



## 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, Shirttail 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*

### 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 pear, orange peel, berries, rosemary 15*

#### LEMON LAVENDER MULE

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

#### SUNDOWN

*Tito's vodka, limoncello, Aperol, lemon, blood orange purée 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*

#### PEAR ROYALE

*Wild Roots pear vodka, St-Germain elderflower, lemon, Prosecco 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*

#### TOASTED APPLE

*Diplomático Reserva Exclusiva rum, lemon, cinnamon, hot apple cider 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, Pomegranate, Raspberry, Peach 7*  
*Ice Tea - Raspberry, Peach 7*



Scan to view Birk's complete Wine List

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 with garlic* 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** *Lobster meat, asparagus, béarnaise* 18

**CERTIFIED ANGUS BEEF NEW YORK OSCAR** *Butter poached asparagus, lobster meat, smashed potatoes, béarnaise* 54

**PEPPERED FILET MIGNON** *Brandy-green peppercorn sauce* 54

**PORK CHOPS** *Satay-style peanut sauce* 38

## SEAFOOD

**SEAFOOD PASTA** *Italian sausage, mussels, shrimp, calamari, fin fish, olives, capers, tomato, herbs, saffron cream* 35

**SEA BASS** *Asparagus, cauliflower, crispy saffron rice, blistered tomato-olive beurre blanc* 38

**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, chicken jus* 29

**VEGETABLE PASTA** *Seasonal vegetables, casarecce pasta, choice of pomodoro, garlic cream or Parmesan butter sauce* 21

## SIDES

**TRUFFLE MAC AND CHEESE** 15 *Lobster 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.*