



STEAKS, CHOPS AND SEAFOOD SINCE 1989

BY THE GLASS

SPARKLING

Prior Bortolomiol, Prosecco - Italy 15
Chandon, Blanc de Pinot Noir - California 17
Bailly-Lapierre Brut, Rosé - Burgundy, France 16

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
Faust, Cabernet Sauvignon - Napa 35
Silver Oak, Cabernet Sauvignon - Alexander Valley 55
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
The Prisoner, Red Blend - Napa Valley 25

DRAUGHT BEERS

Fort Point, Super Dry Apple Cider - San Francisco, CA (6.4%) 11
Trumer Pils, Pilsner - Berkeley, CA (4.9%) 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
Drake's, Hefeweizen - San Leandro, CA (4.5%) 11
Delirium Tremens, Belgian Strong Ale - Belgium (8.5%)
10 oz - 13 16 oz - 18
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

Inquire for additional seasonal selections

BOTTLED BEERS

Modelo Especial, Corona, Heineken, Clausthaler NA 7



BIRK'S WINE LIST

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

HANDCRAFTED COCKTAILS

BLOOD AND SAND

Highland Park 10yr, 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

BLACKBERRY MINT BEE'S KNEES

Barr Hill gin, honey, lemon, mint, muddled blackberries 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

COCO SOLSTICE

Maestro Dobel Diamante tequila, La Luna mezcal, lemon, Liquid Alchemist coconut syrup, pineapple 17

BOURBON LOTUS

Elijah Craig bourbon, pear purée, lemon, ginger beer 17

PAINKILLER

Diplomático Reserva Exclusiva rum, pineapple, orange, coconut, nutmeg 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, infused 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

BLUE ROYALE

Blueberries, lychee, lemon, agave, sparkling water 11

KAIDA COOLER

Dragon fruit syrup, ginger beer, sparkling water, muddled mint, lemon 11

HANDCRAFTED BEVERAGES

Sparkling Pomegranate Lemonade 8
Lemonade (Sangria | Raspberry | Peach) 8
Iced Tea (Sangria | Raspberry | Peach) 8

BEVERAGES & COFFEE

Full Espresso Bar

Lemonade (Original | Cranberry | Strawberry) 7
Arnold Palmer 7 Complimentary refills
Henry Weinhard's Root Beer, Fever-Tree Ginger Beer, Fever-Tree Mediterranean Tonic 7

STARTERS

* **CARPACCIO** *Peppered filet, arugula, red onions, parmesan, fried capers, anchovy Dijon, crostini* 20

FRIED CALAMARI *Romano, parmesan, garlic, herbs* 19

CRAB CAKES *Avocado-mango salsa, herb aioli, wild arugula* 22

* **BONE MARROW** *Caramelized onions, garlic, parmesan, crostini* 20

* **CHIPOTLE STEAK BITS** *Chipotle-blue cheese aioli* 22

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

FLATBREAD *Sundried tomato pesto, wild mushrooms, burrata, asparagus, parmesan* 17

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

GREEN GODDESS HUMMUS PLATTER *Vegetable sticks, grilled pita, lavash, bread sticks* 18

BREAD SERVICE 4

RAW BAR

* **OYSTERS ON THE HALF SHELL** *Today's Selection* 3.50 | *Rockefeller* 6.00

* **SESAME CRUSTED AHI TUNA CRUDO** *Arugula-red onion radicchio, soy vinaigrette, lemon-truffle oil, pickled ginger, wasabi-tobiko aioli, fried wontons* 19

TIGER SHRIMP COCKTAIL 20 *Additional tiger shrimp* 4

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

SALADS AND SOUP

WEDGE *Iceberg, tomato, blue cheese, applewood bacon, blue cheese dressing* 16

BEET BURRATA ARUGULA *Oranges, pistachios, tomatoes, blood orange balsamic reduction* 15

KALE *Carrots, capers, almonds, green onions, parmesan, Caesar dressing* 15

CHOP HOUSE *Butter lettuce, red onion, cucumber, tomato, feta, red wine vinaigrette* 14

CAESAR *Garlic croutons, Romano, parmesan* 14 *Anchovies upon request*

ORGANIC MIXED GREENS *Choice of dressing* 13

CLAM CHOWDER *Cup* 8 *Bowl* 10

SOUP OF THE DAY *Cup* 8 *Bowl* 10

STEAKS AND CHOPS

CHOICE OF: 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. 80

* **BONE-IN RIBEYE** 20 oz. *Blue cheese butter* 92

* **NEW YORK** 14 oz. *Baked potato, butter poached asparagus* 70

Not Available with Passport

* **FILET MIGNON** 8 oz. *Garlic mashed potatoes, sautéed spinach with garlic* 54 | *Blue Cheese & Port Sauce* 5

* **FILET MIGNON** 10 oz. 58 | *Blue Cheese & Port Sauce* 5

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

* **PEPPERED FILET MIGNON** *Brandy-green peppercorn sauce* 60

* **LAMB CHOPS** *Sunchoke-garlic mashed potatoes, broccolini, cucumber-tomato tzatziki* 82

* **PORK CHOPS** *Satay-style peanut sauce* 44

WOOD SMOKED

* **CERTIFIED ANGUS BEEF PRIME RIB** *Garlic mashed potatoes and vegetables or bacon-infused creamed spinach*

Executive 12 oz. 51 *Chairman* 16 oz. 58 *CEO* 20 oz. 66

SEAFOOD

SEAFOOD PASTA *Italian sausage, mussels, shrimp, calamari, fin fish, olives, capers, tomatoes, herbs, saffron cream* 41

SEA BASS *Risotto, sautéed spinach, edamame, red onion, sundried tomato sauce, white wine butter* 42

LOBSTER TAIL *Drawn butter* M P

HOUSE SPECIALTIES

MARY'S CHICKEN *Roasted yams, kale, squash, red onion, porcini-garlic cream* 37

WILD BOAR RAGU *Wild mushrooms, pearl onions, potato gnocchi, tomatoes, red wine-tomato sauce, parmesan* 42

VEGETARIAN RISOTTO *Edamame & sundried tomato risotto, garlic-basil oil grilled asparagus, baby carrots & squash, vegan cheese* 28

TO SHARE

TRUFFLE MAC AND CHEESE 18

Lobster Meat 12 | *Crab Meat* 10

BAKED POTATO

Butter, sour cream, chives 10

ROASTED YAMS

Cinnamon, butter, brown sugar, parmesan 13

DEMI PORT, BÉARNAISE,

BRANDY-GREEN PEPPERCORN SAUCE 8

BUTTER POACHED ASPARAGUS 15

SAUTÉED MUSHROOMS 16

BRUSSELS SPROUTS

Applewood bacon, garlic, parmesan 15

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.

Fall 2023 (10.6.2023)