DRINK

COCKTAILS

HONEY, I DRUNK THE KIDS
cathead honeysuckle vodka, lemon, cucumber, mint, agave 11

LEGGO MY FUEGO
olmeca altos tequila, grapefruit, lime, muddled jalapeño, agave, rimmed with tajin 9

HOLLABACK GIRL
jm rhum agricole, banana cordial, tiki bitters, vanilla, pineapple, lime 10

HELLO DARKNESS MY OLD FRIEND 2.0
four roses bourbon, house blackberry mint shrub, fever tree ginger beer. 10

GREAT PEAR
blue coat gin, spiced pear, lemon, rosemary, sage 11

TWO OLD BIRDS
mitcher's rye whiskey, black walnut, maple, orange 12

PRAIRIE PUMPKIN
high west campfire bourbon, spiced pumpkin, vanilla, mole bitters, lemon 12

SUIT & TAI
bourbon, dry curacao, orgeat, elderflower, lemon, basil 11

THEM APPLES
four roses bourbon, apple cardamom shrub, allspice dram, apple cider 10

FLIPPIN BIRD
flippin bird gin, fever tree aromatic tonic, lime, elderflower 9
(100% of proceeds go to Susan G. Komen organization)

ICE ICE BABY

FROZEN CRAFT COCKTAILS 8
ask your server for today's frozen cocktails

BUBBLES&ROSÉ

FIGUIRÉ | *MÉDITERRANÉE* g. 10 b. 38
cabernet sauvignon, syrah, cinsault, grenache // provence, france

FIELD RECORDINGS | *FICTION* g. 13 b. 48
grenache // paso robles, california

JEAN CHARLES BOISSET | *NO. 69* g. 16 b. 60
cremant // burgundy, france

THE FABLEIST WINE CO b. 64
blanc de blanc // central coast, california

CANARD DUCHENE half. 50 b. 90
champagne // france

ZARDETTO 187 split 7
prosecco // italy

WHITES

LE P'TIT PAYSAN | *LA MAREA* g. 16 b. 60
albariño // monterey, california

MATTHAISON g. 14 b. 50
chardonnay // napa valley, california

COUSIÑO MACUL | *ISIDORA* g. 12 b. 45
sauvignon gris // maipo valley, chile

BROTTE | *ESPIRIT BARVILLE* g. 11 b. 42
grenache blanc // côtes du rhône, france

CLAUDE BRANGER g. 12 b. 45
muscadet sévre-et-maine // france

WEINGUT STADT KREMS g. 10 b. 38
grüner veltliner // kremstal, austria

VILLA WOLF g. 10 b. 38
pinot gris // pfalz, germany

UMANI RONCHI | *VELLODORO* g. 11 b. 42
pecorino // abruzzo, italy

VOUNI PANAYIA | *ALINA* g. 15 b. 54
xynisteri // cyprus

YALUMBA g. 12 b. 45
chardonnay // margaret river, australia

SANDY COVE g. 11 b. 42
sauvignon blanc // marlborough, new zealand

REDS

OSMOTE g. 14 b. 50
dechaunac // finger lakes, new york

EVENING LAND | SEVEN SPRINGS g. 17 b. 62
pinot noir // eola amity hills, oregon

GEHRICKE g. 15 b. 54
pinot noir // sonoma, california

BACCHUS g. 11 b. 42
cabernet sauvignon // california

ANDIS | *PAINTED FIELDS RED* g. 13 b. 48
cabernet, syrah, mourvedre, petit verdot // california

ALMARADA g. 10 b. 38
malbec // argentina

MAISON PASSOT | *REGNIE* g. 13 b. 48
gamay // beaujolais, france

PIERRE GALLARD | *OPERATION DRAGON* g. 14 b. 50
grenache, syrah // côtes du rhône, france

DONNAFUGATA | *SHERAZADE* g. 12 b. 45
nero d'avola // sicily, italy

CASA ROJO | *MUSSO* g. 11 b. 42
tempranillo // castilla-la mancha, spain

PAINTED WOLF | *THE DEN* g. 10 b. 38
pinotage // western cape, south africa

NON-ALCOHOLIC

GOLDA LAVENDER LEMONADE KOMBUCHA
16 oz can 6

GOLDA BLACKBERRY BASIL KOMBUCHA
16 oz can 6

RED HARE ROOT BEER
12 oz can 2

MEXICAN COKE
16 oz bottle 3

MEXICAN SPRITE
16 oz bottle 3

twobirds_taphouse

EAT

kitchen open till 10

SNACK & SHARE

MAPLE BACON POPCORN[gf]
bacon, maple sugar, candied pecans 5

FRIES[gf]
hand cut, smoked tomato aioli 5
• smother with warm pimento 4

DEVILED EGGS[gf]
smoked salt, chives, b&b pickles, candied bacon 6

HUMMUS
garbanzo bean roasted red pepper hummus, crudité, w/grilled pita 10

ROASTED BRUSSELS
roasted brussels sprouts, crispy pancetta, goat cheese, balsamic reduction 10

