



Cafe BIRDIE

SALADS & TOASTS

PETITE ROMAINE, blue cheese, buttermilk vinaigrette, radish, red onion, croutons 13

CITRUS SALAD, avocado, fennel, tarragon, pistachios, ricotta salata 13

MARKET LETTUCES, spring herbs, almonds, pecorino, shallots, lemon 12

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

BURRATA TOAST, roasted tomatoes, basil, balsamic vinaigrette 16

STEAK TARTARE TOAST, caper aioli, anchovies, egg, castelvetro olives, chives 18

PLATES

GRILLED ASPARAGUS, romesco, manchego, fried egg, scallions 13

BROCCOLINI, bitter green purée, pine nuts, currants, chili flakes 12

MOROCCAN-SPICED FRIED CHICKEN, harissa aioli, lime 14

MANILA CLAMS, bacon, spring onions, grilled baguette 23

BRAISED MEATBALLS, potato puree, cipolini 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, cavatelli, mint, parsley 18

PORK CHEEK RAGU, pappardelle, stewed tomatoes, pecorino 17

FARFALLE, spring peas, green garlic, parmesan 17

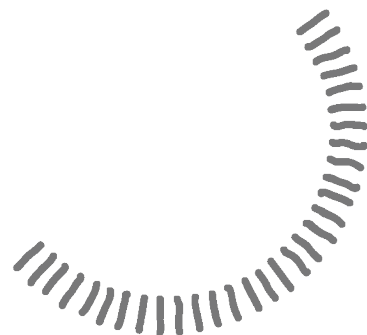
SIDES

FRENCH FRIES, house sauce, ketchup 7

GRILLED BAGUETTE & WHIPPED BUTTER 4

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