

TROUBLE BIRD

SNACKS

14 MONTH PROSCIUTTO

Seasonal Pickled Vegetables &
Crunchy Breadsticks

\$15

SQUASH ARANCINI

Madras curry & Provolone Cheese

\$9

FRIED POLENTA

Parmesan Cheese & Porcini Powder

\$8

FRIED SHISHITO PEPPERS

Nam Prik Aioli & Lemon

\$12

LION MANE MUSHROOM LAAB TOSTADA

Cippolini Onions, Toasted Rice, Mint,
Cilantro, Dill, Lemongrass-Fish Sauce
Dressing

\$8

SNACKS PLUS

CARBONARA PANINI

Sourdough Bread, Guanciale,
Pecorino, Egg, Black Pepper

\$14

FRIED CHICKEN BAO

x.o. Mayo, Pickled Cucumber, Thai
Basil, Cilantro, Shredded Lettuce

\$18

DESSERT

THAI TEA ECLAIR

White Chocolate & Fleur de Sel

\$8



TROUBLE BIRD

COCKTAILS & FOOD

BREAKFAST FOR DINNER

MORNING GLORY COLADA	Rich, Tropical, Aromatic Toki, Banana, Sour Coconut H2O, Absinthe, Colada Foam		\$17
SAWADA PUNCH	Digestif, Nostalgic, Earthy Don Q Silver, Espresso, Matcha, Vanilla-Miso, Cocoa Puff Whey		\$15
COSMO	Tart, Spiced, Swizzled Ketel One, Cranberry Falernum, Cointreau, Lime, Mint, Warm Hug Bitters		\$15
FLAPJACK O.F.	Smoky, Boozy, Long-Finish Wild Turkey 101, Banhez Mezcal, Brown Butter, Robust Maple, Buckwheat bitters		\$15
EVERYTHING BAGEL SAZERAC	Elegant. Savory, Layered Pierre Ferrand 1840, Rittenhouse, Sesame-Aquavit, Chive Gomme, "Everything"		\$15

CLASSICS-ISH

SANDALWOOD GIN & TONIC	Fragrant, Piney, Comforting Ford's Gin, Corsican Blanc, Sandalwood Tonic, Clarified Citrus		\$15
HAWKSBILL HI-BALL	Fizzy, Luscious, Summer-Camp Dewars 12, Teeling Small Batch, Madeira, Hazelnut, Cacao Nib, Oats		\$16
BISONGRASS MARTINI	Earthy, Dry, Silky Zubrowka, St. George Vodka, Dry Vermouth Blend, Montenegro, Lemongrass		\$15
AMARETTO SOUR	Bright, Rich, Party-Starter Don Julio Blanco, Double Almond, Salted Apple, Lemon, Egg White		\$16
BAY LEAF DAIQUIRI	Balanced, Refreshing, Fresh Cut T-Bird Rum Blend, Lime, Bay & Avocado Leaf, Grapefruit Bitters		\$14

FROZEN

NEPTUNE	Fruity, Sour, Purple Hayman's, Ube, Passionfruit, Orgeat, Falernum, Lemon	\$14
OAXACA- CHILLIN	Spicy, Smoky, Classically-Trained Altos Tequila, Del Maguey Mezcal, Ginger, Honey, Lemon	\$14

COMBOS

Narragansett Lager + Cinnamon Mezcal "Glitterschlager"	\$5 / \$10
Six Point Bengali IPA + Pineapple DTO	\$7 / \$13
Oliver's Cherry Blossom Ale + Improved Green Tea Shot	\$7 / \$12
Downeast Original Cider + 50/50 Of The Moment	\$8 / \$13

WINE BY THE GLASS

NV Vina Lolita, Brut, Spain	\$11
2020 Anima Negra, Callet Blend, Mallorca, Spain	\$13
2021 Chateau Maupague, Cotes de Provence Rose, France	\$13
2019 Natte Valleij, Cinsault, Western Cape, South Africa	\$13
2020 Li Veli, Susumaniello,Puglia, Italy	\$13

WINE BY THE HALF BOTTLE

NV Lombard, Brut, 1er Cru, Champagne, France	\$50
NV Bertolani, Lambrusco, Emilia-Romagne, Italy	\$30
2015 Pavelot, Savigny-les-Beaune, Burgundy, France	\$50
2018 Paolo Scavino, Barolo, Piedmont, Italy	\$60