



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 45*
- 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*
- Varozza Vineyards, Petite Sirah - St. Helena 18*
- Ridge, Three Valleys, Zinfandel - Sonoma County 17*
- Maal Biutiful, Malbec - Mendoza, Argentina 14*
- Smoke & Mirrors, Red Blend - Sonoma County 16*

DRAUGHT BEERS

- Fort Point, Super Dry Apple Cider - San Francisco, CA (6.4%) 11*
- Firestone Walker 805, Blonde Ale - Paso Robles, CA (4.7%) 11*
- Strike, Santa Cruz, Blonde Ale - San Jose, CA (4.5%) 11*
- Stella Artois, Lager - Leuven, Belgium (5.2%) 11*
- Golden Road, Mango Cart Wheat Ale - Los Angeles, CA (4.0%) 11*
- Allagash White, Belgian-Style Wheat - Portland, ME (5.0%) 11*
- Firestone Walker, Blood Orange Hefeweizen - Paso Robles, CA (5.4%) 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*
- 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

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

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 17*

CLOVER CLUB

- Hendrick's gin, egg white, muddled raspberries, lemon 17*

SUNDOWN

- Tito's vodka, limoncello, Aperol, lemon, blood orange purée 17*

BLACKBERRY SIDECAR

- Ferrand cognac, Cointreau, lemon, blackberry purée, plum bitters, orange zest sugar rim 17*

AWAKENING

- Tito's vodka, Caravella Limoncello, kiwi purée, agave, lemon 17*

PINEAPPLE RUM SOUR

- Diplomático Reserva Exclusiva rum, lemon, bitters, egg white 17*

VIVA LA VIDA

- Maestro Dobel Diamante tequila, lychee, lemon, agave, muddled raspberries 17*

PIÑA MEZCAL

- La Luna mezcal, Ancho Reyes chile liqueur, lime, agave, pineapple 17*

AGED BRAZILIAN DAIQUIRI

- Pineapple, vanilla bean & brown sugar infused in light rum, dark rum & spiced rum 17*

AGED TROPIC OLD FASHIONED

- Elijah Craig bourbon, pineapple, cinnamon, Madagascar vanilla bean & brown sugar, old fashioned bitters 19*

BARREL AGED

- Manhattan | Maple Old Fashioned | Negroni 20*
Inquire for additional selections. While available.

WHISTLEPIG BARREL AGED

SMOKED OLD FASHIONED

- WhistlePig 10 Year, Luxardo, blended bitters 38*

AGED 6-8 WEEKS IN CHARRED WHITE OAK BARREL

MOCKTAILS

BEACH BREEZE

- Pineapple syrup, lychee purée, lemon 11*

KAIDA COOLER

- Dragon fruit syrup, ginger beer, soda, muddled mint, lemon 11*

HANDCRAFTED BEVERAGES

- Watermelon Basil 9*

- Lemonade (Sangria | Raspberry | Peach) 8*

- Iced Tea (Sangria | Raspberry | Peach) 8*

BEVERAGES & COFFEE

- Lemonade (Original | Cranberry | Strawberry) 7*

- Arnold Palmer 7 Complimentary refills*

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

Full Espresso Bar

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

* **BONE MARROW** *Caramelized onions, garlic, parmesan, crostini* 18

* **CHIPOTLE STEAK BITS** *Chipotle-blue cheese aioli* 20

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

FLATBREAD *Yukon potatoes, white corn, applewood bacon, roasted pepper-tomato & garlic cream, parmesan* 17

* **APPETIZER SAMPLER** *Chipotle steak bits, fried calamari, blackened garlic fries* 38

ARTISAN CHEESE BOARD *Spiced nuts, dried fruit, apricot jam* 25

BREAD SERVICE 4

RAW BAR

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

* **SESAME CRUSTED AHI TUNA CRUDO** *Arugula-red onion radicchio, soy vinaigrette, lemon-truffle oil, pickled ginger, wasabi-tobiko aioli, fried wontons* 18

TIGER SHRIMP COCKTAIL 20 *Additional tiger shrimp* 4

* **SEAFOOD PLATTER** *Oysters, tiger shrimp, sesame ahi tuna, lobster tail, mussels, crab salad* 190

SALADS AND SOUP

WEDGE *Iceberg, tomato, blue cheese, applewood bacon, blue cheese dressing* 15

KALE *Carrots, capers, almonds, green onions, parmesan, Caesar dressing* 14

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* 8 *Bowl* 10

STEAKS AND CHOPS

CHOICE OF: RUSSET BAKED POTATO OR GARLIC MASHED POTATOES & BACON-INFUSED CREAMED SPINACH OR VEGETABLES, UNLESS NOTED. ALL STEAKS PREPARED WITH BIRK'S HOUSE RUB AND FINISHED WITH CLARIFIED BUTTER.

PRIME CUTS

* **BLACKENED RIBEYE** 15 oz. 78

* **BONE-IN RIBEYE** 20 oz. *Blue cheese butter* 90

* **NEW YORK** 14 oz. *Russet baked potato, butter poached asparagus* 68

Not Available with Passport

* **FILET MIGNON** 8 oz. *Garlic mashed potatoes, sautéed spinach with garlic* 52 | *Blue Cheese & Port Sauce* 5

* **FILET MIGNON** 10 oz. 56 | *Blue Cheese & Port Sauce* 5

BIRK'S OSCAR TO ANY STEAK ABOVE *Lump crab meat, asparagus, béarnaise* 20

* **PEPPERED FILET MIGNON** *Brandy-green peppercorn sauce* 58

* **LAMB CHOPS** *Sunchoke-garlic mashed potatoes, broccolini, cucumber-tomato tzatziki* 80

* **PORK CHOPS** *Satay-style peanut sauce* 42

WOOD SMOKED

* **CERTIFIED ANGUS BEEF PRIME RIB** *Garlic mashed potatoes and vegetables or bacon-infused creamed spinach*
Executive 12 oz. 49 *Chairman* 16 oz. 56 *CEO* 20 oz. 64

SEAFOOD

SEAFOOD PASTA *Italian sausage, mussels, shrimp, calamari, fin fish, olives, capers, tomato, herbs, saffron cream* 40

PAN SEARED SCALLOPS *Potato gnocchi, cherry tomatoes, green beans, basil, coconut-lemongrass cream* 48

BLACK COD *Shallot-chive mashed potatoes, sugar snap peas, wild mushrooms, sunchokes, burst tomato-corn sauce* 41

LOBSTER TAIL *Drawn butter* M P

HOUSE SPECIALTIES

MARY'S CHICKEN *White corn, Padrón peppers, Yukon potatoes, roasted pepper-tomato sauce, mini sweet peppers* 35

VEGETARIAN RISOTTO *Green peas & sun-dried tomato risotto, garlic-basil oil grilled asparagus, baby carrots & squash, vegan cheese* 27

TO SHARE

TRUFFLE MAC AND CHEESE 17

Lobster Meat 12 | *Crab Meat* 10

SAUTÉED MUSHROOMS 15

BRUSSELS SPROUTS

Applewood bacon, garlic, parmesan 15

BUTTER POACHED ASPARAGUS 14

RUSSET BAKED POTATO

Butter, sour cream, green onion 10

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.

Spring 2023 (5.15.2023)