



Cafe
BIRDIE

June 2017

SALADS

LITTLE GEM, heirloom tomato, blue cheese buttermilk vinaigrette, radish, red onion, croutons 14

CITRUS SALAD, avocado, fennel, tarragon, pistachios, ricotta salata 14

MARKET LETTUCES, white nectarines, fine herbs, almonds, pecorino, shallots, lemon 14

PLATES

MUSHROOM TOAST, chanterelles, crème fraiche, parsley, garlic, pecorino 15

STEAK TARTARE, caper aioli, anchovies, egg, castelvetrano olives, chives, ciabatta 17

GRILLED ASPARAGUS, romesco, manchego, fried egg, scallions 14

BURRATA, broccolini, pine nuts, currants, balsamic 16

MOROCCAN-SPICED FRIED CHICKEN, harissa aioli, lime 15

MANILA CLAMS, bacon, shrimp, crème fraiche, spring onions, grilled bread 23

BRAISED MEATBALLS, potato puree, cippolini onions, parmesan 15

GRILLED TROUT, crispy fingerlings, nicoise olive & anchovy aioli, breadcrumbs 27

STEAK & FRIES, bernaise, chives 29

PASTA

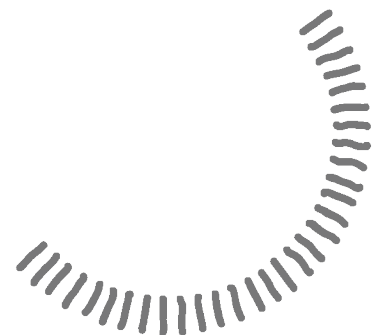
BUTCHER'S PASTA, veal, lamb, ricotta, garganelli, salsa verde 18

PORK CHEEK RAGU, pappardelle, stewed tomatoes, pecorino 17

SAFFRON GNOCCHETTI, spring peas, green garlic, mint, mascarpone 19

Please inform your server of any food allergies

An 18% gratuity will be added to parties of 6 or more



COCKTAILS

ARROYO CUP

Mezcal, Green Chili Vodka, Cucumber, Lime 13

ROB & BIG

Rye, Scotch, Sweet Vermouth, Angostura Bitters 13

THE BUSINESS

Gin, Lime, Honey 12

VESPER

Vodka, Gin, Lillet French Vermouth 12

PISTACHIO NEGRONI

Pistachio Gin, Campari, Sweet Vermouth 13

ITALIAN GETAWAY

Meletti Amaro, Lemon, Simple Syrup, Egg Whites 12

EL DIABLITO

Tequila, Mezcal, Crème de Cassis, Lime, Agave, Sparkling Rosé 13

DRAFT BEER

PILSNER, Bavik, Belgium 8

BELGIAN STYLE WHITE, Avery, US 8

IPA, Boomtown, US 8

BOTTLED BEER

Rare Vos Amber Ale, Ommegang, NY 7

Black Dog Sour Cider, 101 Cider House, CA 7

OTHER BEVERAGES

COKE / SPRITE MX 355ml 3.5

DIET COKE, US, 8oz 2.5

SPARKLING WATER 2