

WINES | BY THE GLASS

RED

Simple Life

Pinot Noir, California, USA 10 / 36

E. Guigal Côtes du Rhône Rouge

GSM, Côtes du Rhône, Rhône Valley, France 11 / 40

Bodegas Lan, Rioja Crianza

Tempranillo, Mazuelo, Rioja, Spain 11 / 40

Finca Decero Malbec

Malbec, Agrelo, Mendoza, Argentina 14 / 52

Owen Roe 'Sharecropper's' Cabernet Sauvignon

Cabernet Sauvignon, Columbia Valley, Washington, USA 12 / 44

WHITE

De Laumont Sauvignon Blanc

Sauvignon Blanc, Vin de France, France 8 / 28

Cantina di Caldaro Pinot Grigio

Pinot Grigio, Trentino, Alto Adige, Italy 10 / 36

Martin Ray Sonoma County Chardonnay

Chardonnay, Sonoma County, California, USA 12 / 44

Dr. Loosen 'Dr. L' Riesling

Riesling, Mosel Valley, Germany 10 / 36

Domaine Vetricchie Rosé Corse

Nielluccio, Sciaccarello, Grenache, Corsica, France 12 / 44

SPARKLING

Varichon et Clerc Privilège Blanc de Blancs

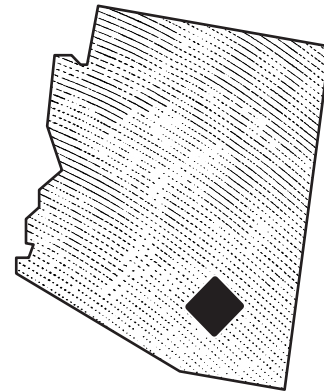
Ugni Blanc, Colomnard, Chenin Blanc, Chardonnay and Jacquere, NV, France 10 / 36

Laurent-Perrier Brut

Chardonnay, Pinot Noir, Pinot Meunier, NV, France 18 (split)

Elio Perrone Moscato d'Asti 'Sourgal'

Ugni Blanc, Colomnard, Chenin Blanc, Chardonnay and Jacquere, NV, France 12 / 40




TUCSON
ARIZONA

Non-Alcoholic

Maine Root Sarsparilla	5
Moxie Original Elixir	4
Big Red Texas Cream Soda	4
Mountain Valley Sparkling Spring Water	5
Hermosa Coffee Roasters House Blend	4
Coke Products	3
Fresh Hibiscus Lemonade	4

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

BIRD

BRUNCH

SATURDAY & SUNDAY

SHARES

FRESH OYSTERS* MP
half or full dozen,
mignonette, horseradish,
smoked tabasco, lemon

AVOCADO TOAST 13
sunny-side up, watermelon radish,
crème fraîche, strawberry, sourdough

DEVILED EGGS* 8
bacon, eggs, more bacon

HUMMUS 10
carrots, celery, cherry tomato,
lavash, cucumber, tapenade.

SMOKED SALMON BOARD* 16
capers, red onion, cream cheese,
arugula, heirloom tomato, black
pepper lavash, ground mustard

BISCUITS & GRAVY 9
cheddar-chive biscuit,
Beeler's sausage gravy
add two over-easy eggs +4

SALADS

SMOKED SALMON* 14
house smoked salmon, dill,
capers, arcadian greens,
cucumber, yogurt, citrus dressing

SHREDDED PORK WEDGE* 14
crispy pork shoulder, bacon,
egg, tomato, chopped iceberg,
buttermilk blue cheese

BIRD SALAD 13
fried chicken, arcadian
greens, apple, white cheddar,
pepitas, shallot dressing

CHOPPED SESAME 10
cabbage, kale, cranberries,
celery, almonds, cilantro, carrots,
edamame, peanut lime dressing
+ chicken \$5 + salmon \$9

BIRDS

PICK A BIRD
PICK A STYLE
PICK A SIDE



(chicken bird)



(nugget bird)

- ↖ **ROASTED** HALF // WHOLE 17/25
- ↖ **FRIED** HALF // WHOLE 17/25
- ↖ **WINGS** 8 // 16 12/20
- ← **NUGGETS** 8 // 16 11/18

