

# YARDBIRD

## DINNER

### STARTERS & SHARES

<b>Deviled Eggs*</b> GF	15
Dill, Chives, Smoked Trout Roe	
<b>Heirloom Field Pea Hummus</b> V	22
Pistachio, Chilled Seasonal Vegetables House Crackers	
<b>Fried Green Tomato BLT</b>	18
House-Smoked Pork Belly, Pimento Cheese, Frisée, Smoky Tomato Jam, Lemon Vinaigrette	
<b>Ōra King Salmon Crudo*</b>	20
Watercress, Pickled Fresno, Radish, Yuzu Ponzu	
<b>Charred Octopus</b> GF	29
Smoked White Bean Purée, Papas Bravas, Chimichurri	
<b>Grilled Blue Prawns</b> GF	27
Harissa, Fresh Herbs, Grilled Lemon	
<b>Green Goddess Salad</b> GF/V	18
Asparagus, Snap Peas, Goat Cheese, Cucumber, Sunflower Seeds	
<b>Little Gem Salad</b> GF/V	19
Cherry Tomato Confit, Everything Crumble, Pickled Grapes, Creamy Manchego Dressing	
<b>Heirloom Tomato Salad</b> GF/V	20
La Mozzarella Burrata, Cucumber, Basil, Buttermilk Dressing	

### CHEESE & CHARCUTERIE BOARD | 52

**Country Ham Prosciutto**  
*Col. Newsom, Kentucky*

**Wagyu Jalapeño Sausage**  
*Rosewood Ranch, Texas*

**Seasonal Terrine**  
*Housemade*

**Pimento Cheese**  
*Housemade*

**Truffle Tremor**  
*Cypress Grove, California*

**Pickles & Mustard**

### YARDBIRD SPECIALTIES

**Chicken & Waffles** ★ 42

Honey Hot Sauce, Chilled Spiced Watermelon,  
Vermont Sharp Cheddar Cheese Waffle,  
Bourbon Maple Syrup - *available gluten-free* -

**Coal Roasted Rotisserie Bird** 36

Chimichurri, Lemon

**Lewellyn's Fine Fried Chicken** 33

½ of our Famous Bird, Honey Hot Sauce

- *available gluten-free* -

*Nashville Style +3 / Korean Style +3*

**The Whole Bird** 76

Honey Hot Sauce, Chilled Spiced Watermelon,  
Vermont Sharp Cheddar Cheese Waffle,  
Bourbon Maple Syrup - *available gluten-free* -



### MAINS

**Lemon Basil Rigatoni** V 28

Roasted Garlic Cashew Cream, Market Vegetables

**Grilled Blackened Salmon Filet\*** GF 42

Basil Pesto, Olive Relish

**Herb Seared Fresh Catch\*** MP

Seasonal Accompaniments

**Shrimp & Grits** 36

Seared Shrimp, Roasted Tomato, Virginia Ham,  
Red Onion, Nora Mill Grits, PBR Jus

**Lobster Mac & Cheese** MP

Whole Lobster, Creamy Five Artisanal Cheese Sauce  
*Add King Crab Supplement +MP*

**St. Louis Ribs** GF 42

Hickory Smoked, Housemade BBQ Sauce

**Sweet Tea Braised Short Rib** GF 42

Mashed Potatoes, Roasted Field Vegetables

**8 Oz Creole Crusted Filet\*** GF 69

Charred Shishito Peppers, Wild Mushrooms,  
Roasted Garlic Butter

**Steak Oscar\*** GF MP

Flatiron Steak, King Crab, Preserved Lemon,  
Harissa Butter, Watercress

### SIDES

**Crispy Fingerling Potatoes** GF/V 14

Pecorino, Rosemary, Chive

**Blackened Green Beans** GF/V 13

Piquillo Pepper Sauce, Cajun Spiced,  
Lime, Cilantro

**Skillet Cornbread** 16

Sharp Cheddar, Bacon, Jalapeño,  
Honey Butter

**Mac & Cheese** V 15

Creamy Five Artisanal Cheese Sauce,  
Crispy Herb Crust

**Crispy Brussels** V 14

Spiced Honey

**Grits** GF/V 14

Nora Mill Grits, Sharp Cheddar Cheese

**Collard Greens** GF 14

Smoked Chicken, Red Pepper, Pork Rind

**Classic Buttermilk Biscuits** V 13

Honey Butter, Housemade Jam

**Southern Street Corn** GF 14

Chipotle Crema, Farmer's Cheese,  
Fresnos, Bacon

**Field Pea Succotash** GF/V 14

Sweet Corn, Summer Squash,  
Snap Peas, Feta, Dill

GF - GLUTEN-FREE / V - VEGETARIAN

For your convenience a discretionary 18% gratuity has been added on your final check for the service team. If you would like to change the amount of gratuity prior to paying your bill, please ask for a manager to accommodate your request.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of a foodborne illness. Note: Some food items prepared may contain nuts or trace amounts of nuts. Alert your server with any concerns. Please ask your server about vegan options.

