

HAND PRESSED JUICES

Green Giant 12 Cucumber, Celery, Apple, Kale, Honey	Turmeric Tonic 12 Turmeric, Ginger, Lemon, Black Pepper	Orange Juice 10
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LIGHT & EASY

Yardbird Fruit Plate GF/VEGAN 18
Açaí Bowl v 20 Seasonal Fruit, Almonds, Coconut
Country Cobb Protein Bowl GF 25 Roasted Chicken, Field Peas, Corn, Apple, Avocado, Kale, Tomato, Crispy Quinoa
Green Goddess Salad GF 18 Asparagus, Snap Peas, Goat Cheese, Cucumber, Sunflower Seeds

CRACKED & SCRAMBLED

Chef's Daily Omelet* 22 Seasonal Preparation, Petite Salad, Buttermilk Biscuit <i>- available with egg whites -</i>
Classic Yardbird Benedict* 28 Bourbon Maple, Hickory Smoked Canadian Bacon, Housemade English Muffin, Sharp Cheddar Cheese, Hot Sauce Hollandaise, Hash Browns
Avocado Toast 22 Multigrain Toast, Radish, Fennel, Basil, Pickled Shallots <i>Add Egg Any Style* +6 / Add Smoked Salmon +6</i>

ODDS & ENDS

Fried Green Tomato BLT 18 House-Smoked Pork Belly, Pimento Cheese, Frisée, Smoky Tomato Jam, Lemon Vinaigrette
Classic Buttermilk Biscuits v 14 Honey Butter, Housemade Jam
Crispy Chicken Biscuit 18 Honey Butter, Housemade Jam <i>- two served -</i>
Deviled Eggs GF 15 Dill, Chives, Smoked Trout Roe
Mac & Cheese v 15 Creamy Five Artisanal Cheese Sauce, Crispy Herb Crust
Grits GF/V 14 Grateful Bread Grits, Vermont Sharp Cheddar
Yardbird Hash Browns GF/V 10 Scallions, Buttermilk Ranch
Bacon GF 9
Housemade English Muffin 8 Whipped Honey Butter, Apple Jam

FRESH FROM OUR BAKERY

Yardbird Cinnamon Roll 18 Salted Bourbon Caramel, Cream Cheese Frosting
Lemon Meringue Pie Pancakes 18 Blueberry Pancakes, Lemon Curd, Toasted Meringue
Blueberry French Toast Fritters 18 Warm Maple Syrup, Powdered Sugar
Crème Brûlée Waffles GF 18 Fresh Whipped Cream, Strawberries
Mini Beignets 14 Nutella Filling, Powdered Sugar
Skillet Cornbread 16 Vermont Sharp Cheddar Cheese, Bacon, Jalapeño, Honey Butter

YARDBIRD CLASSICS

All sandwiches served with House Fries or Side Salad.

Chicken & Waffles ★ 39 Honey Hot Sauce, Chilled Spiced Watermelon, Vermont Sharp Cheddar Cheese Waffle, Bourbon Maple Syrup <i>- available gluten-free -</i>
Lewellyn's Fine Fried Chicken 32 1/2 of our Famous Bird, Stone Ground Grits, Arugula Salad, Honey Hot Sauce <i>- available gluten-free -</i> <i>Make it Nashville Hot or Korean Style!</i>
Shrimp & Grits 34 Seared Shrimp, Roasted Tomato, Virginia Ham, Red Onion, Stone Ground Grits, PBR Jus
The Great American Burger 24 Short Rib, Brisket & Chuck Blend, Double Patty, House-Smoked Pork Belly, American Cheese, House Pickles, Special Sauce
CO Lamb Burger 27 Grateful Bread Bun, Manchego, Tzatziki, Harissa Aioli
Smoked Brisket Huevos Rancheros* 24 Sunny-Side Farmer's Eggs, Avocado, Pico, Tortilla Chips
Steak & Eggs* GF 35 Beef Tenderloin Medallions, Hash Browns, Sunny-Side Farmer's Eggs, Chimichurri Sauce
Biscuit & Gravy* 24 Country Gravy, Crispy Chicken Thigh, American Cheese, Bacon, Sunny-Side Farmer's Egg

GF - GLUTEN-FREE / V - VEGETARIAN

*For your convenience, a discretionary 20% gratuity will be added on your final check for parties of 6 or more 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

BRUNCH LIBATIONS

- Yardbird Bloody Mary** 16
Jim Beam Bourbon, Housemade Mix, Bacon, Celery, Olive, Lime, Pickled Okra
- Seasonal Sangria** 14
Red Wine, Seasonal Spirits, Housemade

