



STEAKS, CHOPS AND SEAFOOD SINCE 1989

BY THE GLASS

SPARKLING

- Prior Bortolomiol, Prosecco - Italy 15
Domaine Chandon, Blanc de Noir - Napa Valley 17
Gruet, Rosé - New Mexico 15

WHITE

- Testarossa, Cuvée Los Gatos, Chardonnay - Monterey 15
Maritana by Donald Patz "La Rivière", Chardonnay - Russian River Valley 18
Rombauer, Chardonnay - Carneros 22
Balletto, Rosé - Russian River Valley 14
Gradis'Ciutta, Pinot Grigio - Collio, Italy 15
Allan Scott, Sauvignon Blanc - Marlborough, New Zealand 16

RED

- Hess, Shirttail Ranches, Cabernet Sauvignon - North Coast 16
Justin, Cabernet Sauvignon - Paso Robles 19
Post & Beam by Far Niente, Cabernet Sauvignon - Napa 22
Grgich Hills, Cabernet Sauvignon - Napa 31
Silver Oak, Cabernet Sauvignon - Alexander Valley 41
Keenan, Merlot - Napa 17
Cloudline by Drouhin, Pinot Noir - Willamette Valley, OR 15
Cumulus, Pinot Noir - Sonoma Coast 18
Bruliam, Soberanes Vineyard, Pinot Noir - Santa Lucia Highlands 22
Ridge, Three Valleys, Zinfandel - Sonoma County 17
Maal Biutiful, Malbec - Mendoza, Argentina 14
Smoke & Mirrors, Red Blend - Sonoma County 16

DRAUGHT BEERS

- Ace Joker, Apple Craft Cider - Sonoma County, CA (6.9%) 11
Strike, Santa Cruz, Blonde Ale - San Jose, CA (4.5%) 11
Stella Artois, Lager - Leuven, Belgium (5.2%) 11
North Coast, Scrimshaw, Pilsner - Fort Bragg, CA (4.5%) 11
Golden Road, Mango Cart Wheat Ale - Los Angeles, CA (4.0%) 11
Allagash White, Belgian-Style Wheat - Portland, ME (5.0%) 11
Drake's, Hefeweizen - San Leandro, CA (4.5%) 11
Delirium Tremens, Belgian Strong Ale - Belgium (8.5%)
10 oz - 13 16 oz - 18
Anchor, Steam - San Francisco, CA (4.9%) 11
Lagunitas, A Little Sumpin', Sumpin' Ale - Petaluma, CA (7.5%) 11
Deschutes, Fresh Squeezed, IPA - Bend, OR (6.4%) 11
Henhouse, IPA - Sonoma County, CA (6.9%) 11
Ballast Point, Sculpin, IPA - San Diego, CA (7.0%) 11
Almanac, Hazy IPA - Alameda Island, CA (6.1%) 11
21st Amendment, Tasty Double Hazy IPA - San Francisco, CA (8.5%) 11
Anderson Valley, Boont, Amber Ale - Boonville, CA (5.8%) 11
North Coast, Rasputin, Imperial Stout - Fort Bragg, CA (9%)
10 oz - 9 16 oz - 13

BOTTLED BEERS

- Clausthaler NA, Corona, Heineken 7



BIRK'S WINE LIST

HANDCRAFTED COCKTAILS

BLOOD AND SAND

10th Street whiskey, Antica sweet vermouth, Cherry Heering, fresh squeezed orange 17

SPANISH GIN TONIC

Hendrick's gin, Fever-Tree Mediterranean tonic, juniper berries, dehydrated seasonal fruit & herbs, orange peel, berries, rosemary 16

SUNDOWN

Tito's vodka, limoncello, Aperol, lemon, blood orange purée 16

BLACKBERRY SIDECAR

Ferrand cognac, Cointreau, lemon, blackberry purée, plum bitters, orange zest sugar rim 16

PAPILLON

Tito's vodka, Cointreau, cranberry, lemon, jalapeño 16

TROPIC SWIZZLE

Diplomático Reserva Exclusiva rum, Green Chartreuse, orgeat, lime, pineapple 16

VIVA LA VIDA

Maestro Dobel Diamante tequila, lychee, lemon, agave, muddled raspberries 16

PIÑA MEZCAL

La Luna Mezcal, Ancho Reyes chile liqueur, lime, agave, pineapple 16

AGED BRAZILIAN DAIQUIRI

Pineapple, vanilla bean & brown sugar infused in light rum, dark rum & spiced rum 16

BARREL AGED

Aged 6-8 weeks in charred white oak barrel Manhattan | Maple Old Fashioned | Negroni 18 Inquire for additional selections. While available.

