

WELCOME TO BIRDIES.

What began as a fried chicken concept has evolved into something much more personal. Through my experience on Tournament of Champions, I reconnected with my Korean roots, rediscovered my love for authentic Korean cooking, and found a renewed passion I knew I wanted to bring to the table.

This next chapter of Birdies is a reflection of that journey. In our dream space, we're bringing the spirit of the original Birdies to life through elevated dishes, Korean influences, shareable plates, and thoughtfully crafted cocktails.

My hope is to create more than just a dining experience, but a place to gather, celebrate, and make lasting memories.

Thank you for being part of this journey. We can't wait to share it with you.

With gratitude,
Chef Kevin Lee

Birdies

SHAREABLE APPETIZERS

Kimchi Pancake	*Yuzu ranch, crispy chickpeas, dill* *Add Smoked Trout Roe $25*	*$18*
Beef Tartare Hand Rolls	*Garlic-ginger dressing, chives, pickled onions, cured egg yolk, fried shallots, rice, nori*	*$23*
Sweet Potato + Burrata	*Candied sweet potatoes, puree + chips, burrata, pomegranate, toasted sourdough*	*$18*
Brussel Sprouts	*Yuzu yogurt, peanuts, gochujang honey, chili crisp*	*$16*
Spicy Sticky Ribs	*Twice cooked Korean style baby back ribs, sweet gochujang glaze, sesame seeds, chives*	*$28*

SMALL PLATES

Hamachi Crudo	*Tomato chojang, buckwheat noodles, tomatoes, salted cucumber, serrano, sesame*	*$22*
Shrimp + Pork Mandu	*Pork + shrimp filling, lemongrass soy vinaigrette, chili oil*	*$18*
Kimchi Tempura Fried Shrimp	*w/sweet potato grits + beurre blanc*	*$25*
Wood-Fried Grilled Octopus	*Gochujang-tare glaze, perilla-yogurt, ssamjang, cucumber, carrots, pickled onions, herbs*	*$18*
Local Mushroom Tteokbokki	*creamy doenjang sauce, roasted local mushrooms, sesame seeds, tempura mushroom apple agrodolce*	*$25*



SOUP + SALAD

Chicken Consommés	*Corn custard, roasted corn, rice cakes*	*$14*
Soup of the Moment	*Seasonal garnish*	*$12*
Kimchi Jjigae	*Braised pork, tofu, kimchi, green onions*	*$18*
Birdies Salad	*Little gem, tomato, salted cucumber, pickled onion, Parmesan, green goddess dressing, crispy chickpeas, black sesame*	*$19*
Bitter Green Salad	*Kale, arugula, endive, radicchio, brown butter-doenjang vinaigrette, toasted hazelnuts, apples, bleu cheese*	*$18*
Beet + Goat Cheese	*Roasted beet, goat cheese mousse, kale, perilla, arugula, pine nut-caper dressing*	*$18*

ENTRÉES

Hot Stone Bibimbap	*Bulgogi beef or marinated mushroom, crispy rice, zucchini, carrots, fried egg, sesame oil, roasted garlic gochujang sauce*	*$26*
Pan Roasted Scallops	*Cheesy corn pudding, roasted corn bacon gremolata, chive beurre blanc*	*$50*
Garlic-Ginger Salmon	*Sweet potato purée, bok choy, roasted sweet potato, kimchi buerre blanc*	*$36*
Birdies Fried Chicken	*Twice fried half chicken, Birdie's spice, pickles, herb ranch*	*$28*
Wood Fired Whole Branzino	*Gochujang glaze, perilla coulis, radish herb salad*	*$65*
Soy Braised Pork Shank "Osso Bucco"	*Broken rice porridge, cilantro, mu chim, crispy shallot*	*$55*

FOR THE TABLE

serves 2-4 accompanied with lettuce wrap setup, pickled onion + radishes, flour tortillas, avocado salsa verde

Combo Plate	*14oz Wagyu strip, 8oz spicy pork, 6 grilled shrimp, 4 sticky ribs*	*$200*
Spicy Pork Shoulder	*Twice cooked pork shoulder + spicy glaze*	*$75*
Grilled Galbi Wagyu Skirt Steak	*Marinated + grilled galbi wagyu skirt steak*	*$100*

