



STARTERS

Ceviche Tostada catch of the day, tomato, red onion, jalapeño, avocado, red bell pepper, mango, citrus and cilantro atop crispy tostadas.	18
Crab Cakes lump crab lightly breaded and pan fried with rémoulade sauce.	31
Beef Carpaccio thinly sliced rare beef tenderloin with arugula, capers, parmesan and lemon.	17
Crispy Rice with Spicy Shrimp Salad sticky rice pads topped with spicy shrimp salad, avocado and hoisin sauce.	11
Margherita Flatbread fresh mozzarella, tomatoes, basil, pesto and balsamic reduction.	14
Steak & Chimichurri Flatbread flank steak, fresh mozzarella, fresh jalapeño, caramelized onions and chimichurri sauce.	17
Meat & Cheese Board pancetta, salami, smoked gouda, cheddar and mixed berries.	21

SALADS

House Salad mixed greens, tomatoes, carrots and cucumber.	9/12
Spinach Arugula Salad with apple slices, celery and roasted red pepper vinaigrette topped with bread crumbs.	10/14
Caesar Salad romaine, housemade croutons and shaved parmesan.	9/12
Burrata with Heirloom Tomatoes fresh burrata, heirloom beefsteak tomatoes, drizzled balsamic glaze and basil oil.	16

Protein Sliced Grilled Chicken 10 | Shrimp 13 | Salmon 13
Sliced Filet Mignon 23

DRINKS

Coke	4	Lemonade	4
Diet Coke	4	Arnold Palmer	4
Coke Zero	4	Orange Juice	4
Sprite	4	Cranberry Juice	4
Dr. Pepper	4	Cranberry Cutie	5
Diet Dr. Pepper	4	Lavender Lemonade	5
Bottled Water	4	Sparkling Pink Lemonade	5
Sanpellegrino	5		
Topo Chico	5		
Iced Tea	4		

ENTRÉES

Bacon-wrapped Quail marinated quail breast with jalapeño and red wine demi-glace, poblano pepper cheddar grits and brussels sprouts.	35
Halibut Brodetto seared halibut in a tomato based shellfish stew with bok choy.	47
Seared Scallops served in a chili ginger sauce with spinach, jicama, red bell peppers and seaweed salad.	43
Seafood Mac & Cheese velvety four-cheese pasta with lobster, crabmeat and shrimp.	30
Salmon Toscana fresh salmon in a creamy parmesan and sun-dried tomato sauce with sautéed spinach.	29
Short Rib Pappardelle slow braised beef short ribs in a red wine tomato sauce with fresh pasta ribbons and parmesan cheese.	36
Fiocchi di Pera artisanal hand-rolled pasta purses with gorgonzola cream sauce, fresh arugula and caramelized pears.	25
Creole Redfish skin-on redfish fillet, crawfish cream sauce with asparagus and saffron risotto.	36
Shrimp Arrabbiata jumbo shrimp and tagliatelle pasta tossed in a spicy sauce with basil and tomatoes on the vine.	27

CHEF'S SELECTION

Choice of red wine demi-glace or truffle butter with two sides.

Roasted Chicken with creamy mustard sauce	29
8oz/ 12oz Filet Mignon	44/59
16oz Ribeye	65

SIDES

Garlic Mashed Potatoes	Tri-color Carrots
Mashed Sweet Potatoes with Spinach	Asparagus
Gouda Rösti	Sautéed Spinach
Shiitake Mushrooms	

SWEETS

Italian Cream Cake	8
Sachertorte	8
Limoncello Cheesecake	9
Mixed Fruit with Honey and Dessert Cheese	8

COCKTAILS

BRANCH & BIRD SPECIALTY

Phoenix rosemary infused mezcal, orange infused dry vermouth, extra virgin olive oil	17
Kingfisher Brugal 1888 rum, cognac, crème de banana, nutmeg, cream	16
Tipsy Hedren El Jimador blanco tequila, coriander, serrano, lime, ginger beer	12
Albatross Reyka vodka, Warre's port, pomegranate, lemon	14
Birds & The Bees Effen vodka, mint infused honey, grapefruit, prosecco	12
Early Bird Woodford Reserve Double Oaked bourbon, chocolate liqueur, Cherry Heering, espresso	18
Peacock The Botanist gin, St. Germain elderflower liqueur, lemon, dill, cucumber	15
Huginn Blackland rye, Texas brown sugar bourbon, hot honey, cherry	16
Violaceous Jay Empress 1908 gin, The King's Ginger liqueur, Earl Grey tea, apple bitters	17
Muninn Noble Oak bourbon, macadamia liqueur, cardamom bitters	15

BRANCH & BIRD CLASSICS

Night Owl espresso, vodka, Kahlua, simple syrup	14
The Flamingo rye whiskey, rhubarb syrup, lemon, cardamom bitters	14
Paradise rum, elderflower liqueur, peach, basil, honey, lemon	12
Watermelon High Rise watermelon vodka, cucumber, lemon, prosecco	15
Conversation Starter Tito's vodka, lavender, Cointreau, lemon, lime	14

WINES

SPARKLING

Santome Prosecco	10 36
Pichot Vouray Brut	12 42
Lucien Albrecht Cremant Brut	12 42
Scharffenberger Brut	15 54

WHITE

Folium Sauvignon Blanc	10 36
Borgo Maragliano Moscato	10 40
Scarpetta Pinot Grigio	11 44
Leitz Dragonstone Riesling	12 42
Mulderbosch Chenin Blanc	13 46
Pellegrini Unoaked Chardonnay	13 46
Sylvaine & Alain Normand Chardonnay	14 47
Westside Crossing Chardonnay	14 48
Left Coast White Pinot Noir	15 50
Delille Cellars "Chaleur Blanc" Bordeaux Blend	15 52

BEER

LOCAL CRAFT

Allergeez pale wheat ale	6
Billy Jenkins bock	6
Damn Near Kilt 'Em scotch ale	7
Horse with No Name India pale lager	8
Hazy Cat IPA	8
IPf'nA double IPA	8
O'Dell Irish red ale	7
Pale Ryeder IPA rye	7
Sweet Fang stout	6
El Gran Pepinillo lager	6
Feisty Blonde ale	7
Feisty Redhead ale	7

EVERYDAY FAVORITES

Angry Orchard hard cider	6
Bud Light	5
Coors Light	5
Dos Equis	6
Guinness Stout	6
Miller Lite	5
Michelob Ultra	5
Modelo Especial	5
O'Doul's non-alcoholic	5
Stella Artois	5
Shiner Bock	5

ROSÉ

Elk Cove Pinot Noir Rosé	10 35
Gratien & Meyer Crémant Sparkling Rosé	12 42

RED

Altocedro Malbec	11 39
Chateau Ste. Michelle "Indian Wells" Red Blend	12 42
Twenty Bench Cabernet Sauvignon	12 42
Banshee Mordecai Red Blend	13 46
Left Coast "Cali's Cuvée" Pinot Noir	13 48
San Silvestro Barbera	14 46
Renegade Ancient Peaks Red Blend	15 50
Fortress Cabernet Sauvignon	16 56
Weather Pinot Noir	18 66
Warre's Port	16 91

VIEW ALL
SPIRITS

