

BIRDIE BAR

SUNDAY BRUNCH

STARTERS

WARM CINNAMON BUNS (2)	14.00	AVOCADO TOAST	18.00
		<i>Baby Arugula, Cherry Tomato, Pickled Red Onion, Fried Capers, Lemon Aioli, Toasted Sourdough Bread</i>	
STICKY RIBS	19.00	WINGS	18.00
<i>Order them now- thank us later</i>		<i>Classic Buffalo or Chili Garlic "OG"</i>	

MAINS

	BUTTERMILK PANCAKES	19.00	SMASH BURGER	18.95
	<i>Banana, Chocolate Chunks, Vermont Maple Syrup</i>		CHICKEN MILANESE	18.95
THE BRUNCH SKILLET			OUR FAMOUS FRENCH DIP	28.00
<i>Two Eggs (Any Style), Breakfast Potato, Sweet Potato, Sausage, Bacon, Sun-Dried Tomato, Cheddar, Chipotle Ranch</i>		19.00	<i>Prime Rib, Carmelized Onion, Provolone, Jalapeño, Au Jus</i>	
BREAKFAST BURRITO			FLOUNDER FRANCESE	18.95
<i>Sweet Italian Sausage, Peppers & Onions, Egg & Cheese, Avocado Salsa</i>		18.00	BUFFALO CHICKEN CAESAR WRAP	18.95
*STEAK & EGGS			*BACON CHEESEBURGER	18.95
<i>Marinated Skirt Steak, Two Eggs, Tots</i>		25.00	<i>Sesame Seed Bun, Grilled Onion, 688 Sauce</i>	
ROASTED CHICKEN CHOP CHOP SALAD			CRISPY CHICKEN SANDWICH	18.95
<i>Organic Half Chicken, Radicchio, Tomato, Cucumber, Carrot, Chickpea, Avocado, Roasted Corn, House Vinaigrette</i>		18.95	<i>Shaved Lettuce, Avocado Garlic Aioli</i>	
<i>SIDES: BACON 7 / TRUFFLE FRIES 10 / TOTS 10</i>				

*Before placing your order, please inform your server if a person in your party has a food allergy.
CONSUMING RAW FISH OR UNDERCOOKED MEATS, FISH, SHELLFISH OR EGGS MAY INCREASE
YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Chef Antonio Guillen

BIRDIE BAR

We proudly craft each of these signature cocktails by hand, using fresh juices, homemade syrups, and a variety of freshly prepared ingredients



COCKTAILS

BACK 9 BREEZE <i>Cazadores Tequila, Soloreno Blood Orange Liqueur, Guava, Lime, Pineapple, Agave</i>	17	UPTOWN GIRL <i>Grey Goose Vodka, St Germain, Fresh Ruby Red Grapefruit, Lychee Syrup, Lime</i>	18
DESERT ORCHARD <i>Mezcal, Italicus Italian Bergamot, Fire Bitters, Lime, Strawberry,</i>	17	MEMBER’S ONLY <i>Stoli Vanilla Vodka, Passion Purée, Simple Syrup, Fresh Lemon, Prosecco</i>	17
DITCH PLAINS COOLER <i>St. Germain, Hampton Water Bubble Rosé, Watermelon, Lime, Mint, Sparkling</i>	17	SENIOR’S SMOKED OLD FASHIONED <i>Elijah Craig Bourbon, Angostura Bitters, Orange Bitters, Maple Cinnamon Syrup, Maple Wood Chips</i>	17
DUNE ROAD <i>Tanqueray, St Germain, Cucumber Cordial, Lime, Mint</i>	17	COOPERS LEMONADE <i>44 North Huckleberry Vodka, Club Soda Muddled Blueberries, Fresh Lemonade</i>	17
MIRA MARGARITA <i>Cazadores, Cointreau, Fresh Cucumber, Lime, Pressed Jalapeño</i>	17	EL JEFE <i>Jaja Tequila Blanco, Fresh Espresso, Licor 43, Shaved Cinnamon</i>	17
GOLD RUSH <i>Angel’s Envy Bourbon, Honey, Lemon</i>	17	THE V.I.P <i>Pineapple Infused Tito’s Vodka, Strawberry Infused Aperol, Fresh Lime, Fresh Pineapple</i>	17

MOCKTAILS

SEASONAL FIZZ <i>Fresh Cucumber, Muddled Mint, Fresh Lime, Sparkling</i>	10	I’M CUT OFF <i>Muddled Mint, Strawberry Purée, Fresh Lime, Sparkling</i>	10
DAZED & CONFUSED <i>Fresh Cucumber, Muddled Mint, Fresh Lime, Sparkling</i>	10	VIRGIN ESPRESSO MARTINI <i>Espresso, Vanilla, Orange</i>	10

WINE

RED	
ELOUAN PINOT NOIR <i>Oregon</i>	16/62
FELINO MALBEC PAUL HOBBS <i>Mendoza</i>	17/64
ROTH CABERNET ALEXANDER VALLEY <i>California</i>	16/62
PRISONER UNSHACKLED CABERNET <i>California</i>	18/68
WHITE/ROSÉ	
DECOY CHARDONNAY <i>California</i>	14/54
GABBIANO PINOT GRIGIO <i>Italy</i>	14/54
DAOU SAUVIGNON BLANC PASO ROBLES <i>California</i>	16/62
HAMPTON WATER ROSÉ <i>France</i>	15/58
WHISPERING ANGEL ROSÉ <i>France</i>	18/70
SANCERRE LE ROI DES PIERRES <i>France</i>	19/74

BEER

DRAFT	
SAND CITY SEASONAL, NY	9
BLUE POINT TOASTED LAGER, NY	9
MONTAUK WAVE CHASER IPA, NY	9
STELLA ARTOIS, BELGIUM	9
BOTTLED	
AMSTEL LIGHT, NETHERLANDS	9
HEINEKEN 0.0, NETHERLANDS	7
HEINEKEN LIGHT, NETHERLANDS	9
CORONA, MEXICO	9
BUD LIGHT, MO	8
MICHELOB ULTRA, MO	8
PERONI, ITALY	9
YUENGLING LAGER, PA	9