

# DRINK

## COCKTAILS

### HONEY, I DRUNK THE KIDS

cathead honeysuckle vodka, lemon, cucumber, mint, agave 11

### LEGGO MY FUEGO

tapatio tequila, grapefruit, lime, muddled jalapeño, agave, rimmed with tajin 10

### HELLO DARKNESS MY OLD FRIEND 2.0

four roses bourbon, house blackberry mint shrub, fever tree ginger beer 10

### TWO OLD BIRDS

mitcher's rye whiskey, black walnut, maple, orange 12

### GET FIGGY WITH IT

house infused ketel one vodka, vanilla, cinnamon, fig, lemon, sparkling wine 13

### GREAT PEAR

fords gin, spiced pear, rosemary, lemon 11

### SHE'S MY CHERRY RYE

rittenhouse rye whiskey, carpano antica, tart cherry 11

### THEM APPLES

bourbon, allspice dram, apple, cardamom, atlanta hard cider 12

## BUBBLES & ROSÉ

FIGUIÈRE | *MÉDITERRANÉE* g. 10 b. 38

cabernet sauvignon, syrah, cinsault, grenache // provence, france

TWO BIRDS ONE STONE g. 10 b. 38

cinsault // france

JEAN CHARLES BOISSET | *NO. 69* g. 16 b. 60

cremant de bourgogne // burgundy, france

CLETO CHIARLI g. 13 b. 48

lambrusco // 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

THE WONDERLAND PROJECT g. 15 b. 54

chardonnay // sonoma, california

YALUMBA g. 12 b. 45

chardonnay // australia

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

SANDY COVE g. 12 b. 45

sauvignon blanc // new zealand

WEINGUT STADT KREMS g. 10 b. 38

grüner veltliner // kremstal, austria

VILLA WOLF g. 10 b. 38

pinot gris // pfalz, germany

FRESCOBALDI | *POMINO* g. 12 b. 45

pinot bianco, chardonnay // italy

OCONE | *BOZZOVICH BIANCO* g. 14 b. 50

falanghina, fiano, greco // campania, italy



## REDS

G.D. VAJRA g. 15 b. 54

nebbiolo // piedmont, italy

BELLE PENTE b. 68

pinot noir // willamette valley, oregon

GEHRICKE g. 15 b. 54

pinot noir // sonoma, california

BROADSIDE | *MARGARITA VINEYARD* g. 13 b. 48

cabernet // paso robles, california

BACCHUS g. 11 b. 42

cabernet sauvignon // california

ANDIS | *PAINTED FIELDS* g. 13 b. 48

cabernet sauvignon, cabernet franc, malbec //california

ALMARADA g. 12 b. 45

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

## NON-ALCOHOLIC

GOLDA KOMBUCHA |

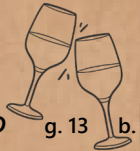
peach ginger  
blackberry basil  
16 oz can 6

RED HARE ROOT BEER

12 oz can 2

MEXICAN COKE OR SPRITE

16 oz bottle 3



# EAT

kitchen open till 10

## SNACK & SHARE



### SWEET DREAMS ARE MADE OF CHEESE POPCORN<sup>gf</sup>

white cheddar cheese popcorn, cheez-its 5

### TAPHOUSE PRETZEL

bavarian pretzel, local lager beer cheese, spicy brown mustard 8

### FRIES<sup>gf</sup>

hand cut, smoked tomato aioli 5  
• smother with warm pimento or beer cheese +4

### DEVILED EGGS<sup>gf</sup>

chives, b&b pickles, candied bacon 6

### HUMMUS

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

### QUESO

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

### CHARCUTERIE BOARD

benton's 18-month aged country ham, chef's choice of cured meat, house pimento cheese, local artisan cheeses, pickled okra, pickled green beans, strawberry jam, crostini 20



### CALAMARI FRITTO MISTO

fried calamari, zucchini, squash, onion, mushroom, lemon, and okra, house amatriciana sauce 13

### ROASTED BRUSSEL SPROUTS

roasted brussel sprouts, brown butter gochuchang glaze, walnuts, bacon, crabberries 12

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\*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

## SALADS + BOWLS

### BYRDS OF PEAR-ADISE

shaved brussel sprouts, kale, chai tea poached pears, toasted hazel nuts, pomegranate seeds, goat cheese, miso caramel hazelnut vinaigrette 13  
• add chicken (grilled)\* 5



### CAESAR'S OTHER SALAD

sweet baby gem lettuce, parmesan crisps, bi-color cherry tomatoes, peppered bacon, peppadews, caesar dressing 12  
• add chicken (grilled)\* 5

### SIDE SALAD

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

### SMOKIN DUCK

culver smoked duck breast, french green lentils, beluga lentils, pine nuts, sweet potato puree, blueberry compote, fried sunchoke chips 17

### TERIYAKI BOWL\*

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

## MAINS

### VEGETABLE BOARD<sup>gf</sup>

selection of seasonal roasted vegetables, herb goat cheese cream, chili honey 15

### WINGS<sup>gf</sup>

8 flash fried springer mtn farm wings, tossed in choice of house sauce (spicy teriyaki, hot buffalo, bbq), carrots, celery 14  
• choice of ranch or blue cheese



### CHEESESTEAK

shaved sirloin, sauteed peppers and onions, white american cheese, hoagie roll, side of fries 15

### THE DIRTY BIRD

springer mtn farm "buffalo style" fried chicken breast, red cabbage slaw, garlic dill pickles, brioche bun, side of fries 14

### THE SMASH BURGER

certified angus smashed patties (2), bacon jam, beer cheese, crispy onions, dill pickle, brioche bun 15

## WOOD-FIRED PIZZA\*\*

### MARGHERITA CLASSIC

tomato sauce, fresh mozz, basil 12



### AMATRICIANA

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

### SWEET CHEESUS

mozz, provolone, ricotta, chili honey 12

### 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

### THE EDGY VEGGIE

cauliflower cream sauce, mushroom trio, asparagus, crispy leeks, calabrian chili, house mozz, provolone, parmesan 15

### CUBAN PIZZA CRISIS

mojo sauce, mojo pulled pork, applewood smoked ham, dill pickle, mustard and white garlic glaze 14

## DESSERTS

### RICOTTA DONUT HOLES

whiskey bourbon gelato, dark chocolate/nitro stout ganache, dulce de leche 8

### RED CHERRY SHORTCAKE

sweet house biscuit, red tart cherries, cinnamon, stracciatella gelato 9

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