



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 14
Panthera, Chardonnay - Russian River Valley 17
Rombauer, Chardonnay - Carneros 21
Balletto, Rosé - Russian River Valley 13
Gradis' Ciutta, Pinot Grigio - Collio, Italy 14
Groth, Sauvignon Blanc - Napa 15
Allan Scott, Sauvignon Blanc - Marlborough, New Zealand 15

RED

Hess, Shirttail Ranches, Cabernet Sauvignon - North Coast 15
Justin, Cabernet Sauvignon - Paso Robles 18
Post & Beam by Far Niente, Cabernet Sauvignon - Napa 21
Grgich Hills, Cabernet Sauvignon—Napa 30
Silver Oak, Cabernet Sauvignon - Alexander Valley 40
Keenan, Merlot - Napa 16
Cloudline by Drouhin, Pinot Noir - Willamette Valley, OR 14
Cumulus, Pinot Noir - Sonoma Coast 17
Bruliam, Soberanes Vineyard, Pinot Noir - Santa Lucia Highlands 21
Ridge, Three Valleys, Zinfandel - Sonoma County 16
Maal Biutiful, Malbec - Mendoza, Argentina 13
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
Golden Road, Mango Cart Wheat Ale - Los Angeles, CA (4.0%) 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

BOTTLED BEERS

Clausthaler NA, Corona, Heineken 6



BIRK'S WINE LIST

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

HANDCRAFTED COCKTAILS

BLOOD AND SAND

Highland Park, Antica sweet vermouth, Cherry Heering, fresh squeezed orange 16

SPANISH GIN TONIC

Hendrick's gin, Fever~Tree Mediterranean tonic, juniper berries, dehydrated seasonal fruit & herbs, orange peel, berries, rosemary 15

SUNDOWN

Tito's vodka, limoncello, Aperol, lemon, blood orange purée 15

BLACKBERRY SIDECAR

Ferrand cognac, Cointreau, lemon, blackberry purée, plum bitters, orange zest sugar rim 15

PEAR ROYALE

Wild Roots pear vodka, St-Germain elderflower, lemon, Prosecco 15

TROPIC SWIZZLE

Diplomático Reserva Exclusiva rum, Green Chartreuse, orgeat, lime, pineapple 15

DULCE ORO

La Adelita tequila, Ancho Reyes chili liqueur, lemon, agave, mango purée, blood orange salt rim 15

MODERN GARDEN

La Luna Mezcal, lemon, agave, ginger-parsley, cucumber water cube 15

THE SEARCHER

Duke bourbon, lemon, blackberry purée, basil, plumb bitters 15

FLEUR DE LA COEUR

HMB lavender vodka, St-Germain elderflower, lemon, honey, lavender bitters, orange zest sugar rim 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. 17

MOCKTAILS

FAUX SMASH

Muddled cucumber & basil, lemon, simple syrup, soda 10

SHIRLEY BLUSH

Raspberry & lychee purée, lime, simple syrup, water 10

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

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

STARTERS

- *CARPACCIO *Peppered filet, watercress, fried capers, honey Dijon, crostini* 18
FRIED CALAMARI *Romano, Parmesan, garlic, herbs* 18
CRAB CAKES *Avocado mango salsa, herb aioli, wild arugula* 22
GARLIC FRIES *Cajun spices, Parmesan* 11
*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
WILD MUSHROOM FLATBREAD *Sun-dried tomatoes, chicken velouté, parmesan cheese, basil* 16
*APPETIZER SAMPLER *Moroccan steak bits, fried calamari, blackened garlic fries* 38
ARTISAN CHEESE BOARD *Spiced nuts, dried fruit, apricot jam* 24

RAW BAR

- *OYSTERS ON THE HALF SHELL *Today's Selection* 3.50
TIGER SHRIMP COCKTAIL 20 *Additional shrimp* 4
*SEAFOOD PLATTER *Seared sesame crusted ahi tuna, tiger shrimp, lobster tails, oysters* 150

SALADS AND SOUP

- WEDGE *Iceberg, tomato, blue cheese, Applewood bacon lardon, blue cheese dressing* 14
BABY SPINACH-ARUGULA *Apples, oranges, carrots, golden raisins, pistachios, curry vinaigrette* 12
HEIRLOOM TOMATO *Burrata cheese, pistachio pesto, micro basil, balsamic reduction* 15
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 8 oz. *Garlic mashed potatoes, sautéed spinach with garlic* 48 *Blue cheese and port sauce add* 5
*FILET MIGNON 10 oz. 52 *Blue cheese and port sauce add* 5

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* 56
*PEPPERED FILET MIGNON *Brandy-green peppercorn sauce* 54
*PORK CHOPS *Satay-style peanut sauce* 38

SPECIALTY CUTS

- GARLIC MASHED POTATOES AND BACON-INFUSED CREAMED SPINACH OR VEGETABLES
*PRIME BLACKENED RIBEYE 15 oz. 72 *PRIME BONE-IN RIBEYE 20 oz. *Blue cheese butter* 85
Not Available with Passport

WOOD SMOKED

- *CERTIFIED ANGUS BEEF PRIME RIB *Garlic mashed potatoes and vegetables or bacon-infused creamed spinach*
Executive 12 oz. 45 *Chairman* 16 oz. 52 *CEO* 20 oz. 60

SEAFOOD

- SEAFOOD PASTA *Italian sausage, mussels, shrimp, calamari, fin fish, olives, capers, tomato, herbs, saffron cream* 36
TURMERIC SEA BASS *Florentino, padrón peppers, shitake mushrooms, forbidden rice, kumquat beurre blanc* 39
LOBSTER TAIL *Drawn butter* MP

HOUSE SPECIALTIES

- SMOTHERED MARY'S CHICKEN *Wild mushrooms, green beans, fried Yukon potato, chicken gravy* 31
GARDEN VIDA *Florentino, grilled eggplant, braised garbanzo beans, Kalamata olive, capers, fried tofu, tomato-chili sauce* 23
VEGETABLE PASTA *Seasonal vegetables, casarecce pasta, choice of pomodoro, garlic cream or Parmesan butter sauce* 23

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, DEMI PORT, BÉARNAISE 6
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.