- Yardbird Mimosa** 14 glass / 45 bottle
Mazarini Prosecco, Choice of Flavor Orange, Grapefruit, Pineapple or Cranberry
- Spicy Rooster** 12
Rebel Rooster Mexican Lager, Housemade Mix, Lime, Tajín

HOUSE CREATIONS

- Blackberry Bourbon Lemonade** ★ 16
Jim Beam Bourbon, Blackberry, Lemon, Q Club Soda
- Southern Peach** 16
Jim Beam Bourbon Whiskey, Aperol, White Peach, Lemon, Sweet Tea
- Ruby Slipper** 20
Tito's Vodka, PAMA, Suze, Dry Curaçao, Lemon, Pomegranate, Spicy Bitters
- Bourbon on the Beach** 17
Wild Turkey Bourbon, Pineapple, Mint, Lemon, Orgeat, Orange Bitters
- Lemon Lavish Martini*** 16
SKYY Vodka, Cointreau, Lemon, Rosemary, Egg Whites
- Stirred, Not Shaken** 23
Grey Goose Vodka, Beefeater Gin, Lillet

- Passionate About Tequila** 18
Corazón Reposado Tequila, Passion Fruit, Lo-Fi Sweet Vermouth, Spicy Bitters
- Kentucky Buck** 19
Sextro Bourbon, Strawberry, Lemon, Ginger Syrup, Q Ginger Beer
- Tommy's Margarita** 18
Patrón Silver Tequila, Lime, Agave
- Summer Love** 20
Código 1530 Rosa Tequila, Strawberry, Hibiscus, Pink Peppercorn, Lime
- Oh, Honey!*** 17
Bombay Sapphire Gin, Honey, Lavender, Lemon, Egg Whites
- Red Hook** 17
Rittenhouse Rye, Amaro CioCiaro, Luxardo Maraschino

OLD FASHIONEDS

- Yardbird Old Fashioned** ★ 18
Bacon-Infused Wild Turkey Bourbon, Maple Syrup, Angostura & Orange Bitters



- 1942 Old Fashioned** 35
Don Julio 1942 Tequila, Cinnamon Orange, Agave, Angostura & Orange Bitters
- Classic Old Fashioned** 16
Four Roses Yellow Label Bourbon, Demerara, Angostura & Orange Bitters, Luxardo Cherry
- Mile High Old Fashioned** 22
Laws Bourbon, Demerara, Angostura & Orange Bitters, Luxardo Cherry

SPIRIT FREE

- Pomegranate Fizz*** 9
Pomegranate, Lemon, Egg White, Q Club Soda
- Pretty 'N Pink** 9
Passion Fruit, Grapefruit Juice, Agave, Q Grapefruit Soda

WINES BY THE GLASS

SPARKLING

- Adami Garbèl Brut Prosecco** 15
Veneto, Italy
- Caves Naveran La Dama Brut Rosé** 15
Penedès, Spain
- Le Mesnil Blanc de Blancs Brut Champagne** 25
France

WHITE

- Albariño - Agro de Bazán Granbazán Etiqueta Verde** 17
Rías Baixas, Spain
- Chardonnay - Domaine Jean Touzot** 15
Mâcon-Villages, France
- Pinot Grigio - Venica & Venica Jesera** 17
Collio, Italy
- Riesling Kabinett - Selbach-Oster Trutta Fario** 14
Mosel, Germany
- Sauvignon Blanc - Yealands** 14
Marlborough, New Zealand

RED

- Cabernet Sauvignon - Robert Hall Artisan Collection** 18
Paso Robles, California
- Pinot Noir - Cloudline** 18
Willamette Valley, Oregon
- Sangiovese Chianti Classico - Tenuta di Arceno** 20
Tuscany, Italy
- Tempranillo - Hidalgo La Gitana** 15
Rioja, Spain
- Zinfandel - Valravn Old Vine** 17
Sonoma County, California

ROSÉ

- Syrah - Rabble** 15
Paso Robles, California

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

DRAFT BEER

- Yardbird Rebel Rooster** 8
Mexican Lager • 4.8% • Colorado
- Breckenridge Avalanche** 9
Amber Ale • 5% • Colorado
- Blue Moon** 9
Witbier • 5.4% • Colorado
- New Belgium Fat Tire** 9
Amber Ale • 5.2% • Colorado
- New Belgium Voodoo Ranger** 10
IPA • 7% • Colorado
- Denver Beer Co. Raspberry Princess Yum Yum** 10
Kölsch • 5.2% • Colorado
- Tommyknocker Blood Orange** 11
IPA • 6% • Colorado
- Dry Dock Apricot Blonde** 10
Blonde Ale • 5.1% • Colorado

