

BIRK'S

RESTAURANT

FEATURED COCKTAIL VOLCANO PALOMA

Maestro Dobel Diamante tequila, house-made grapefruit syrup,
lime juice, soda, Volcano black salt 17

CLASSIC AMERICANA

Choice of First Course, Entrée, and Mini Dessert

ORGANIC MIXED GREENS

CAESAR

CLAM CHOWDER

SOUP OF THE DAY

12 OZ. WOOD SMOKED PRIME RIB

Garlic mashed potatoes, and bacon-infused creamed spinach or vegetables 68
Suggested Wine: Justin, Cabernet Sauvignon, Paso Robles 19 Gl 76 Btl

PAN SEARED GOLD BAND SNAPPER

Sweet potato purée, Shiitake mushrooms, spinach, baby carrots,
lemon-scallion butter 63

*Suggested Wine: Maritana by Donald Patz "La Rivière", Chardonnay,
Russian River Valley 18 Gl 72 Btl*

BRAISED OXTAIL

Turmeric coconut rice, plantain, fava beans, root vegetables,
French green beans, cilantro oil 55

Suggested Wine: Bruliam, Soberanes Vineyard, Pinot Noir- Santa Lucia Highlands 22 Gl 88 Btl

MASCARPONE CHEESECAKE

CRÈME BRÛLÉE

KEY LIME PIE

ICE CREAM

SORBET

Split plates not available. The price is not inclusive of tax and gratuity. Not available with any discount or promotion including Passport Dining Program. On parties of 8 or more, 18% service charge will be added.