



STEAKS, CHOPS AND SEAFOOD SINCE 1989

BY THE GLASS

SPARKLING

Le Colture Cruner, Prosecco - Italy 14
Domaine Chandon, Blanc de Noir - Napa Valley 16
Gruet, Rosé - New Mexico 14

WHITE

Testarossa, Cuvée Los Gatos, Chardonnay - Monterey 13
EnRoute, Chardonnay - Russian River Valley 16
Rombauer, Chardonnay—Carneros 21
Balletto, Rosé - Russian River Valley 12
Willakenzie, Pinot Gris - Yamhill-Carlton, OR 13
Groth, Sauvignon Blanc - Napa 14
Allan Scott, Sauvignon Blanc - Marlborough, New Zealand 15

RED

Hess, Shirttail Ranches, Cabernet Sauvignon - North Coast 14
Roth, Cabernet Sauvignon - Alexander Valley 16
Justin, Cabernet Sauvignon - Paso Robles 18
Mount Veeder, Cabernet Sauvignon - Napa 21
Keenan, Merlot - Napa 15
Grgich Hills, Merlot - Napa 19
Cloudline by Drouhin, Pinot Noir - Willamette Valley, OR 14
Laird, Phantom Ranch, Pinot Noir - Carneros, Napa 17
Bruliam, Soberanes Vineyard, Pinot Noir - Santa Lucia Highlands 20
Decero, Malbec - Mendoza, Argentina 13
La Storia, Zinfandel - Alexander Valley 14
J. Lohr, Tower Road, Petite Sirah - Paso Robles 15

DRAUGHT BEERS

Anchor, California Lager - San Francisco, CA (4.9%) 9
Stella Artois, Lager - Leuven, Belgium (5.2%) 9
Firestone, Pivo, Pilsner - Paso Robles, CA (5.3%) 9
East Brother, Bo Pils, Pilsner - Richmond, CA (5.0%) 10
Strike, Nor Cal, Santa Cruz, Blonde Ale - San Jose, CA (4.5%) 10
Drake's, Hefeweizen - San Leandro, CA (4.5%) 9
Allagash White - Portland, ME (5.0%) 10
Delirium Tremens, Belgium Strong Ale - Belgium (8.5%)
10 oz - 12 16 oz - 17
Lagunitas, A Little Sumpin', Sumpin' Ale - Petaluma, CA (7.5%) 10
Fort Point, Villager, IPA, San Francisco, CA (6.3%) 10
Deschutes, Fresh Squeezed, IPA - Bend, OR (6.4%) 10
Ballast Point, Sculpin, IPA - San Diego, CA (7.0%) 10
Original Pattern, Hazy IPA - Oakland, CA (7%) 10
Anderson Valley, Boont, Amber Ale - Boonville, CA (5.8%) 10

Inquire for additional seasonal selections

CRAFT BOTTLED

Allagash, Curieux, Barrel-Aged Tripel (11%) 750mL 35
Ballast Point, Grapefruit Sculpin, IPA (7%) 12oz 8
Vergaeghe, Duchesse de Bourgogne, Sour (6.2%) 750mL 26
Omission, Pale Ale, Gluten-free (5.8%) 12 oz 6
Clausthaler NA, Corona, Heineken 6

On parties of 8 or more, 18% service charge will be added.

HANDCRAFTED COCKTAILS

BLOOD AND SAND

The Macallan 12yr, Antica sweet vermouth, Cherry Heering, fresh squeezed orange 16

SPANISH GIN TONIC

Hendricks gin, Fever-Tree Mediterranean tonic, juniper berries, strawberry, blackberry, lime peel, rosemary 15

LEMON LAVENDER MULE

Tru lemon vodka, Domaine de Canton ginger liqueur, lime, lavender bitters, soda 15

NEXT TO LAST WORD

Dulce Vida pineapple jalapeño tequila, Green Chartreuse, pineapple purée, lime 15

BLACKBERRY SIDECAR

Rémy Martin 1738 cognac, cointreau, lemon, muddled blackberries, plum bitters, orange zest sugar rim 15

PEACH ROSÉ COOLER

Ketel One peach & orange blossom, Rosé, lemon, peach purée, apple garnish 15

GUAVA MAI TAI

Diplomático Reserva Exclusiva rum, Cointreau, guava purée, orgeat, lime 15

PUESTA DEL SOL

Fortaleza tequila, Domaine de Canton ginger liqueur, tamarind, lemon, salt & Tajín rim 15

HEMINGWAY

Deep Eddy Ruby Red vodka, Maraschino Luxardo liqueur, lime 15

THE PONDEROSA

High West Double Rye, St-Germain elderflower, peach-cinnamon purée, honey, lemon 15

AGED BRAZILIAN DAIQUIRI

Pineapple, vanilla bean & brown sugar infused in light rum, dark rum & spiced rum 15

BARREL AGED

Manhattan, Maple Old Fashioned and Negroni. Inquire for additional selections. While available. 16

BEVERAGES & COFFEE

Water served and refilled by request only

Original, Cranberry or Strawberry Lemonade, Arnold Palmer 6 Complimentary refills

Full Espresso Bar

HANDCRAFTED

Guava Lemonade, Sangria Lemonade 7

Raspberry Iced Tea, Peach Iced Tea 7

Coconut Waters - Original Organic, Peach 7

Henry Weinhard's Root Beer, Fever-Tree Ginger Beer,

Fever-Tree Mediterranean tonic 6

A MESSAGE TO OUR GUESTS ABOUT COVID-19

We want to assure you that Birk's has implemented safety precautions in accordance with the CDC and Santa Clara County guidelines to keep our employees and guests safe.