STEAKS

Prime Filet 10oz	*$70*
Prime Strip 14oz	*$60*
Prime Ribeye 16oz	*$70*
Wagyu Denver 14oz	*$75*
Wagyu Strip 16oz	*$125*

all steaks hand cut in house + served w/garlic ginger soy

SIDES

Tator Tots	*$8*
Jenni's Kimchi	*$8*
Steamed Rice	*$4*
Honey Ginger Carrots	*$10*
Buttered Corn Cheese	*$12*
Honey Garlic Brussels	*$10*
Lobster Japchae Noodles	*$28*
Lettuce Wrap Set Up Chimichurri, Black Garlic Ssamjang	*$10*

Allergy & Safety Notice: Please inform your server of any food allergies or dietary restrictions before ordering. While we take precautions, our kitchen handles nuts, dairy, wheat, and shellfish, and we cannot guarantee zero cross-contamination. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

DESSERT

Chocolate Mochi Cake	*w/Doenjang Buttercream, Caramel Banana Jam, Soy Hazelnut Crumble*	*$12*
Birdie's Banana Pudding	*w/Gochujang Caramel*	*$12*
Pecan + Walnut Hottek	*w/ Cinnamon Sugar + Vanilla Ice Cream*	*$15*
Honey Butter Potato Chips	*w/Vanilla Bean Ice Cream*	*$10*

AFTER DINNER (21+)

Birdie's Ice	*Sainte Louise Brandy, Orange Liqueur, Maggie's Farm Falernum, Ice Cream, Gochujang Caramel*	*$14*
Omni Matcha Sake	*1oz of Dessert Style Matcha Sake*	*$14*
Spiced Banana + Coffee	*Gray Whale Vodka, Smith & Cross Jamaican Rum Giffard Cafe du Honduras, St. Elizabeth Allspice Dram Giffard Banane du Bresil, Brown Sugar Syrup, Cold Brew*	*$15*

PORT WINES

By 3oz pours $14

Broadbent White
Cockburn's Ruby Soho
Titus Port Style Petit Syrah

B

SIGNATURE COCKTAILS

The Dirty Birdie $20
Belvedere Vodka OR Citadelle Gin, Olive Juice
Dashida Tincture, Bleu Cheese Olives

The Golden Jang $16
Banhez Ensemble Mezcal, La Gritona Tequila, Lime
Cornbread & Gochujang Orgeat, Thai Chili Tincture

The Sake Spritzer $13
St. George Cali Citrus Vodka OR Valley Citrus Gin
Ozeki Hanna Awaka Sparkling Peach Sake
Lemon, Simple, Bitters

The Dragonslayer $15
Sainte Louise Brandy, Framboise, Bai Xu, Lemon
Simple, Ube, Prosecco Rose

The Jah-Doo $12
Puro Potro Blanco Tequila, Triple Sec, Lemon
House Made Plum + Jasmine Shrub

The Seoul Tai $16
Planteray Cut & Dry Coconut Rum,
Maggie's Farm Falernum
Lime, Yuzu, Misugaru Black Sesame Orgeat

The Field Guide $14
Sainte Louise Brandy, Ferrand Cognac
Honey Citron Tea, Lemon

BIG ROCKS

Tiger Smoke $16
Pinhook Bourbon, Toasted Barley + Honey Syrup,
Lapsang Souchong Tea Tincture, Bitters, Smoked Ice

Magpie Penicillin $17
St. George Baller American Single Malt
St. Elizabeth Allspice Dram
Lemon, Ginger + Honey Syrup,
Spritz of Hogshead Scotch

Negroni No.3 $15
Pandan & Coconut Fat Washed Citadelle Gin
Campari, Cocchi Torino Rossi Vermouth

Perilla Old Fashioned $14
Blue Note Bourbon OR Rye
Perilla Syrup, Professor Jerry's Bitters

MOCKTAILS

Yuzu + Ginger $10
Yuzu, Ginger Syrup, Lime

Barley + Honey $10
Barley + Honey Syrup, Lemon

Citrus + Petals $10
Grapefruit Super Juice
Jasmine + Butterfly Flower Syrup, Soda

SOJU & SAKE

SAKE BY THE BOTTLE

Ozeki Dry $10
180 ml Junmai

Ozeki Nigori $15
375 ml Unfiltered

Ozeki Hana Awaka $15
250 ml Sparkling Peach

Suehiro Poochie Poochie $22
300 ml Sparkling Junmai

Kikusui $23
300 ml Junmai Gingo

Sakari NO. 21 Yuzu $70
720ml Unfiltered Yuzu

Nanbu Bijin $82
720 ml Tokubetsu Junmai

Tears of Dawn $88
720ml Daiginjo

SOJU BY THE BOTTLE

Jinroe Original $12
375 mL

Jinroe Flavored $10
375 mL
Grape, Peach, Plum, Strawberry

BEER & N/A

DRAFT BEER

Coors Light	$7
Yuengling Lager	$7
Modelo	$8
Roughtail ERWO	$8
Seasonal Rotators	MKT

