



## DAILY

Ask server for details.

**Lunch Special** 14  
**Featured Dessert** 10

## FARM

**House Salad** mixed greens, tomatoes, carrots and cucumber. 9

**Caesar Salad** romaine, housemade croutons and shaved parmesan. 11

**Cobb Salad** mixed greens, grilled chicken, ham, bacon, avocado, egg, tomato, blue cheese crumbles, cheddar cheese and house herb dressing. 15

**Spinach Salad** with strawberries, candied pecans, parmesan cheese and raspberry vinaigrette. 11

**Veggie Southwest Salad** mixed greens, queso fresco, black beans, roasted corn, avocado, tortilla strips, lime and chili lime dressing. 13

**Margherita Flatbread** fresh mozzarella, tomatoes, basil, pesto and balsamic reduction. 15

**Proteins** Chicken 6 | Poached Shrimp 8 | Salmon 10

## DRINKS

Coke	2	Lemonade	3
Diet Coke	2	Arnold Palmer	2
Coke Zero	2	Orange Juice	3
Sprite	2	Cranberry Juice	3
Dr. Pepper	2	Cranberry Cutie	4
Diet Dr. Pepper	2	Lavender Lemonade	4
Bottled Water	2	Sparkling Pink Lemonade	4
Sanpellegrino	3		
Topo Chico	3		
Iced Tea	2		

## SEA

**Open-Faced Salmon BLT** seared salmon, tomato, lettuce, avocado, bacon and ranch dressing. 17

## RANCH

**Steak & Chimichurri Flatbread** flank steak, fresh mozzarella, fresh jalapeño, caramelized onions and chimichurri sauce. 15

**Buffalo Chicken Flatbread** chicken breast, fresh mozzarella, buffalo sauce, celery, carrots, and house herb drizzle. 15

**BBQ Brisket Grilled Cheese\*** oven roasted shredded brisket, gouda and pepper jack cheese, sourdough bread and chips. 17

**French Dip Sandwich\*** shaved roast beef, french baguette, swiss cheese, horseradish aioli, au jus and chips. 16

**Chicken Pesto and Mozzarella Panini\*** with tomatoes and chips. 15

**Branch & Bird Turkey Club\*** with bacon, cheddar cheese, tomato, lettuce, sourdough bread, garlic aioli and chips. 13

**6oz. Sliced Chilled Chicken Breast** with steak tomato and avocado. 15

\*\$3 upcharge for side salad

## SWEETS

**Seasonal Cheesecake** 10



Parties of eight or more will be charged 20% gratuity.

## COCKTAILS

### BRANCH & BIRD SPECIALTY

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

### BRANCH & BIRD CLASSICS

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

## WINES

### SPARKLING

<b>Santome</b> Prosecco	10   36
<b>Pichot Vouray</b> Brut	12   42
<b>Lucien Albrecht Cremant</b> Brut	12   42
<b>Scharffenberger</b> Brut	15   54

### WHITE

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

## BEER

### LOCAL CRAFT

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

### EVERYDAY FAVORITES

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

### ROSÉ

<b>Elk Cove</b> Pinot Noir Rosé	10   35
<b>Gratien &amp; Meyer Crémant</b> Sparkling Rosé	12   42

### RED

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

VIEW ALL  
SPIRITS