STYLES

LARGER PORTIONS
UP TO 2

NAKED
AS THE DAY IT
WAS BORN

BUFFALO

NASHVILLE HOT

HONEY BARBECUE

MAPLE BACON

KOREAN CHILI

SOY BROWN SUGAR

SIDES

MASHED POTATOES
SLAW
HOUSE FRIES
CREAMY GRITS
LEMON SAGE WAFFLE
HUSHPUPIES (3)
BREAKFAST POTATOES
BACON
BEELER'S SAUSAGE
EGGS (2)

DIPPING SAUCES: RANCH • BLUE CHEESE • CHIMICHURRI • BIRD SAUCE

PLATES

OLD MAN RIVER* 12
2 eggs - any style, bacon or
sausage, potatoes,
choice of toast

VEGGIE HASH* 12
cheddar, onion, bell pepper,
mushroom, potatoes, harissa
aioli, sunny-side up

PB & B WAFFLE 11
peanut butter, banana, whipped
cream, granola, syrup

SHRIMP & GRITS 18
andouille, vermont
cheddar, lemon

POT ROAST HASH* 14
goat cheese curd, arugula,
bing cherry, sunny-side up,
potatoes, garlic aioli

HOT CHICKEN & WAFFLE 12
boneless, Nashville style,
syrup, salted butter

STEAK AND EGGS* MP
chefs choice, over easy
eggs, fries, chimichurri

F&T BENEDICT* 13
pork shoulder, hollandaise,
arugula, pickled onion,
poached egg, english muffin

SANDWICHES

PATTY MELT* 14
ribeye, cheddar & american,
caramelized onion,
russian dressing,
sourdough

VEGGIE PO BOY 12
roasted summer squash,
hummus, pickled onions,
fried green tomatoes,
arugula, balsamic glaze

BIRD SAMMY 11
fried chicken, american,
honey-maple
butter, tomato jam,
over-easy, biscuit

BURGER & FRIES* 15
house blend, american,
tomato, arugula,
house pickles, onion,
BIRD sauce, brioche

DRINKS

BRUNCH COCKTAILS

MIMOSA 7
sparkling wine brut, fresh squeezed
orange juice, grapefruit juice

BAD AND BIRDY 7
sparkling wine, vodka, prickly pear, lemon juice, pomegranate

BELLINI 7
sparkling wine brut, peach liqueur, peach puree

CHAMPAGNE COCKTAIL 7
sparkling wine brut, sugar cube, angostura bitters, lemon twist

BLOODY MARY 8
vodka, tomato juice, celery, Worcestershire,
black pepper, salt, Old Bay

MICHELADA 8
clamato, maggi, lime juice, indio, celery & cucumber

MINT JULEP 10
house whiskey blend, fresh mint, house mint syrup,
jamaican rum

HURRICANE HARVEY 10
vodka, galliano, orange juice, pedro's orange liqueur, passion fruit

MERRY PLOWER 10
watermelon, fennel seed vodka, menthe, absinthe, fresh lime

DRAFT BEERS

TECATE
Cervecería Cuauhtémoc-Moctezuma (Mexico) 6

DRAGON IPA
Dragoon Brewing Co. (Tucson, AZ) 6

DRAGON STRONGHOLD SESSION
Dragoon Brewing (Tucson, AZ) 6

STELLA ARTOIS
Stella Artois Brewery (Leuven, Belgium) 6

BOTTLES AND CANS

MILLER HIGH LIFE
Miller Brewing Co. (Milwaukee, WI) 5

INDIO
Cervecería Cuauhtémoc-Moctezuma (Mexico) 5

GUINNESS IRISH DRY STOUT
Guinness Brewery (Dublin, Ireland) 8

SHINER BOCK
Spoetzel Brewery (Shiner, TX) 5

COORS LIGHT
Coors Brewing Co. (Golden, CO) 5

MILLER LIGHT
Miller Brewing Co. (Milwaukee, WI) 5

BUD LIGHT
Anheuser-Busch (Saint Louis, MO) 5

MICHELOB ULTRA
Anheuser-Busch (Saint Louis, MO) 5