

# BIRDIE BAR

## DINNER MENU

### STARTERS

STICKY RIBS	19
<i>just order them!</i>	
TUNA TARTARE	22
SKIRT STEAK QUESADILLA	21
FRIED CLAM STRIPS	19
PORK BELLY SLIDERS	18
BBQ PULLED PORK NACHOS	22
WINGS	19
<i>“OG”, Classic Buffalo or Half &amp; Half</i>	
OYSTERS	18
<i>Half Dozen, Mignonette, House Made Cocktail Sauce</i>	

### SANDWICHES

CRISPY FISH SANDWICH	23
<i>Shaved Lettuce, Lemon, Tarter Sauce</i>	
*BACON CHEESEBURGER	24
*OUR FAMOUS FRENCH DIP	32
CHICKEN SANDWICH	22
<i>Shaved Lettuce, Avocado, Garlic Aioli</i>	
BUFFALO WRAP	24
<i>Chicken or Shrimp</i>	

### WEEKLY SPECIALS

MONDAY	TUESDAY
BBQ RIBS	BUTTERMILK FRIED CHICKEN
WEDNESDAY	THURSDAY
SMASH BURGER	*PRIME RIB
FRIDAY	SATURDAY
LOBSTER COBB SALAD	*BLACKENED RIBEYE
SUNDAY	
VODKA CHICKEN PARM	
<i>Served with garlic bread</i>	

### SALADS

PEACH & BURRATA SALAD	18
<i>Spinach, Arugula, Carrot, Fresh Berries Raspberry Vinaigrette</i>	
CHOP CHOP	17
<i>Iceberg, Raddichio, Tomato, Cucumber, Carrot, Chickpea, Avocado, Roasted Corn, House Vinaigrette</i>	
CAESAR	18
<i>Romaine, Shaved Parmesan, Crouton, Creamy Peppercorn Caesar</i>	
PAULY’S WEDGE	18
<i>Baby Iceberg, Bacon, Cherry Tomato, Chopped Egg, Bleu Cheese Crumble, Crispy Shallot, Buttermilk Ranch</i>	
ADDITIONS	
HALF ROASTED CHICKEN	8
BLACKENED SHRIMP	10
BUFFALO CHICKEN	6
FRESH LOBSTER	24

### SPECIALTIES

*MARINATED SKIRT STEAK	47
GRILLED SHRIMP SKEWERS	32
<i>Served Over Yellow Rice</i>	
CHICKEN MILANESE	24
*HAWAIIAN PORK CHOP	32
<i>Pineapple Honey Glaze Burnt Broccoli, Smashed Fingerling Potatoes</i>	
FLOUNDER FRANCESE	30
CHICKEN PICANTE	26
<i>Cherry Pepper Sauce, Smashed Fingerling Potatoes</i>	
PAN SEARED SALMON	33
<i>Grilled Peach Salsa, Sautéed Corn &amp; Bacon</i>	

### SIDES

CRISPY BRUSSELS SPROUTS	16
SAUTEED SWEET CORN & BACON	10
LOBTER MAC & CHEESE	20
TRUFFLE FRIES	14

DISHES SPLIT NO MORE THAN TWO WAYS | 2 CREDIT CARD MAX PER TABLE

Before placing your order, please inform your server if a person in your party has a food allergy. Chef Antonio Guillen

\*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.

# 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

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

## MOCKTAILS

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

## WINE

<b>RED</b>	
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
<b>WHITE/ROSÉ</b>	
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

<b>DRAFT</b>	
SAND CITY SEASONAL, NY	9
BLUE POINT TOASTED LAGER, NY	9
MONTAUK WAVE CHASER IPA, NY	9
STELLA ARTOIS, BELGIUM	9
<b>BOTTLED</b>	
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