Safety measures include social distancing practices, providing employee protective gear, conducting temperature screenings for every person that enters the restaurant, hand sanitizer stations available for staff and guests, and thoroughly cleaning and sanitizing dining areas.

If you have any questions, please ask any of the Birk's Staff!

STARTERS

CARPACCIO *Peppered filet, watercress, fried capers, honey Dijon, crostini* 16

FRIED CALAMARI *Romano, Parmesan, garlic, herbs* 16

GARLIC FRIES *Cajun spices, Parmesan* 10

MOROCCAN STEAK BITS *Smoked garlic herb oil, goat cheese-mint yogurt* 18

OLIVE OIL POACHED SHRIMP *Chile de árbol, garlic, herbs, sea salt, black pepper* 20 *Additional shrimp* 4

FLATBREAD *Capers, red onion, fennel, bacon lardon, bell pepper, wild arugula, mozzarella cheese, balsamic reduction* 15

APPETIZER SAMPLER *Moroccan steak bits, fried calamari, blackened garlic fries* 36

ARTISAN CHEESE BOARD *Spiced nuts, dried fruit, apricot jam* 23

RAW BAR

OYSTERS ON THE HALF SHELL *Today's Selection* 3.50

SEARED AHI SASHIMI *Soba noodles, soy sauce, wasabi, pickled ginger, scallions, carrots* 18

TIGER SHRIMP COCKTAIL 20 *Additional shrimp* 4

SALADS AND SOUP

WEDGE *Iceberg, tomato, blue cheese, Applewood bacon lardon, blue cheese dressing* 14

CHOP HOUSE *Butter lettuce, red onion, cucumber, tomato, feta cheese, red wine vinaigrette* 12

CAESAR *Garlic croutons, Romano, Parmesan* 12 *Anchovies upon request*

ORGANIC MIXED GREENS *Choice of dressing* 12

CLAM CHOWDER *Cup* 7 *Bowl* 9

STEAKS AND CHOPS

GARLIC MASHED POTATOES AND BACON INFUSED CREAMED SPINACH OR VEGETABLES UNLESS NOTED

FILET MIGNON 8oz *Garlic mashed potatoes, sautéed spinach* 46 *Blue cheese and port sauce add* 5

FILET MIGNON 10oz 50 *Blue cheese and port sauce add* 5

BLACKENED RIB EYE *Certified Angus Beef* 50

BONE-IN RIB EYE *Blue cheese butter* 62

BIRK'S OSCAR TO ANY STEAK ABOVE *Dungeness crab, asparagus, béarnaise* 18

CERTIFIED ANGUS BEEF NEW YORK OSCAR *Butter poached asparagus, Dungeness crab, smashed potatoes, béarnaise* 52

PEPPERED FILET MIGNON *Brandy-green peppercorn sauce* 52

PORK CHOPS *Satay-style peanut sauce* 36

SEAFOOD

PASTA PAELLA *Mussels, lobster, shrimp, calamari, fin fish, Italian sausage, olives, capers, tomato, herbs, saffron cream* 35

SEA BASS *Asparagus, cauliflower, crispy saffron rice, blistered tomato-olive beurre blanc* 36

LOBSTER TAIL *Drawn butter* MP

WOOD SMOKED

SERVED ON FRIDAY AND SATURDAY — LIMITED ORDERS AVAILABLE

CERTIFIED ANGUS BEEF PRIME RIB *Garlic mashed potatoes and vegetables or bacon infused creamed spinach*
Executive 12oz 41 *Chairman 16oz* 46 *CEO 20oz* 52

HOUSE SPECIALTIES

MARY'S CHICKEN *Squash, caramelized Brussels sprouts, Padrón peppers, corn, veal-herb demi* 29

VEGETABLE CURRY *Gluten-free. Lentil cakes, grilled tofu, eggplant, broccolini, baby carrots, creamy curry* 27

SIDES

TRUFFLE MAC AND CHEESE 15 *Lobster or Crab Meat add* 10

BUTTER POACHED ASPARAGUS 12

BRUSSELS SPROUTS *Applewood bacon lardon, garlic, Parmesan* 13

SAUTÉED MUSHROOMS 13

BRANDY-GREEN PEPPERCORN SAUCE, BÉARNAISE, STEAK SAUCE 6

Executive Chef - Julie Jones Asst. Sous Chef - Andres Garcia Asst. Sous Chef - Mary Le

**Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.*

Summer 2020 (8.3.2020)