce 27

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

SLOW BRAISED SHORT RIB SANDWICH

Roasted alba mushrooms, swiss cheese, baguette, burgundy dipping jus, hand cut fries 19.95

FRIED MARY'S CHICKEN BREAST & BUTTERMILK BISCUIT SLIDERS

Buttermilk biscuits, red pepper jelly, cheddar cheese, garlic aioli, Napa slaw, hand cut chips 17.50

LOCAL DIXON MEDITERRANEAN LAMB SLIDERS

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 36

BIRD HOUSE HOT SAUCE 2

Our house fermented pepper sauce

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

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 72

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

CORKAGE \$25 PER 750ML