BIRK'S
RESTAURANT

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

Fess Parker, Riesling - Santa Barbara 14
Testarossa, Cuvée Los Gatos, Chardonnay - Monterey 15
ZD, Chardonnay - California 18
Rombauer, Chardonnay - Carneros 25
Balletto, Rosé - Russian River Valley 14
Duck Pond, Pinot Gris - Willamette Valley, OR 14
Allan Scott, Sauvignon Blanc - Marlborough, New Zealand 16

RED

Hess, Shirtail 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 Valley 27
Faust, Cabernet Sauvignon - Napa 35
Trefethen, Merlot - Napa Valley 18
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 - California 25

**Bottles of wine can be uncorked at a fee of $40 per bottle.*

DRAUGHT BEERS

Golden State, Apple Driven Dry Cider - Sonoma County, CA (6.1%) 12
Trumer Pils, Pilsner - Berkeley, CA (4.9%) 12
Firestone Walker, 805, Blonde Ale - Paso Robles, CA (4.7%) 12
Stella Artois, Lager - Leuven, Belgium (5.2%) 12
Firestone Walker, 805 Cerveza, Citrus Lager - Paso Robles, CA (4.5%) 12
Golden Road, Mango Cart Wheat Ale - Los Angeles, CA (4.0%) 12
Allagash White, Belgian-Style Wheat - Portland, ME (5.0%) 12
Drake's, Hefeweizen - San Leandro, CA (4.5%) 12
Delirium Tremens, Belgian Strong Ale - Belgium (8.5%)
10 oz - 14 16 oz - 19
Lagunitas, A Little Sumpin', Sumpin' Ale - Petaluma, CA (7.5%) 12
Firestone, Mind Haze, Tropical IPA - Paso Robles, CA (6.2%) 12
Deschutes, Fresh Squeezed, IPA - Bend, OR (6.4%) 12
Henhouse, IPA - Sonoma County, CA (6.9%) 12
Ballast Point, Sculpin, IPA - San Diego, CA (7.0%) 12
Almanac, Hazy IPA - Alameda Island, CA (6.1%) 12
Anderson Valley, Boont, Amber Ale - Boonville, CA (5.8%) 12
North Coast, Rasputin, Imperial Stout - Fort Bragg, CA (9%)
10 oz - 10 16 oz - 14

Inquire for additional selections

BOTTLED BEERS

Modelo Especial 8
Corona 8
Heineken 8
Clausthaler, N.A. 8
Peroni, N.A. 8

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

F2026 | 09.22.2026

HANDCRAFTED COCKTAILS

Aged Tropic Old Fashioned
Elijah Craig bourbon, infused pineapple, cinnamon, Madagascar vanilla bean & brown sugar, old fashioned bitters 20

Añejo Old Fashioned
Don Julio Añejo Tequila, old fashioned bitters, orange bitters, Luxardo cherry 21

WhistlePig Barrel Aged Smoked Old Fashioned
WhistlePig 10 Year, Luxardo, blended bitters 38

Barrel Aged Maple Old Fashioned *22*

Barrel Aged Manhattan *22*

Barrel Aged Negroni *22*

- Barrel aged 6-8 weeks in charred white oak barrel -

Blood and Sand
Highland Park 12yr, Antica sweet vermouth, Cherry Heering, fresh squeezed orange 19

Spanish Gin Tonic
Empress gin, Fever~Tree Mediterranean tonic, mixed berries, rosemary 18

Desert Rose
400 Conejos Mezcal, St~Germain elderflower, prickly pear purée, agave, lemon 18

Sundown
Hangar One vodka, limoncello, Aperol, lemon, blood orange purée 18

Blackberry Sidecar
Hennessy VS cognac, Cointreau, lemon, blackberry purée, plum bitters, orange zest sugar rim 18

Nuevo Leon
Lalo Tequila, Aperol, pineapple, lime, agave, habanero bitters, Tajín rim 18

Lychee Royale
Nolet's gin, blackberry, lime, agave 18

Berry Pepper Smash
Bulleit Bourbon, strawberry, basil, lemon, fresh cracked black pepper 18

Viva La Vida
Maestro Dobel Diamante Tequila, lychee, lemon, agave, muddled raspberries 18

The Diplomat
Diplomático Reserva Exclusiva rum, St. Elizabeth Allspice Dram, pineapple, passion fruit, lime demerara 18

Aged Brazilian Daiquiri
Pineapple, vanilla bean & brown sugar infused in light rum, dark rum, & spiced rum 18

PREMIUM FLIGHTS

Price is per flight

The Macallan Collection *68*
Sherry Oak 12 YR | Double Cask 15 YR | Sherry Oak 18 YR

The WhistlePig *53*
"100-100" 10 YR | Old World 12 YR | 15 YR

MOCKTAILS

Cucumber Yuzu Spritz
Elderflower, Fever-Tree sparkling lime-yuzu, cucumber, mint 12

