

BIRK'S

RESTAURANT

FEATURED COCKTAIL MEZCAL ME MAYBE

Union Uno mezcal, Aperol, Chartreuse, Licor 43, lime 17

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

MARY'S CHICKEN

French green beans, roasted taro, squash, shishito pepper cream, fried taro strands 49

Suggested Wine: Cumulus, Pinot Noir, Sonoma Coast 18 Gl 72 Btl

PAN SEARED SCALLOPS

Carrot purée, cauliflower medley, sliced yukon potatoes, sugar snap peas,
roasted corn-pancetta parsley oil, watermelon radish 68

Suggested Wine: ZD, Chardonnay, California 18 Gl 72 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.