ASIAN BEER

TERRA Korean Malt	$7
Echigo Flying IPA	$7
Echigo Koshihikari	$7
Asahi	$7
Lucky Dog IPA	$8
Echigo Stout	$8

N/A BEER

Asahi 0.0	$6
Athletic Rotator	$7

N/A WINE

Good Twin Prosecco (187ml)	$12

Please inform your server of any food or drink allergies. Some beverages may contain or come into contact with fish, crustacean shellfish, or other major allergens

WINE BY THE GLASS

WHITE

Pride Chardonnay $16
Napa, California - 100% Chardonnay

Prisma Sauvignon Blanc $14
Casablanca Valley, Chile - 100% Sauvignon Blanc

Domaine Durand Sanerre Blanc $17
Loire, France - 100% Sauvignon Blanc

9 Hats Riesling $11
Columbia Valley, Washington State - 100% Riesling

J. Hoffstatter Pinot Grigio $13
Alto Adige, Italy - 100% Pinot Grigio

ROSÉ

Bonny Doon Pink Wine of the Earth $11
Grenache, Cinsault Mourvèdre,
Central Coast, California

BUBBLES

Adrianno Adami Garbel Prosecco $14
Veneto, Italy DOC - 100% Prosecco

La Spinetta Moscato d'Asti Bricco $14
Piedmont, Italy- 100% Muscat

RED

Pike Road Pinot Noir $15
Mendocino County, California - 100% Pinot Noir

Chop Shop Cabernet Sauvignon $12
Central Coast, California- 100% Cabernet Sauvignon

Clovis Red Blend $13
Grenache, Syrah, Cinsault, Carignon
Rhone, France

Girasole Zinfandel $13
Mendocino County, California - 100% Zinfandel

Airfield Estates Syrah $12
Columbia Valley, Washington State- 100% Syrah

Aia Vecchia Lagone Super Tuscan $14
Merlot, Cabernet Sauvignon, Cabernet Franc
Toscana, Italy

La Posta Pizzella Malbec $15
Mendoza, Argentina - 100% Malbec

Demarie Birbet Brochetto Spumante Dulce $16
Piedmont, Italy - 100% Brachetto

WINE BY THE BOTTLE

WHITE

Santa Julia El Zorrito Chardonnay $50
Mendoza, Argentina - 100% Unfiltered Chardonnay with skin contact

I. Brand & Family Chardonnay $80
Santa Lucia Highlands, California - 100% Chardonnay

Domaine Dubreuil Savigny Blanc $90
Savigny-les-Beaune AOC, France - 100% Chardonnay

Spy Valley Satellite Sauvignon Blanc $40
Marlborough, New Zealand - 100% Sauvignon Blanc

Mary Taylor Sauvignon Blanc $62
Bordeaux, France - Sauvignon Blanc, Sémillon

Avignonesi Da Di Toscana Bianco $75
Toscana, Italy - Trebbiano, Grechetto, Petit Manseng, Vermentino

Broadbent $40
Vinho Verde, Portugal - Loureiro, Trajadura, Pederna

ROSÉ

Penya $40
Cotes Catalanes, France - Grenache, Syrah

BUBBLES

Terrers Brut Nature $135
Catalonia, Spain- Xarel-lo, Macaque, Parellada

Charles Mignon Premier Cru Brut $100
Epernay, Champagne, France- Pinot Noir, Chardonnay

Gaston Chiquet Brut $170
Champagne, France- Pinot Meunier, Chardonnay, Pinot Noir

RED

Poppy Pinot Noir $49
Monterey & Santa Lucia Highlands, California- 100% Pinot Noir

Bourgogne Rouge Vieilles Vignes $95
Burgundy, France- 100% Pinot Noir

Paul Hobbs Crossbarn Pinot Noir $49
Sonoma Coast, California- 100% Pinot Noir

Architect Cabernet Sauvignon $45
Alexander Valley, Sonoma Coast, California- Cabernet Sauvignon, Petit Verdot, Cabernet Franc, Merlot Malbec

Scarpetta Cabernet Franc $49
Friuli Colli Orientali Italy- 100% Cab Franc

Ancient Peaks Cabernet Sauvignon $65
Paso Robles, Central Coast, California - 100% Cabernet Sauvignon

Raymond Reserve Cabernet Sauvignon $140
Napa Valley, California- Cabernet Sauvignon, Petit Verdot, Merlot, Cabernet Franc

