

YARDBIRD

DINNER

STARTERS & SHARES

Deviled Eggs <small>GF</small>	15
Dill, Chives, Smoked Trout Roe	
Classic Buttermilk Biscuits <small>V</small>	13
Honey Butter, Housemade Jam - <i>four served</i> -	
Skillet Cornbread	16
Vermont Sharp Cheddar Cheese, Bacon, Jalapeño, Honey Butter	
Fried Green Tomato BLT	12
House-Smoked Pork Belly, Pimento Cheese, Frisée, Smoky Tomato Jam, Lemon Vinaigrette	
Pig & Pineapple	19
Confit Pork Belly, Bacon Jam, Compressed Pineapple	
Chili Crisp Chicken	14
Chili Crisp Chicken - Boiled Peanut Chili oil, House pickles, Scallions - <i>SPICY!</i> -	
Yardbird Chicken Tenders	16
Three House-Brined Tenders, OG Hot Sauce, Housemade Buttermilk Ranch Dressing	
Yardbird Chicken Wings	16
House Wings tossed in Louisiana Hot Sauce, Housemade Buttermilk Ranch Dressing	
Iceberg Wedge Salad	18
House-Smoked Bacon, Baby Iceberg Lettuce, Charred Corn, Tomato, Avocado, Housemade Buttermilk Ranch Dressing	
Little Gem Salad	18
Cherry Tomato Confit, Everything Crumble, Pickled Grapes, Preserved Lemon, Creamy Parmesan Dressing	
French Onion Soup	14
Fontina, Swiss, Roasted Garlic, Parsley, Crostini	

CHEESE & CHARCUTERIE BOARD | 29

Chef's Selection of house-made and locally sourced artisan meats and cheeses, seasonal pickles and grilled ciabatta

YARDBIRD SPECIALTIES

Chicken & Waffles ★	39
Honey Hot Sauce, Chilled Spiced Watermelon, Vermont Sharp Cheddar Cheese Waffle, Bourbon Maple Syrup - <i>available gluten-free</i> -	
Coal Roasted Rotisserie Chicken <small>GF</small>	36
Chimichurri, Lemon, Ancho Chili Marinade, Mama's Mash	
Lewellyn's Fine Fried Chicken	32
½ of our Famous Bird, Mama's Mashed Potatoes, Arugula Salad, Honey Hot Sauce - <i>available gluten-free</i> - <i>Make it Nashville Hot or Korean Style</i>	



MAINS

The Great American Burger	24
Short Rib, Brisket & Chuck Blend, Double Patty, House-Smoked Pork Belly, American Cheese, House Pickles, Special Sauce	
Grilled Blackened Salmon Filet* <small>GF</small>	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	
St. Louis Ribs <small>GF</small>	36
Hickory Smoked, Housemade BBQ Sauce, Fries	
72 Hour Short Rib* <small>GF</small>	42
Green Chili Grits, Braised Cippolini Onions, Charred Autumn Squash - <i>served medium & fork tender</i> -	
Creekstone Farms Hanger Steak <small>GF</small>	39
8oz, Yukon Gold Potato Puree, Charred Broccolini, Peppercorn Jus	
Texas Smoked Brisket Plate	38
Green Chili Mac & Cheese, Cornbread, House Pickles - <i>available Friday and Saturday only</i> -	

SIDES

Southern Street Corn <small>GF</small>	14
Chipotle Crema, Farmer's Cheese, Fresnos, Bacon	
Grilled Broccolini <small>GF/V</small>	14
Preserved Lemon, Olive Oil	

House French Fries	8
Housemade Buttermilk Ranch Dip	
- ADD-ON <i>Go Parmesan Truffle</i> +4 -	
<i>Parmesan Cheese and Truffle</i>	

Mashed Potatoes	10
"Mama's Mash" Yukon Gold Potatoes, Fresh Chive	

Mac & Cheese <small>V</small>	15
Creamy Five Artisanal Cheese Sauce, Crispy Herb Crust	
Crispy Brussels <small>V</small>	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 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

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



PROPER WHISK(E)Y

Boulevardier 17

Angel's Envy Bourbon Whiskey, Campari, Carpano Antica, Orange Twist

Penicillin 15

Dewars Scotch Whiskey, Laphroig Scotch, Honey, Ginger

Manhattan 16

Jim Beam Rye, Carpano Antica, Angostura Bitters

Paper Plane 17

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

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.