

PACKAGED BEERS

Thunder Canyon Amber Thunder Canyon Brewery (Tucson, AZ)	9
Gold Road Kölsch Style Ale Mother Road Brewing Co. (Flagstaff, AZ)	6
Black House Oatmeal Stout Modern Times Beer (San Diego, CA)	8
Shiner Bock Spoetzel Brewery (Shiner, TX)	5
Coors Light Coors Brewing Co. (Golden, CO)	5
Miller Lite Miller Brewing Co. (Milwaukee, WI)	5
Michelob Ultra AnheuserBusch (Saint Louis, MO)	6
O'Douls Amber (Non-Alcoholic) AnheuserBusch (Saint Louis, MO)	6

DRAFT BEERS

Dragoon IPA Dragoon Brewing Co. (Tucson, AZ)	7
1055 Leap Pale Ale Ten FiftyFive Brewing Co. (Tucson, AZ)	7
Copper State IPA Huss Brewing (Tempe, AZ)	7
Papago Orange Blossom Huss Brewing (Tempe, AZ)	7

Non-Alcoholic

Maine Root Sarsparilla	5
Cheerwine Cherry Soda	4
Moxie Original Elixir	4
Big Red Texas Cream Soda	4
Mountain Valley Spring Water (still or sparkling)	5
Hermosa Coffee Roasters House Blend	4
Coke Products	3
Fresh Hibiscus Lemonade	4
Topo Chico	4