Revelry Merlot $46
Columbia Valley, CA- 100% Merlot

Fortemasso Langhe Nebbiolo $65
Columbia Valley, CA- 100% Merlot

Bonfanti Alpha Gran Reserva $100
Lujan de Cuyo, Mendoza, Argentina - 100% Malbec

Titus Andronicus Red Blend $100
Napa Valley, California - Cabernet Sauvignon, Petit Verdot, Cabernet Franc, Merlot, Petit Sirah

Hedges Estate Red Mountain Blend $49
Red Mountain AVA, Columbia Valley, Washington State - Cabernet Sauvignon, Merlot, Syrah, Cabernet Franc, Malbec

SPIRITS

BY 2 OZ POUR

VODKA

Prairie Wolf	$7
St. George Cali Citrus	$9
St. George Green Chili	$9
Grey Goose	$9
Monopolowa	$9
Titos	$10
Belvedere	$10
Gray Whale	$10
JCB Caviar Infused	$17

GIN

Prairie Wolf	$7
Hayman's Old Tom	$8
St. George Valley Citrus	$9
Bombay Sapphire	$9
Tanqueray	$9
St. George Terroir	$10
Hendricks	$10
Gray Whale	$10
Citadelle	$10

RUM

Saison Pale	$7
Planteray Three Star	$7
Lemon Hart Blackpool	$7
Smith & Cross	$9
Planteray Cut & Dry	$10
Appleton Estate	$10
Bumbu	$12

TEQUILA

Arette Blanco	$7
Arette Reposado	$7
Puro Potro Blanco	$9
Lalo	$11
Don Julio Blanco	$12
Vuelo Plata Blanco	$19
La Gritona Reposado	$12
Santo Reposado	$13
Casamigos Reposado	$13
Don Julio Reposado	$14
Vuelo Reposado	$23
Vuelo Anejo	$36
Don Julio 1942 Anejo	$40

MEZCAL

Banhez Ensemble	$11
Banhez Pechuga	$22

BRANDY& COGNAC

Sainte Louise Brandy	$7
Baardseth Cognac	$7
D'usse VSOP 80 Cognac	$14
Ferrand Ambre Cognac	$15

CORDIALS

Chinola Pineapple	$7
Lazzaroni Amaretto	$7
Lazzaroni Maraschino	$7
Kota Pandan	$7
Licor 43	$7
Combier Framboise	$7
Combier Lychee	$7
St. Elder Elderflower	$7
Cynar	$9
Grand Marnier	$10
Leopold Orange	$10
Pierre Ferrand Dry Curacao	$10
St. Elizabeth Allspice Dram	$10
Maggie's Farm Falernum	$10
Giffard Crème de Cacao	$10
Giffard Café du Honduras	$11
Giffard Banane de Brésil	$11
Benedictine	$11
Giffard Ginger of the Indies	$11

APERITIFS

Aperol	$7
Cocchi Americano Bianco	$8
Cocchi Di Torino	$8
Pimms No. 1	$8
Campari	$8
Faccia Brutto Centerbe	$9
Fernet Menta	$11
Fernet Branca	$11
Amaro Nonino	$12
Amaro Montenegro	$12
St. George Absinthe	$14

WHISKEY

BOURBON

Rock Town Redbud	$7
Pinhook	$8
Blue Note Juke Joint	$9
Elijah Craig Small Batch	$9
Maker's Mark	$10
Woodford Reserve	$10
Angel's Envy	$12
Bardstown Wheated	$14
Woodford Double Oaked	$14
Dark Arts Toasted Mizunara	$15
Bardstown Silver Oak	$35

RYE

Rock Town Redbud	$7
Pinhook	$8
Elijah Craig	$9
Blue Note Small Batch	$10
High West Double Rye	$10
Woodford Reserve	$10
Bardstown Origin Series	$14
Angel's Envy	$17
Dark Arts Amburana Oaks Staves	$20

SCOTCH

Dewars	$7
Compass Box Artist Blend	$10
Compass Box Crimson Cask	$11
Johnny Walker Red	$11
Glenlivet 12	$15
Johnny Walker Black	$16
Hogshead	$17
Lagavulin 16	$22
Johnny Walker Blue	$45

AMERICAN

St. George Baller	$8
Thresh & Winnow	$22

CANADIAN

Pendleton	$8
Crown Royal	$10

IRISH

Jameson	$8
Redbreast 12 Year	$15

JAPANESE

Toki Suntory	$10
Hibiki Harmony	$20