QUESO
pickled jalapeño, crispy garlic, micro cilantro, el milagro tortilla strips, grilled flour tortillas 8

CHARCUTERIE BOARD
benton's 18-month aged country ham, summer sausage, house pimento cheese, local artisan cheeses, pickled okra, pickled green beans, strawberry jam, crostini 20

POINT JUDITH CALAMARI
fried okra, peppadew peppers, smoked paprika aioli, chili honey, crispy garlic 12

WINGS[gf]
8 flash fried springer mtn farm wings, tossed in choice of house sauce (spicy teriyaki, hot buffalo, bbq), carrots, celery 12
• choice of ranch or blue cheese

*THESE FOODS ARE COOKED TO ORDER. COMSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

for parties of 6 or more, a 20% gratuity will be added

MAINS

VEGETABLE BOARD[gf]
selection of seasonal roasted vegetables, herb goat cheese cream, chili honey 15

TERIYAKI BOWL*
jasmine rice, teriyaki chicken, carrots, red peppers, edamame, bean sprouts, scallions, cilantro, peanut crunch, fried egg, scallion soy dressing 15

CAJUN GUMBO
cajun brown roux with shrimp, chicken, andouille, and cajun spices 19

SCHNITZEL
hand breaded pounded pork loin, georgia apples, shaved vidalia onions, roasted fingerling potatoes, arugula, mustard cream sauce 17

CHEESESTEAK
shaved sirloin, sauteed peppers and onions, white american cheese, hoagie roll (w/fries) 15

THE ANGRY BIRD
springer mtn farm "hot" fried chicken breast, pimento, b&b pickles, brioche bun (w/fries) 14

THE BURGER*
stone mtn cattle grass fed beef (pink or done), smoked gouda, peppered bacon, thin-sliced apple, pickled shallots, arugula, duke's, brioche bun (w/fries) 14
•add a sunny side up egg* 1

SALADS

APPLE SALAD
mixed greens, apples, candied pecans, dried cranberry, blue cheese crumbles, cider vinaigrette 12
• add chicken (grilled)* 5

KALE & FARRO SALAD
farro, kale, radicchio, roasted butternut squash, goat cheese, pepitas, golden raisins, sherry vinaigrette 13
• add chicken (grilled)* 5

SIDE SALAD
chopped gem lettuce, arcadian mixed lettuce, shredded carrot, cherry tomato, cucumber 5
• choice of ranch, blue cheese, or house vinaigrette

WOOD-FIRED PIZZA**

MARGHERITA CLASSIC
tomato sauce, house mozz, basil 11

AMATRICIANA
smoky tomato-bacon sauce, mozz, provolone, parmigiano reggiano, calabrian chilis, oregano 13

SWEET CHEESUS
mozz, provolone, ricotta, chili honey 11

YOU ARE MY EVERYTHING
tomato sauce, mozz, provolone, house italian sausage, pepperoni, red & green peppers, vidalia onions, castelvetrano olives, sliced romas 16

SHROOM GOES THE DYNAMITE
smoky tomato sauce, house mozz, pepperoni, mushroom trio 15

THE ITALIAN MOZZ
smoky tomato sauce, house mozz, house italian sausage, roasted red peppers 14

CIRCLE OF LIFE
roma tomato, roasted red peppers, roasted eggplant, sweet onion, fresh basil, fresh mozz, parm, white wine garlic tomato sauce 14

STEAK A CHANCE ON ME
beef filet, gorgonzola, caramelized onion, garlic confit, parmesan, arugula, cracked pepper, balsamic reduction 16

DESSERTS

RICOTTA DONUT HOLES
high road creamery bourbon burnt sugar ice cream, dark chocolate/nitro stout ganache, dulce de leche 8

TODD'S MOM'S GOOEY BUTTER COOKIE CAKE
gooey butter cake, fresh raspberries, raspberry coulis, powdered sugar 9
(a st. louis specialty courtesy of chef todd's mother)

****all pizzas are made with a naturally leavened dough using a starter that is six years old and counting.**