

HAND PRESSED JUICES

Green Giant 12
Cucumber, Celery, Apple, Kale, Honey

Turmeric Tonic 12
Turmeric, Ginger, Lemon, Black Pepper

Orange Juice 10

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
Iceberg Wedge Salad GF 18
House-Smoked Bacon, Baby Iceberg Lettuce, Charred Corn, Tomato, Avocado, Housemade Buttermilk Ranch Dressing

FRESH FROM OUR BAKERY

Yardbird Cinnamon Roll 18
Salted Bourbon Caramel, Cream Cheese Frosting
Crème Brûlée Waffles GF 18
Fresh Whipped Cream, Strawberries
Mini Beignets 14
Nutella Filling, Powdered Sugar
Classic Buttermilk Biscuits v 13
Honey Butter, Housemade Jam
Skillet Cornbread 16
Vermont Sharp Cheddar Cheese, Bacon, Jalapeño, Honey Butter

CRACKED & SCRAMBLED

Chef's Daily Omelet* 22
Seasonal Preparation, Petite Salad, Buttermilk Biscuit - *available with egg whites* -
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
Add Egg Any Style +6 / Add Smoked Salmon + 6*

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 - *available gluten-free* -

Shrimp & Grits 28
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

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

ODDS & ENDS

Fried Green Tomato BLT 12
House-Smoked Pork Belly, Pimento Cheese, Frisée, Smoky Tomato Jam, Lemon Vinaigrette

Crispy Chicken Biscuit 18
Honey Butter, Housemade Jam - *two served* -

Deviled Eggs GF 15
Dill, Chives, Smoked Trout Roe

Mac & Cheese v 15
Creamy Five Artisanal Cheese Sauce, Crispy Herb Crust

Yardbird Hash Browns GF/V 10
Scallions, Buttermilk Ranch

Bacon GF 9

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

HOUSE CREATIONS

- Blackberry Bourbon Lemonade ★** 16
Jim Beam Bourbon, Blackberry, Lemon, Q Club Soda
- Southern Peach** 15
Jim Beam Bourbon Whiskey, Aperol, White Peach, Lemon, Sweet Tea
- All Things Flannel** 16
Rittenhouse Rye, Appleton Estate Jamaica Rum, Grove Street Crème de Cacao, Maple, Cinnamon, Grapefruit
- Lemon Lavish Martini*** 16
SKYY Vodka, Cointreau, Lemon, Rosemary, Egg Whites
- Irish Coffee** 17
Jameson, Brown Sugar, Hot Coffee, Fresh Whipped Cream

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

- Passionate About Tequila** 17
Corazón Reposado Tequila, Passion Fruit, Lo-Fi Sweet Vermouth, Spicy Bitters
- Kentucky Buck** 15
Sextro Bourbon, Blood Orange, Ginger Syrup, Lemon, Q Ginger Beer
- Desert Rose** 20
Código 1530 Rosa Tequila, Strawberry, Hibiscus, Pink Peppercorn, Lime
- Boozy Apple Cider** 16
Lairds Apple Brandy, Black Walnut Bitters, House Crafted Apple Cider



OLD FASHIONEDS

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



- Spiced Old Fashioned** 16
Tin Cup Rye, Black & Pink Peppercorn Simple Syrup, Black Walnut Bitters
- Classic Old Fashioned** 15
Four Roses Yellow Label Bourbon, Demerara, Angostura & Orange Bitters, Luxardo Cherry
- Mile High Old Fashioned** 19
Laws Bourbon, Demerara, Angostura & Orange Bitters, Luxardo Cherry

SPIRIT FREE

- Apple Cider** 8
House Crafted Apple Cider
- RiNo Cream Soda** 9
Peach, Passionfruit or Strawberry, Vanilla, Q Club Soda

WINES BY THE GLASS

SPARKLING

- Prosecco Superiore Brut** 15
Nino Franco Rustico
Veneto, Italy
- Caves Naveran La Dama Brut Rosé** 15
Penedès, Spain
- Moscato d'Asti - Michele Chiarlo** 14
Nivoli
Italy

WHITE

- Albariño - Adegas Gran Vinum** 15
Nessa
Rías Baixas, Spain
- Chardonnay - Domaine Jean Touzot** 15
Mâcon-Villages, France
- Pinot Grigio - Elena Walch** 15
Selezione
Alto Adige, Italy
- Riesling - J&H Selbach** 14
Incline
Mosel, Germany
- Sauvignon Blanc - Dashwood** 15
Marlborough, New Zealand

RED

- Cabernet Sauvignon - Robert Hall** 18
Artisan Collection
Paso Robles, California
- Pinot Noir - Cloudline** 18
Willamette Valley, Oregon
- Red Blend** 16
The Walking Fool by Caymus
Suison Valley, California
- Sangiovese Chianti Classico -** 20
Tenuta di Arceno
Tuscany, Italy
- Shiraz - Mount Langi Ghiran** 15
Cliff Edge
Victoria, Australia
- Tempranillo - Hidalgo La Gitana** 15
Rioja, Spain

ROSÉ

- Syrah - Rabble** 15
Paso Robles, California

DRAFT BEER

- Yardbird Rebel Rooster** 8
Mexican Lager • 4.8% • Colorado
- Breckenridge Avalanche** 9
Amber Ale • 5% • Colorado
- Avery White Rascal** 9
Belgian-Style White Ale • 5.6% • Colorado
- Seasonal Handle** 10
Rotating Tap. Inquire for current selection.
- New Belgium Voodoo Ranger** 10
IPA • 7% • Colorado
- Denver Beer Co.** 10
Raspberry Princess Yum Yum
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.