

Here at Yardbird we take great care and pride in our Specialty Cocktails but we also take pride in Classic Cocktail knowledge and preparation. Please feel free to order a Martini, a Sazerac or any other classic you're hankering for and we'll do our best to knock your boots off.

SOUTHERN CLASSICS



BLACKBERRY BOURBON LEMONADE 16

Our signature punch is tart and tangy with just the right amount of sweetness made with Wild Turkey Bourbon, blackberry purée, fresh lemon, cardamom & Angostura bitters

SOUTHERN PEACH 15

A cocktail fit for the front porch made with Ridgemont 1792 Bourbon, Aperol, fresh lemon & thyme with white peach purée & sweet tea

WATERMELON MOJITO 16

A true, tabletop pleaser made with fresh mint, lime, cane sugar, Bacardi rum, watermelon, fresh-pressed watermelon juice & sparkling water

SOUTHERN REVIVAL 15

This Yardbird favorite is the perfect blend of sweet and sour featuring Jim Beam Bourbon, passion fruit & basil

WATERMELON SLING 15

A refreshing blend of Espolon Reposado, fresh-pressed watermelon juice, fresh lemon balanced with Aperol & rosemary

THE PORKCHOP 15

It's so crazy, it just might work! Wild Turkey Bourbon, Yardbird Dijon syrup fresh thyme & citrus mixed with unfiltered apple cider

MIA GRAPEFRUIT SHANDY 15

Nothing beats an ice cold shandy on a hot summer day. This beauty pairs Miami Pale Ale with Beefeater gin & Giffard Pamplemousse Rose for a crisp, refreshing cocktail tailor-made for summer

JUST AN OLD FASHIONED LOVE SONG



YARDBIRD OLD FASHIONED 16

Our Southern spin on this timeless classic features bacon infused Wild Turkey Bourbon, Angostura bitters & maple syrup to balance things out

NUTTY JOE'S OLD FASHIONED 15

This delightful blend of Ridgemont 1792 Bourbon & Nux Alpina is finished with locally roasted coffee beans for a nutty twist on a true, classic cocktail

LEMON MERINGUE 16

Buffalo Trace Bourbon makes the base for this play on the Old Fashioned with vanilla oleo saccharum, lemon bitters & Tuaca

CLASSIC 14

Wild Turkey 81 with Orange and Aromatic Bitters – 'Nuff Said

SMOKED PEACHES AND HAM 16

This cocktail is the embodiment of a summer cookout. Tin Cup whiskey mixed with Yardbird's smoked peach syrup, kicked up with Southern Comfort, balanced with Elemakule bitters & garnished with cured Virginia ham

BANANA WALNUT 14

A rum Old Fashioned made with spiced banana syrup & black walnut bitters mixed with Havana Club Añejo & Atlantico Reserva



DRAFT

LAGER

Narragansett Brewing (RI)
Classic Lager • ABV 5%

7

305

MIA Brewing Co. (FL)
Golden Ale • ABV 5%

8

KEY WEST SUNSET ALE

Florida Beer Co. (FL)
Amber Ale • ABV 4.8%

8

IPA

Lagunitas Brewing Co. (CA)
American IPA • ABV 6.2%

8

MIAMI PALE ALE

Biscayne Bay Brewery (FL)
American Pale Ale • ABV 5.5%

8

PURPLE HAZE

Abita Brewing Co. (LA)
American Wheat Ale • ABV 4.2%

8

ALL DAY IPA

Founders Brewing Co. (MI)
Session IPA • ABV 4.7%

8

PBR

Pabst Brewing Co. (CA)
American Lager • ABV 4.6%

7

FLORIDIAN

Funky Buddha (FL)
Hefeweizen • ABV 5.2%

8

ORANGE BLOSSOM PILSNER

Orange Blossom Brewing Co. (FL)
Honey Pilsner • ABV 5.5%

8

SEASONAL TAP

ask your server what we're pouring

MP

BOTTLED

CRISP APPLE

Angry Orchard (USA)
Hard Cider • ABV 5%

7

TORPEDO

Sierra Nevada Brewing Co. (CA)
Extra IPA • ABV 7.2%

8

AMBER

Abita Brewing Co. (LA)
Lager • ABV 4.5%

7

LA RUBIA

Wynwood Brewing Co. (FL)
American Blonde Ale • ABV 5%

7

FAT TIRE

New Belgium Brewing Co. (CO)
Belgian White Ale • ABV 5.2%

7

YUENGLING TRADITIONAL LAGER 7

Yuengling & Son Brewing (PA)
Amber Lager • ABV 4.5%

7