RUNCHICKENRUN.COM | @YARDBIRDRESTAURANTS

MIAMI | LAS VEGAS | SINGAPORE | LOS ANGELES | DALLAS | WASHINGTON D.C. | CHICAGO | DENVER

# YARDBIRD

## COCKTAILS

### HOUSE CREATIONS

#### Blackberry Bourbon Lemonade ★ 18

Jim Beam Bourbon Whiskey, Blackberry, Lemon, Angostura Bitters

#### F.W. Southside 18

Bombay Sapphire Gin, Tito's Vodka, Lemon, Mint, Fresno Chile Watermelon Ice Cube

#### Earl Grey's Fixin'\* 18

Grey Goose Vodka, Earl Grey Rosemary Syrup, Egg White, Lemon, Crème de Violette Rinse

#### Watermelon Sling ★ 18

Corazón Reposado Tequila, Aperol, Watermelon, Lemon, Rosemary



#### Southern Revival 18

Wild Turkey Bourbon Whiskey, Passion Fruit, Lemon, Basil, Ginger Ale

#### Penicillin 20

Monkey Shoulder Scotch Whiskey, Ardbeg 5 Year, Honey, Ginger, Lemon

#### Southern Peach 18

Jim Beam Bourbon Whiskey, Aperol, White Peach, Lemon, Sweet Tea

#### The Mad Hat Hen 22

Angel's Envy Bourbon Whiskey, Carpano Antica, Montenegro Amaro, Chocolate & Angostura Bitters

#### The Mezcal Royale 20

Del Maguey Mezcal, Chambord, Lemon, Sparkling Wine

#### Mango Over Yonder 18

Cruzan Aged Light Rum, Jack Daniel's Rye, Orange Curaçao, Orgeat, Mango, Lime, Angostura Bitters

### OLD FASHIONEDS

#### Yardbird Old Fashioned ★ 20

Bacon-Infused Wild Turkey Bourbon, Maple Syrup, Angostura & Orange Bitters



#### Tequila Old Fashioned 22

Patrón Añejo Tequila, Cinnamon, Orange, Bitters, Agave

#### Classic Old Fashioned 18

Jim Beam Bourbon Whiskey, Demerara Sugar, Bitters

### WINES BY THE GLASS

#### SPARKLING

#### Prosecco - Zuccolo 14

Veneto, Italy

#### Champagne Brut - Drappier Carte d'Or 23

France

#### Sparkling Brut Rosé - Schramsberg Mirabelle 19

California

#### WHITE

#### Moscato d'Asti - Marchesi di Felice 16

Piedmont, Italy

#### Riesling - P. J. Valckenberg 15

Rheinhessen, Germany

#### Pinot Grigio - Tiefenbrunner 18

Alto Adige, Italy

#### Sauvignon Blanc - Dashwood 17

Marlborough, New Zealand

#### Chardonnay - DAOU Reserve 27

Paso Robles, California

#### Chardonnay - Chalk Hill 15

Sonoma Coast, California

#### Chablis - J. Moreau & Fils 17

France

#### ROSÉ

#### Syrah & Vermentino - Château de Campuget 1753 15

Rhône Valley, France

#### RED

#### Pinot Noir - The Paring 18

Santa Barbara, California

#### Pinot Noir - Flowers 35

Sonoma Coast, California

#### Merlot Blend - Gundlach Bundschu Mountain Cuvée 15

Sonoma Coast, California

#### Cabernet Sauvignon - Greenwing 19

Columbia Valley, Washington

#### Cabernet Sauvignon & Petite Sirah - J. Lohr Pure Paso 18

Paso Robles, California

#### Red Blend - Shafer TD-9 27

Napa Valley, California

#### Malbec - Catena Vista Flores 15

Mendoza, Argentina

#### SWEET

#### Brachetto d'Acqui - Banfi Rosa Regale 50

Piedmont, Italy

#### Tawny Port 10-Year - Taylor's 13

Douro Valley, Portugal

#### Tawny Port 20-Year - Taylor's 25

Douro Valley, Portugal

#### Bual Madeira - Blandy's Colheita 19

Portugal

### DRAFT BEER

#### Tenaya Creek El Charro 12

Mexican-Style Lager • 4.9% • Nevada

#### Great Basin Wild Horse Ale 12

Altbier • 4.8% • Nevada

#### Tenaya Creek Pilsner 12

Czech Pilsner • 5.5% • Nevada

#### Tenaya Creek Hefeweizen 12

Wheat Ale • 5% • Nevada

#### Able Baker Mango Calutron Girl 12

Hefeweizen • 5% • Nevada

#### Able Baker 12

Yardbird's Unfor'grit'able

Pale Ale • 5.5% • Nevada

#### Great Basin Icky IPA 12

India Pale Ale • 6.4% • Nevada

#### Big Dog's Dirty Dog IPA 12

India Pale Ale • 7.1% • Nevada

#### Able Baker Atomic Duck 12

India Pale Ale • 7% • Nevada

#### CraftHaus UNLV Rebel Spirit 12

Golden Ale • 5% • Nevada

#### Able Baker Chris Kael Impale'd Ale 12

American Brown Ale • 10% • Nevada • 9 oz

#### Seasonal Selection 12

For a full list of our beverage selections, please view our Beverage Book.

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