

BIRK'S

RESTAURANT

FEATURED COCKTAIL

THE HILLS

Fortaleza Blanco Tequila, Cointreau, Hibiscus mint syrup,
strawberry purée, lime, soda 17

BLINDING LIGHTS MOCKTAIL

Blueberry & lychee purée, lemon juice, soda 12

CLASSIC AMERICANA

Choice of First Course, Entrée, and Mini Dessert

ORGANIC MIXED GREENS

CAESAR

CLAM CHOWDER

SOUP OF THE DAY

SMOKED PRIME RIB

Garlic mashed potatoes, and bacon-infused creamed spinach or vegetables 71

Suggested Wine: Post & Beam by Far Niente, Cabernet Sauvignon, Napa 22 Gl 88 Btl

BISON RIBEYE

Cheddar fried potato rounds, grilled heirloom tomatoes, green chimichurri 92

Suggested Wine: Maal Biutiful, Malbec, Mendoza, Argentina 14 Gl 56 Btl

GRILLED ROSEMARY SHRIMP

Cheddar polenta, Swiss chard, mushrooms, red onions, Cajun garlic butter 55

Suggested Wine: Rombauer, Chardonnay, Carneros 25 Gl 100 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.