



TROUBLE BIRD

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

Kitchen

**Sunday-Thursday Until 11pm
Friday-Saturday Until Midnight**

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

Cocktails

Signatures



Midori Sour

Fruity // Balanced // Fresh

*Citadelle Jardin d'Ete, Lime
Honeydew, Cucumber Bitters, Egg
White*



Hot Honey Margarita

Spicy // Savory // Zesty

*Arette Reposado, Mal Bien Mezcal,
Lime, T-Bird Hot Honey, Marjoram*



Mandarin Gimlet

Round // Luscious // Elegant

*Ford's Gin, Mandarin Oleo,
Lemongrass, Lime Acid, Orange Bitters*



Chapultepec

Bittersweet // Complex // Tart

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



Sawada Punch

Earthy // Rich // Decadent

*Don Q Cristal, Luxardo Espresso,
Matcha, Vanilla-Miso,
Cocoa Puff Whey*



LSP

Sour // Tropical // Spiced

*Suntory Toki, Great King Street Scotch,
Banana, Coriander, Lemon,
Carrot-Coconut Foam, Nutmeg*



Scarlet Macaw

Floral // Bitter // Aromatic

*Caravedo Pisca, Suze,
Clarified Grapefruit,
Cinnamon, Peychaud's Float*



Everything Bagel Sazerac

Spirit-Forward // Nostalgic // Layered

*Courvoisier VS, Wild Turkey 101 Rye,
Svol Aquavit, Chive Gomme,
Poppy Seeds, Sesame, Peychaud's*

Frozen



Strawberry Margarita

Refreshing // Fruity // Frozen-Goodness

*Tequila, Strawberry, Bitter Bianco,
Lime, Mezcal Float*

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Food

Snacks

Peanuts	\$5
<i>Togarashi, Coconut Oil, Salt</i>	
Yuzu Olives	\$8
<i>Castelvetrano Olives, Yuzu Brine, Scallion, Sesame, Chili</i>	
Shishito Peppers	\$11
<i>Calabrian Chili Aioli, Lemon</i>	

Dips

Pimento Cheese	\$14
<i>Cheddar, Piquillo Pepper, Chives, Duke's Mayo, Chili Crisp, Kettle Chips</i>	
Smoked Trout	\$15
<i>Ivy City Smoked Trout, Cornichon, Mustard, Creme Fraiche, Kettle Chips</i>	
Carrot Tahini	\$12
<i>Ivy City Smoked Trout, Cornichon, Mustard, Creme Fraiche, Kettle Chips</i>	

Bigger Things

Tinned Fish	\$14
<i>Mackerel or Smokey Sardines Served with Warm Bread, Old Bay Butter, Cornichons</i>	
Truffle Grilled Cheese	\$14
<i>Cheddar, Gruyere, Truffle, Mayo</i>	
1/4lb All Beef Hot Dog	\$10
<i>-Ballpark // Ketchup, Mustard, Relish, Onion -Kimchi // Corn Mayo, Lettuce, Mozzarella, Chili Crisp -Bourdain // Beer Mustard, Mortadella, Cheddar, Mayo -Chip & Dip // Cream Cheese, Onion Jam, Pickled Peppers, Sour Cream & Onion Chip Crumble</i>	

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Boilermakers

Industry Standard \$10

*Naragansett Lager x 50/50
50//50 = Amaro + Spirit (Check the Board)*

Just Peachy \$14

*Stillwater Sake Saison x Green Tea Shot
Irish Whiskey, Peach, Benedictine, Cider Acid*

Sláinte \$14

*Guinness x Powers Gold Shot
Irish Whiskey*

Cans

Naragansett (16oz) \$5

Lager

Manor Hill \$8

Hillside Hazy IPA

Stillwater (16oz) \$9

Sake style Saison

Anxo \$9

Cidre Blanc

Guinness (16oz) \$9

Stout

Wine by the Glass

Sparkling

NV Ugni Blanc \$12

Jules Loren, France

Champagne (375ml) \$50

Lombard, Extra Brut, France

White

2022 Sauvignon Blanc \$13

Fairvalley, Western Cape, Republic of South Africa

2022 Chardonnay \$15

Xanadu, Margaret River, Australia

Rosé

2021 Mourvèdre/Grenache \$13

Bastide de la Ciselette, Provence, France

Red

2020 Pinot Noir \$14

Clos des Fous, Anconcagua Costa, Chile

2018 Cabernet/Merlot \$15

Chateau Brun Despagne, Bordeaux, France

Spirit-Free

N/A Bay Daiquiri \$12

*Lyre's White Cane, Lime, Bay & Avocado Leaf,
Grapefruit Peel*

N/A Negroni \$12

Giffard Apertif, N/A Lucano Amaro, Ritual Gin

N/A Paloma \$12

Grapefruit, Lime, Ritual N/A, Topo Chico

Athletic Brewing (.5% abv) \$6

Upside Dawn, Lager

Topo Chico (500ml) \$6

Bubbly Water

Soda \$4

Coke, Diet Coke, Sprite, Ginger Ale

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