WHISTLEPIG BARREL AGED OLD FASIONED

Aged 6-8 weeks in charred white oak barrel WhistlePig 10 Year, maple, blended bitters 35

MOCKTAILS

FAUX SMASH

Muddled cucumber & basil, lemon, simple syrup, soda 11

SHIRLEY BLUSH

Raspberry & lychee purée, lime, simple syrup, water 11

BEVERAGES & COFFEE

Water served and refilled by request only

Original, Cranberry or Strawberry Lemonade, Arnold Palmer 7 Complimentary refills

Henry Weinhard's Root Beer, Fever-Tree Ginger Beer, Fever-Tree Mediterranean tonic 7

Full Espresso Bar

HANDCRAFTED

Lemonade - Blood Orange, Sangria, Raspberry, Peach 8 Ice Tea - Raspberry, Peach 8

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

Fall 2022 (11.21.2022)

STARTERS

- * **CARPACCIO** *Peppered filet, arugula, red onions, parmesan, fried capers, anchovy Dijon, crostini* 20
FRIED CALAMARI *Romano, parmesan, garlic, herbs* 18
CRAB CAKES *Avocado-mango salsa, herb aioli, wild arugula* 22
GARLIC FRIES *Cajun spices, parmesan* 12
* **BONE MARROW** *Caramelized onions, garlic, parmesan, crostini* 18
* **MOROCCAN STEAK BITS** *Smoked garlic herb oil, goat cheese-mint yogurt* 20
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, basil* 17
* **APPETIZER SAMPLER** *Moroccan steak bits, fried calamari, blackened garlic fries* 38
ARTISAN CHEESE BOARD *Spiced nuts, dried fruit, apricot jam* 25

RAW BAR

- * **OYSTERS ON THE HALF SHELL** *Today's Selection* 3.50
* **AHI TUNA TARTAR** *Fried wontons, wasabi aioli, wild arugula, avocado, pickled radish & onion, sesame seeds* 18
TIGER SHRIMP COCKTAIL 20 *Additional shrimp* 4
* **SEAFOOD PLATTER** *Seared sesame crusted ahi tuna, tiger shrimp, lobster tails, oysters* 155

SALADS AND SOUP

- WEDGE** *Iceberg, tomato, blue cheese, applewood bacon, blue cheese dressing* 14
ARUGULA-SPINACH *Dried cranberries, pears, red grapes, red onions, almonds, feta, maple-balsamic vinaigrette* 13
CHOP HOUSE *Butter lettuce, red onion, cucumber, tomato, feta, red wine vinaigrette* 13
CAESAR *Garlic croutons, Romano, parmesan* 13 *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* 50 *Blue cheese and port sauce add* 5
* **FILET MIGNON** 10 oz. 54 *Blue cheese and port sauce add* 5
BIRK'S OSCAR TO ANY STEAK ABOVE *Lump crab meat, asparagus, béarnaise* 18
* **CERTIFIED ANGUS BEEF NEW YORK OSCAR** *Butter poached asparagus, lump crab meat, smashed potatoes, béarnaise* 58
* **PEPPERED FILET MIGNON** *Brandy-green peppercorn sauce* 56
* **LAMB CHOPS** *Mashed sunchoke-garlic potatoes, broccolini, cucumber-tomato tzatziki* 80
* **PORK CHOPS** *Satay-style peanut sauce* 40

SPECIALTY CUTS

- GARLIC MASHED POTATOES AND BACON-INFUSED CREAMED SPINACH OR VEGETABLES**
* **PRIME BLACKENED RIBEYE** 15 oz. 74 * **PRIME BONE-IN RIBEYE** 20 oz. *Blue cheese butter* 87
Not Available with Passport

WOOD SMOKED

- * **CERTIFIED ANGUS BEEF PRIME RIB** *Garlic mashed potatoes and vegetables or bacon-infused creamed spinach*
Executive 12 oz. 47 *Chairman* 16 oz. 54 *CEO* 20 oz. 62

SEAFOOD

- SEAFOOD PASTA** *Italian sausage, mussels, shrimp, calamari, fin fish, olives, capers, tomato, herbs, saffron cream* 38
SOY MISO SEA BASS *Asparagus, shiitake mushrooms, mushroom-soy broth, squid ink pasta, radish, green onions* 41
LOBSTER TAIL *Drawn butter* MP

HOUSE SPECIALTIES

- MARY'S CHICKEN** *Wilted Swiss chard, roasted yams, wild mushrooms, truffle-mushroom gravy* 33
BALSAMIC BRAISED SHORT RIBS *Polenta, roasted baby carrots & shallots, gremolata* 47
GARDEN VIDA *Broccolini, grilled eggplant, braised garbanzo beans, Kalamata olive, capers, fried tofu, pomodoro sauce* 25

TO SHARE

- TRUFFLE MAC AND CHEESE** 15
Lobster Meat add 12 | *Crab Meat add* 10
BUTTER POACHED ASPARAGUS 13
SAUTÉED MUSHROOMS 14

- BRUSSELS SPROUTS**
Applewood bacon, garlic, parmesan 14
DEMI PORT, BÉARNAISE,
BRANDY-GREEN PEPPERCORN SAUCE 8

Sous Chef - Mary Le Sous Chef - Andres Garcia Asst. Sous Chef - Carlos Ramirez
*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.