

# YARDBIRD

## DINNER

### STARTERS & SHARES

<b>Deviled Eggs</b> GF	15
Dill, Chives, Smoked Trout Roe	
<b>Classic Buttermilk Biscuits</b> V	14
Honey Butter, Housemade Jam - <i>four served</i> -	
<b>Skillet Cornbread</b>	16
Vermont Sharp Cheddar Cheese, Bacon, Jalapeño, Honey Butter	
<b>Fried Green Tomato BLT</b>	18
House-Smoked Pork Belly, Pimento Cheese, Frisée, Smoky Tomato Jam, Lemon Vinaigrette	
<b>Daily Oysters*</b>	MP
Sherry Red Wine Mignonette, Hot Sauce, Lemon	
<b>Coal Fire Octopus</b> GF	28
Smoked White Bean Purée, Papas Bravas, Chimichurri	
<b>House-Cured Pork Belly</b> GF	19
Compressed Palisade Peaches, Bacon Jam	
<b>Heirloom Field Pea Hummus</b> VEGAN	22
Pistachio, Cilantro, Crackers, Chilled Seasonal Vegetables	
<b>Green Goddess Salad</b> GF	18
Asparagus, Snap Peas, Goat Cheese, Cucumber, Sunflower Seeds	
<b>Little Gem Salad</b>	18
Cherry Tomato Confit, Everything Crumble, Pickled Grapes, Preserved Lemon, Creamy Manchego Dressing	
<b>Heirloom Tomato Salad</b> GF	20
La Mozzarella Burrata, Cucumber, Basil, Shallot Vinaigrette	

### CHEESE & CHARCUTERIE BOARD | 42

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

**Roasted Green Chili Sausage**  
*Pit Smoked In-House*

**House-Cured Capicola**

**Truffle Burrata** *La Mozzarella*

**Chef's Seasonal Terrinne**

**Housemade Pimento Cheese**

**Pickles & Grilled Ciabatta**

### YARDBIRD SPECIALTIES

#### Chicken & Waffles ★ 39

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

#### Coal Roasted Rotisserie Chicken GF 36

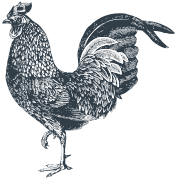
Chimichurri, Lemon, Ancho Chili Marinade, Crispy Fingerling Potatoes

#### Lewellyn's Fine Fried Chicken 32

½ of our Famous Bird, Yukon Gold Mashed Potatoes, Arugula Salad, Honey Hot Sauce - *available gluten-free* -  
*Make it Nashville Hot or Korean Style!*

#### The Whole Bird ★ 78

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



### MAINS

#### Whole Roasted Branzino GF 56

Fennel Herb Salad, Preserved Lemon

#### Grilled Blackened Salmon Filet\* GF 33

Olive Relish, Pesto, Watercress

#### Shrimp & Grits 34

Seared Shrimp, Roasted Tomato, Virginia Ham, Red Onion, Stone Ground Grits, PBR Jus

#### Lobster Mac & Cheese MP

Whole Lobster, Creamy Five Artisanal Cheese Sauce

#### Calabrian Chili Cavatelli VEGAN 26

Pomodoro, Charred Broccoli Rabe, Roasted Garlic

#### St. Louis Ribs GF 39

Hickory Smoked, Housemade BBQ Sauce

#### 72 Hour Short Rib\* GF 42

Green Chili Grits, Braised Cipolini Onions, Charred Summer Squash - *served medium & fork tender* -

#### Texas Smoked Brisket Plate 54

Green Chili Mac & Cheese, Corn Bread, House Pickles

#### 8 Oz Creole Crusted Filet\* 65

Roasted Garlic Chipotle Butter, Charred Shishito Peppers, Cipolini Onions

#### Coal Fire Roasted 64 Oz Double Tomahawk GF 250

Burnt End Cowboy Butter, Truffle Fingerling Potatoes  
*- serves four to six -*

### SIDES

<b>Grilled Asparagus</b> GF/VEGAN 15	<b>Crispy Fingerling Potatoes</b> GF 14	<b>Field Pea Succotash</b> GF 14
Preserved Lemon, Olive Oil	Parmesan, Rosemary, Chive	Olathe Corn, Summer Squash, Snap Peas, Feta, Dill
<b>Mac &amp; Cheese</b> V 15	<b>Southern Street Corn</b> GF 14	<b>Blackened Green Beans</b> GF 13
Creamy Five Artisanal Cheese Sauce, Crispy Herb Crust	Chipotle Crema, Farmer's Cheese, Fresnos, Bacon	Piquillo Pepper Sauce, Cajun Spiced, Lime, Cilantro
<b>Crispy Brussels</b> V 14		
Spiced Honey		

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.

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

# YARDBIRD

## COCKTAILS

### HOUSE CREATIONS

#### Blackberry Bourbon Lemonade ★ 16

Jim Beam Bourbon Whiskey, 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

#### 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

#### Stirred, Not Shaken 23

Grey Goose Vodka, Beefeater Gin, Lillet

### 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

### PROPER WHISK(E)Y

#### Boulevardier 18

Wild Turkey Bourbon, Campari, Carpano Antica

#### Red Hook 17

Rittenhouse Rye, Amaro CioCiaro, Luxardo Maraschino

#### Manhattan 17

Jack Daniel's Rye, Carpano Antica, Angostura Bitters

#### Paper Plane 17

Jack Daniel's Whiskey, Aperol, Amaro Nonino, Lemon

### 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

#### ROSE

#### Syrah - Rabble 15

Paso Robles, California

### 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

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

