



STEAKS, CHOPS AND SEAFOOD SINCE 1989

BY THE GLASS

SPARKLING

Prior Bortolomiol, 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, Shirtail Ranches, Cabernet Sauvignon - North Coast 14
Justin, Cabernet Sauvignon - Paso Robles 18
Post & Beam by Far Niente, Cabernet Sauvignon - Napa 21
Keenan, Merlot - Napa 15
Cloudline by Drouhin, Pinot Noir - Willamette Valley, OR 14
Cumulus, Pinot Noir - Sonoma Coast 16
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

Ace Joker, Apple Craft Cider - Sonoma County, CA (6.9%) 10
Strike, Santa Cruz, Blonde Ale - San Jose, CA (4.5%) 10
Stella Artois, Lager - Leuven, Belgium (5.2%) 10
North Coast, Scrimshaw, Pilsner - Fort Bragg, CA (4.5%) 10
Chapman Crafted, Pils, Pilsner - Orange, CA (5.2%) 10
East Brother, Bo Pils, Pilsner - Richmond, CA (5.0%) 10
Allagash White - Portland, ME (5.0%) 10
Drake's, Hefeweizen - San Leandro, CA (4.5%) 10
Delirium Tremens, Belgium Strong Ale - Belgium (8.5%)
10 oz - 12 16 oz - 17
Anchor, Steam - San Francisco, CA (4.9%) 10
Lagunitas, A Little Sumpin', Sumpin' Ale - Petaluma, CA (7.5%) 10
Deschutes, Fresh Squeezed, IPA - Bend, OR (6.4%) 10
Henhouse, IPA - Sonoma County, CA (6.9%) 10
Ballast Point, Sculpin, IPA - San Diego, CA (7.0%) 10
Almanac, Hazy IPA - Alameda Island, CA (6.1%) 10
Anderson Valley, Boont, Amber Ale - Boonville, CA (5.8%) 10
North Coast, Rasputin, Imperial Stout - Fort Bragg, CA (9%)
10 oz - 8 16 oz - 12

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



Scan to view Birk's complete Wine List

Spring 2021 (7.15.2021)

HANDCRAFTED COCKTAILS

BLOOD AND SAND

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

SPANISH GIN TONIC

Empress gin, Fever~Tree Mediterranean tonic,
juniper berries, dehydrated star fruit, orange peel,
berries, thyme 15

LEMON LAVENDER MULE

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

JACK 75

Loch & Union gin, jack fruit purée, lime, prosecco 15

SMOKEY HILLS

Luna mezcal, Reyes ancho chile liqueur,
muddled cucumber & strawberry 15

BLACKBERRY SIDECAR

Ferrand cognac, Cointreau, lemon, muddled blackberries,
plum bitters, orange zest sugar rim 15

KUMQUAT SMASH

Tito's vodka, Cointreau, lemon,
muddled kumquat & strawberry, orange sugar rim 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

LAVENDER SOUR

Empress gin, Cointreau, lemon, lavender bitters,
egg white 15

WHITE PEACH SANGRIA

Tito's vodka, St-Germain elderflower, white wine,
peach purée, seasonal fruit 15

THE VELVET ROSE

Four Roses bourbon, lemon, cinnamon-clove-blackberry
infused syrup, old fashioned bitters 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

Henry Weinhard's Root Beer, Fever~Tree Ginger Beer,
Fever~Tree Mediterranean tonic 6

Full Espresso Bar

HANDCRAFTED

Lemonade - Guava, Sangria, Raspberry, Peach 7
Ice Tea - Raspberry, Peach 7

Birk's has implemented safety precautions in accordance with the CDC & SCC guidelines to keep our employees & guests safe.

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

STARTERS

CARPACCIO *Peppered filet, watercress, fried capers, honey Dijon, crostini* 17

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

GARLIC FRIES *Cajun spices, Parmesan* 10

MOROCCAN STEAK BITS *Smoked garlic herb oil, goat cheese-mint yogurt* 19

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

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* 48 *Blue cheese and port sauce add* 5

FILET MIGNON 10oz 52 *Blue cheese and port sauce add* 5

BLACKENED RIB EYE *Certified Angus Beef* 52

BONE-IN RIB EYE *Blue cheese butter* 64

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* 54

PEPPERED FILET MIGNON *Brandy-green peppercorn sauce* 54

PORK CHOPS *Satay-style peanut sauce* 38

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* M P

WOOD SMOKED

CERTIFIED ANGUS BEEF PRIME RIB *Garlic mashed potatoes and vegetables or bacon infused creamed spinach*
Executive 12oz 43 *Chairman* 16oz 48 *CEO* 20oz 54

HOUSE SPECIALTIES

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

VEGETABLE PASTA *Seasonal vegetables, casarecce pasta, choice of pomodoro, garlic cream or Parmesan butter sauce* 28

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.*