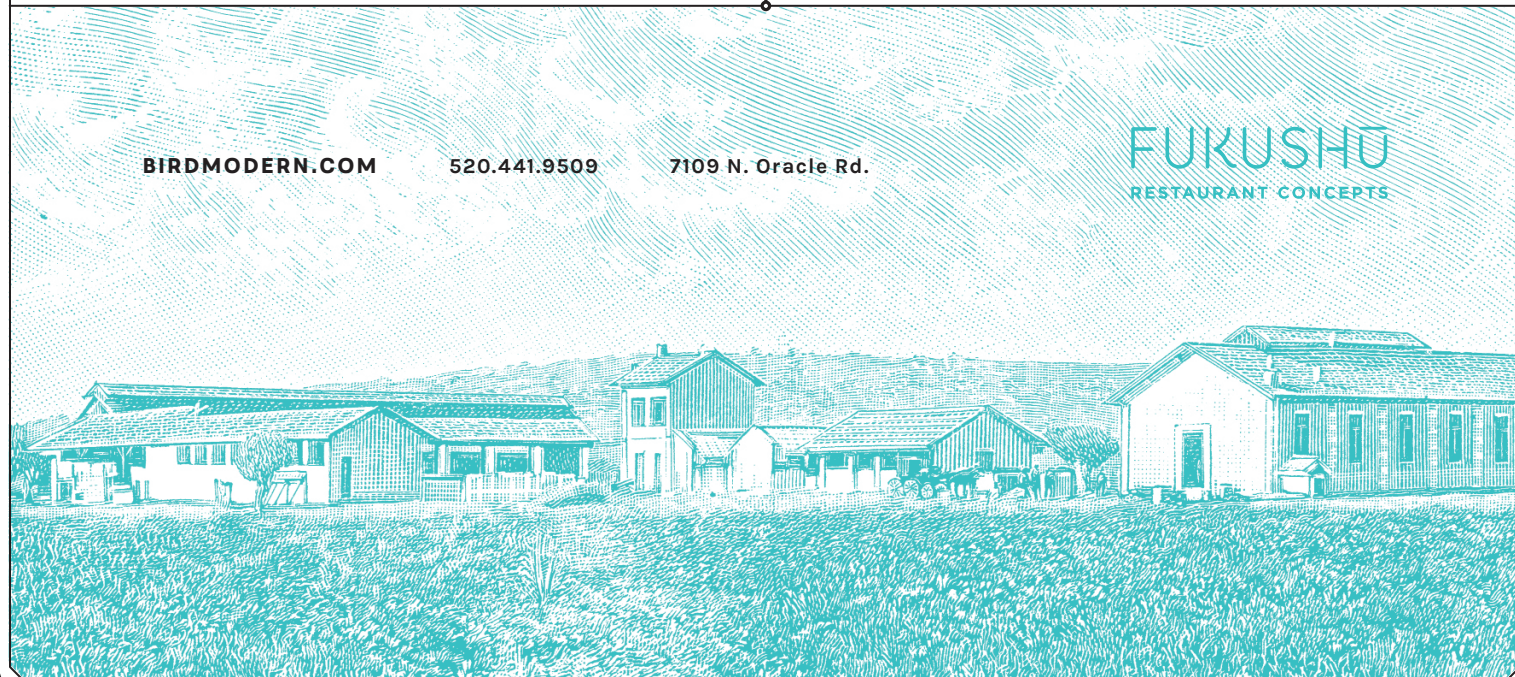


BIRDMODERN.COM

520.441.9509

7109 N. Oracle Rd.

FUKUSHU
RESTAURANT CONCEPTS



BIRD

MODERN PROVISIONS & BAR



LUNCH

MON. THRU SAT.
11:00AM TO 4:00PM

Tucson,
Arizona

MENU BY CHEF
DANIEL THOMAS

STARTERS & SHARES

- SOUP** MP
daily chefs choice
- DEILED EGGS** 6
bacon, mustard seeds, celery leaf
- PORK BELLY** 9
apple cider, goat cheese, cranberry-orange purée
- FRIED GREEN TOMATO** 10
crispy pork shoulder, pimento cheese, pickled onion, arugula
- HUSH PUPPIES** 6
heirloom corn, pepper jam
- ROASTED CAULIFLOWER** (VG) 10
roasted eggplant puree, kale-carrot slaw, black garlic
- MUSSELS*** 13
local sausage, tomatillo, lime, fennel, toast
- CHICKEN WINGS** 10
honey tabasco
- BIRD BISCUIT** 10
house pickles, honey - slaw
- PORK BELLY BISCUIT*** 10
pickled onion, spicy mustard
- FRESH OYSTERS*** MP
→ half or full dozen, mignonette, horseradish, smoked tabasco, lemon



SALADS

- BIRD** 13
fried chicken, arcadian greens, apple, white cheddar, pepitas, shallot dressing
- WEDGE** 10
bacon, egg, red onion, tomato, buttermilk blue cheese dressing
- FIELD GREENS** (VG) 8
arcadian greens, melon, tomato, red onion, citrus-poppy dressing
- SHREDDED PORK COBB*** 13
pork shoulder, egg, butter lettuce, pickled onion, tomatoes, blue cheese crumbles, scallion dressing
- SMOKED SALMON SALAD*** 14
dill, capers, arcadian greens, cucumber, yogurt, citrus dressing

SANDWICHES

- THE BURGER & FRIES*** 15
house blend, american, tomato, arugula, house pickles, onion, BIRD sauce, brioche
- HOT CHICKEN** 13
tabasco honey, dill, dijonnaise, house pickles, cabbage, brioche
- VEGETARIAN BLT** (V) 14
eggplant, butter lettuce, tomato, goat cheese, harissa aioli, sourdough
- RIBEYE PATTY MELT*** 14
cheddar & american, caramelized onion, russian dressing, sourdough, fries
- CHICKEN SALAD SANDO** 12
swiss, pistachios, harissa aioli, mixed greens, sourdough,

JULEPS

- CLASSIC Mint Julep**
10 / house blend bourbon, turbinado sugar, mint leaves, Jamaican rum
- Terrair JULEP**
12 / AZ Distilling Commerce Gin, bacanora, local honey, muddled rosemary, lavender oil, lemon oils
- TUCSON Julep**
12 / BIRD Private Barrel Del Bac Dorado, Del Bac Classic, sage infused honey, muddled sage, serrano tincture, creosote tincture
- Mel's FIRST WORD**
12 / mezcal, reposado tequila, local honey, yellow chartreuse, turbinado sugar

HOUSE COCKTAILS \$10

- ALABAMA SLAMMER**
cuffs & buttons (house made Southern Comfort), amaretto, sloe gin, orange juice, lemon juice, club soda
- TRANSATLANTIC SANGRIA**
house-made falernum, dark rum, curacao, passion fruit, vanilla, red wine
- PEACH TEA OLD FASHIONED**
cardamom and black tea-infused bourbon, arrack, peach liqueur, turbinado sugar, milk-washed
- CATALINA HIGHBALL**
vodka, prickly pear juice, tamarindo, lemon juice, chamoy + tajin

