



TROUBLE BIRD

Trouble Bird ('trəbəl bərd) *Noun* • One who uses their chaotic tendencies for the forces of good.

All Menu Cocktails are \$16

Kitchen

Tuesday-Saturday 'til 11pm

Late Night Menu 'til Last Call

Sunday & Monday Late Night Menu Only

A 20% Gratuity is included in the final total. 100% of this goes directly to the staff.

Food

Snacks // Dips

Peanuts.....\$6

Togarashi, Coconut Oil, Salt

Shishito Peppers....\$11

Calabrian Chili Aioli, Lemon

Pimento Cheese.....\$13

Cheddar, Goat Cheese, Piquillo Pepper, Chili Crisp, Chives, Kettle Chips

Smoked Trout Dip...\$15

Ivy City Smoked Trout, Crème Fraiche, Whole Grain Mustard, Cornichons, Kettle Chips

Dogs // Sandwiches // Crunchwrap

Allen Brothers All Beef Hot Dog on a Martin's Bun

Ballpark Dog\$8

Ketchup, Deli Mustard, Relish, Onion

New York Dog.....\$8

Deli Mustard, Sauerkraut, Onion

Chip & Dip Dog.....\$9

Cream Cheese, Caramelized Onion Jam, Pickled Jalapenos, Sour Cream & Onion Chip Crumble

TJ Dog...\$10

Bacon, Spicy Special Sauce, Onion, Jalapeño, Crispy Shallots, Cotija, Cilantro

Tex Mex Chili Dog\$10

Beef Chili, Melted Cheese, Chipotle, Mustard, Onion

Kim-Cheese.....\$12

Gruyere, Aged Cheddar, Kimchi, Served on Texas Toast

Truffle Grilled Cheese\$14

Gruyere, Aged Cheddar, Truffle, Served on Texas Toast

B.L.T.\$15

Heirloom Tomato, Bacon, Lemon Mayo, Lettuce, Herbs, Served on Texas Toast

Crunchwrap.....\$17

Chorizo, Lime Crema, Tostada, Nacho Cheese, Lettuce, Tomato, Cotija

Cans

Naragansett (16oz) <i>Lager</i>	\$5
Manor Hill <i>IPA</i>	\$8
Union Brewing <i>Duckpin Pale Ale</i>	\$7
Stillwater (16oz) <i>Sake style Saison</i>	\$9
Anxo <i>Cidre Blanc</i>	\$9
Guinness (16oz) <i>Stout</i>	\$9

Boilermakers

Industry Standard <i>Naragansett + 50/50 shot of the moment</i>	\$10
Sláinte <i>Guinness + Power's Gold</i>	\$14

Wine by the Glass

Sparkling

NV Ugni Blanc <i>Jules Loren, France</i>	\$12
Champagne (375ml) <i>Lombard, Extra Brut, France</i>	\$50

White

2022 Sauvignon Blanc <i>Fairvalley, Western Cape, Republic of South Africa</i>	\$13
2022 Chardonnay <i>Xanadu, Margaret River, Australia</i>	\$15

Rosé

2024 Mourvèdre/Grenache <i>Bastide de la Ciselette, Provence, France</i>	\$13
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Red

2020 Pinot Noir <i>Clos des Fous, Anconcagua Costa, Chile</i>	\$14
2018 Cabernet/Merlot <i>Chateau Brun Despagne, Bordeaux, France</i>	\$15

Spirit-Free

N/A Daiquiri <i>Lyre's White Cane, Lime, Grapefruit Peel</i>	\$12
N/A Paloma <i>Grapefruit, Lime, Lyre's Agave, Topo Chico</i>	\$12
N/A Negroni <i>Giffard Apertif, N/A Lucano, Lyre's Gin</i>	\$12
Athletic Brewing (.5% abv) <i>Upside Dawn, Lager</i>	\$7
Soda <i>Coke, Diet Coke, Sprite, Ginger Ale</i>	\$4

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Cocktails ... \$16

Shaken // Sour // Citrus



Midori Sour

Origin: Trouble Bird

*Gin, Honeydew, Lime,
Cucumber Bitters, Egg White*



Hot Honey Marg

Origin: Trouble Bird

*Reposado, Mezcal, Marjoram,
T-Bird Hot Honey, Lime*



Chapultepec

Origin: Trouble Bird

*Amargo Angostura, Whiskey,
Tamarind, Lime, Mole Bitters*



Mandarin Gimlet

Origin: Trouble Bird

*Gin, Mandarin Oleo, Lime Acid,
Lemongrass*



Jack Rose

Origin: Sullivan Cafe

*Apple Brandy, Grenadine,
Lime*



Jungle Bird

Origin: Hilton, Kuala Lumpur

*Blackstrap, Campari,
Pineapple, Lime*

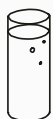


Penecillin

Origin: Milk & Honey

*Scotch, Ginger, Honey,
Lemon, Islay Float*

Tall // Collins // Fizzy



Paloma

Origin: Jalisco, 1950s

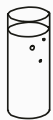
*Tequila, Grapefruit, Lime,
Tajin Rim*



Apple Zu

Origin: Trouble Bird

*Vodka, Bison Grass, Fino,
Apple, Lemon, Carbonated*



Cynar Spritz

Origin: Italian Café Classic

*Cynar, Grapefruit, Bubbles,
Carbonated*



Toki Highball

Origin: Izakaya Classic

*Suntory Toki, Carbonation,
Lemon Twist*

Frozen



Frosé Club

Gin, Rose, Raspberry, Lemon



Tahini Colada

*Rum Blend, Sesame-Tahini,
Coconut, Pineapple, Lime*



Tahini Vice

Tahini Colada + Frosé Club

Stirred // Spirit-Forward



Mi Dushi

Origin: Trouble Bird

Aged Rum, Madeira, Curacao,
Lime Peel



Sawada

Origin: Trouble Bird

Rum, Espresso, Matcha,
Pandan, Cocoa Puff Whey



Oaxacan O.F. #2

Origin: Columbia Room

Mezcal, Agave, Grapefruit &
Celery Bitters



Jersey Turnpike

Origin: Trouble Bird

Bonded Apple Brandy,
Cinnamon, Fernet-Branca



T-Bird Martini

Origin: Trouble Bird

Ford's Gin, Cocchi Americano,
Dry Vermouth, Fino, Lemon Twist



Prescription Sazerac

Origin: New Orleans, 1830s

Cognac, Rye, Gomme,
Peychaud's, Absinthe



Fall Back

Origin: John Dory Oyster Bar

Rye, Apple Brandy, Sweet
Vermouth, Nonino, Peychaud's

Late Night Menu

Til' Last Call

Peanuts.....\$6

Togarashi, Coconut Oil, Salt

Shishito Peppers....\$11

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Pimento Cheese.....\$13

Cheddar, Goat Cheese, Piquillo Pepper, Chili Crisp, Chives, Kettle Chips

Smoked Trout Dip\$15

Ivy City Smoked Trout, Whole Grain Mustard, Creme Fraiche, Cornichons, Kettle Chips

Ballpark Dog\$8

Ketchup, Deli Mustard, Relish, White Onion

New York Dog\$8

Sauerkraut, Deli Mustard, Onion

Happy Hour

Classics.....\$10

Old Fashioned, Manhattan, Martini, Daiquiri, Gimlet, Negroni, Margarita

Menu Cocktails....\$12

Anything on our menu!

Wine By The Glass....\$10

*Sparkling, Sauvignon Blanc, Chardonnay,
Pinot Noir, or Bordeaux*

Boilermakers.....\$10

House Boilermakers or add a rail shot to any beer or cider