Mango Passion Fusion
Mango & passion fruit purée, lemon, soda 12

Full Espresso Bar

Starters

Fried Calamari Romano, parmesan, garlic, herbs 23

Chipotle Steak Bits Chipotle-blue cheese aïoli 24

Crab Croquettes Porcini mousse, frisée, wild arugula 25

Olive Oil Poached Shrimp Chile de árbol, garlic, herbs, sea salt, black pepper 25 (Additional tiger shrimp +5 ea)

Flatbread Pancetta, sliced potatoes, red onion, cherry tomatoes, stracciatella basil pesto, parmesan, basil oil 20

Mezze Platter Sun-dried tomato-avocado dip, feta, cucumber, celery, carrots, watermelon radish, red onion, grilled pita, lavash, bread sticks 23

Steak Carpaccio Filet mignon, fried capers, red onion, anchovy aïoli, parmesan crisps, focaccia crostini, pea shoots 22

Charcuterie & Cheese Board Duck salami, Coppa, truffle mousse, Toma, torched brie, blue cheese, spiced nuts, grapes, olives, apricot marmalade, lavash, breadsticks 36

Appetizer Sampler Chipotle steak bits, fried calamari, blackened garlic fries 42

Bread Service 5

Raw Bar

Oysters on the Half Shell Today's Selection 4 | Rockefeller (4) 24

Sesame Seared Ahi Tuna Crudo Cucumbers, edamame, pickled onions, watermelon radish, soba noodles, miso-soy dressing 24

Tiger Shrimp Cocktail 25 (Additional tiger shrimp +5 ea)

Seafood Platter Oysters, tiger shrimp, lobster tail, mussels, ahi tuna, truffle crab salad 195

Salads & Soup

Wedge Iceberg, tomato, blue cheese, applewood bacon, blue cheese dressing 18

Baby Spinach Red onion, dried apricots, pine nuts, fuji apple, feta, sherry vinaigrette 16

Heirloom Tomato Burrata Black salt, focaccia crostini, balsamic reduction, basil pesto 20

Chop House Butter lettuce, red onion, cucumber, tomato, feta, red wine vinaigrette 16

Caesar Garlic croutons, Romano, parmesan 16 | Anchovies upon request

Organic Mixed Greens Choice of dressing 14

Clam Chowder | Soup of the Day Cup 9 | Bowl 12

Steaks & Chops

All steaks are prepared with Birk's house rub and finished with rendered beef tallow.
Served with choice of baked potato or garlic mashed potatoes with bacon-infused creamed spinach or vegetables unless noted.

Enhancements: Tiger Shrimp 5 ea | Crab Croquette 12 ea | Birk's Oscar 22 | Lobster Tail (5 oz. | 10 oz.) MP

Filet Mignon 8 oz. Garlic mashed potatoes, sautéed spinach with garlic 62 | Blue Cheese & Port Sauce +7

Filet Mignon 10 oz. Garlic mashed potatoes, bacon-infused creamed spinach 66 | Blue Cheese & Port Sauce +7

Peppered Filet Mignon Brandy-green peppercorn sauce 68

Lamb Chops Sweet potato terrine, pearl onions, baby carrots, asparagus, pear-mint chimichurri 84

Pork Chop 10. oz Satay-style peanut sauce, roasted marble potatoes, French green beans 34

Prime Cuts

Blackened Ribeye 15 oz. 88

Bone-In Ribeye 20 oz. Blue cheese butter 96

New York 12 oz. Potatoes au Gratin, truffle wild mushrooms 84

Wood Smoked

Certified Angus Beef Prime Rib Garlic mashed potatoes with bacon-infused creamed spinach or vegetables
Executive 12 oz. 59 | Chairman 16 oz. 66 | CEO 20 oz. 74

House Specialties

Lobster Tail Drawn butter, choice of side (5 oz. | 10 oz.) MP

Crab Stuffed Lobster Tail Butter poached asparagus, béarnaise 78

Chilean Sea Bass Bamboo sesame rice, cherry tomatoes, bell peppers, spinach, yuzu-soy sauce 58

Seafood Stew Mussels, clams, lump crab meat, shrimp, calamari, fin fish, marble potatoes, corn, white wine-tomato broth, grilled crostini 44

Braised Short Rib Pasta Tomatoes, pearl onions, spinach, wild mushrooms, pappardelle pasta, red wine mole sauce 43

Mary's Chicken Roasted yams, wild mushrooms, leeks, artichoke, parmesan truffle cream 42

Lentil Coconut Curry Curry-tofu cream, braised lentils, bell peppers, tomatoes, basmati rice, pita 28

Sides to Share

Brussels Sprouts 18

Sautéed Mushrooms 16

Butter Poached Asparagus 19

Truffle Mac & Cheese 18

(Lobster +12 | Crab +10)

Sauces

Chimichurri 8

Demi Port 8

Béarnaise 8

Brandy-Green Peppercorn Sauce 8

Sous Chef - Andres Garcia | Executive Chef - Mary Le | Asst. Sous Chef - Carlos Ramirez

*Consuming raw or undercooked proteins may increase your risk of foodborne illness.