SPARKLING

- Varichon et Clerc Privilège Blanc de Blancs**
Ugni Blanc, Colomnard, Chenin Blanc, Chardonnay and Jacquere, NV, France 10 / 36
- Laurent-Perrier Brut**
Chardonnay, Pinot noir, Pinot Meunier, NV, France 18 (split)
- Elio Perrone Moscato d'Asti 'Sorgal'**
Ugni Blanc, Colomnard, Chenin Blanc, Chardonnay and Jacquere, NV, France 12 / 40

RED

- Simple Life**
2015, Pinot Noir, California, USA 10 / 36
- Domaine de la Chanteleuserie Bourgueil 'Cuvée Alouettes'**
2016, Cabernet Franc, Bourgueil, Loire Valley, France 8 / 28
- E. Guigal Côtes du Rhône Rouge**
2013, Syrah, Grenache, Mourvèdre, Côtes du Rhône, Rhône Valley, France 11 / 40
- Niro Montepulciano d'Abruzzo**
2015, Montepulciano, Montepulciano d'Abruzzo, Abruzzo, Italy 11 / 40
- H. Mynors Old Vine Cuvée Zinfandel**
2013, Zinfandel, Sonoma, Amador, Lodi, California, USA 14 / 52
- Bodegas Lan, Rioja Crianza**
2013, Tempranillo, Mazuelo, Rioja, Spain 11 / 40
- Finca Decero Malbec**
2015, Malbec, Agrelo, Mendoza, Argentina 14 / 52
- Dourthe 'La Grande Cuvée' Bordeaux Rouge**
2014, Merlot, Cabernet Sauvignon, Petit Verdot, Bordeaux, France .. 10 / 36
- Owen Roe 'Sharecropper's' Cabernet Sauvignon**
2015, Cabernet Sauvignon, Columbia Valley, Washington, USA 12 / 44

WHITE

- De Laumont Sauvignon Blanc**
2015, Sauvignon Blanc, Vin de France, France 8 / 28
- Aradon**
2016, Viura, Rioja, Spain 9 / 32
- Elk Cove Pinot Blanc**
2015, Pinot Blanc, Willamette Valley, Oregon, USA 12 / 44
- Cantina di Caldaro Pinot Grigio**
2016, Pinot Grigio, Trentino, Alto Adige, Italy 10 / 36
- Champalou Vouvray**
2016, Chenin Blanc, Vouvray, Loire Valley, France 12 / 44
- Domaine Chanson Viré-Clessé**
2014, Chardonnay, Viré-Clessé, Burgundy, France 14 / 52
- Martin Ray Sonoma County Chardonnay**
2016, Chardonnay, Sonoma County, California, USA 12 / 44
- Dr. Loosen 'Dr. L' Riesling**
2016, Riesling, Mosel Valley, Germany 10 / 36
- Domaine Vetriccie Rosé Corse**
2016, Nielluccio, Sciaccarello, Grenache, Corsica, France 12 / 44

ENTREES

- FRIED CHICKEN & WAFFLE** 15
leg, thigh and breast, 24-hour brine, honey tabasco, spiced watermelon, pure maple syrup, lemon-thyme waffle
- ROASTED HALF CHICKEN** 16
slow roasted, grilled citrus, collard greens, choice of side
- STEAK FRITES*** 20
flat iron, fries, chimichurri
- SHRIMP & GRITS** 18
andouille, vermont cheddar, lemon
- ROASTED SALMON*** 20
grilled asparagus, fingerling potatoes, red onion, pomegranate reduction
- BUTTERNUT SQUASH RISSOTO** 15
wild mushroom, sundried tomato, chive oil, hazelnuts
add shrimp +9

Sides

- | | | | |
|----------------------|---|-----------------------|---|
| House Fries | 5 | Creamy Grits | 6 |
| Asparagus | 7 | Mac & Cheese | 9 |
| Collard Greens | 7 | Brussel Sprouts | 7 |

* Advisory: eating under cooked meats and fish could result in foodborne illness

BEERS + MORE →