

CATBIRD

ROOFTOP TERRACE

APPETIZERS

WEDGE SALAD • 10 V

Tomato, Cucumber, Red Onion, Lardons, Bleu Cheese, Ranch Dressing

FATTOUSH SALAD • 11 V

Arugula, Tomato, Cucumber, Red Onion, Croutons, Baked Feta, Balsamic Dressing

CRISPY TRUFFLE POTATOES • 14 V

Served with Lemon-Garlic Aioli

DRY RUBBED WINGS • 16

12 Wings, simple salad, choice of 2 sauces (*Jalapeno Remoulade, Hot Honey, Ranch, Bleu Cheese, Honey Mustard*)

WOODFIRED PIZZA 14"

CLASSIC PEPPERONI • 14

House marinara, mozzarella, pepperoni

CLASSIC CHEESE • 12 V

House marinara & mozzarella

VEGGIE • 14 V

Bell Pepper, Mushroom, Onion, Black Olives, Feta

MEAT LOVERS • 18

Pepperoni, Sausage, Ground Beef, Lardons

DELUXE • 24

Bell Pepper, Mushroom, Onion, Black Olives, Feta, Pepperoni, Sausage, Ground Beef, Lardons

CAPRESE • 13 V

Pesto, Sliced Tomato, Fresh Mozzarella, Balsamic

MEATBALL MARGHERITA • 17

Homemade Meatballs, Fresh Mozzarella, Basil, Balsamic

GARLIC SHRIMP • 18

Alfredo Sauce, Mozzarella, Shrimp

BY THE SLICE • 5

Quarter of a 16" pie. Any special listed above, or BYO (+1 each topping)

Meats: Pepperoni, Sausage, Lardons, Meatballs, Shrimp

Vegetarian: Bell Pepper, Mushrooms, Onion, Black Olives, Sliced Tomato, Feta, Fresh Basil

SWEETS

CANNOLI • 10 V

TIRAMISU • 14 V

**All orders are served as they are prepared.*

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

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SIGNATURE COCKTAILS

- Weyanoke Watermelon Margarita | \$12** Tequila, Triple Sec, Watermelon Liqueur, Sour Mix, Sugar Rim
Classic Margarita | \$10 *Tequila, Triple Sec, Sour Mix, Salt Rim
Catbird Coco Colada | \$12 White Rum, Banana Liqueur, Pineapple Juice, Cream of Coconut
Rooftop Breeze | \$9 *Coconut Rum, Cranberry Juice, Pineapple Juice
Golden Hour | \$13 *Vodka, Elderflower Liqueur, Moscato, Orange Juice, Grenadine
Twilight on the Terrace Martini | \$11 Vodka, Limoncello Liqueur, Blueberry Syrup, Lemon Juice
Raspberry Bourbon Mule | \$10 *Bourbon, Raspberry Demerara Syrup, Lime Juice, Gingerbeer, Angostura Bitters

*can be made into a mocktail

WINES

White

- PROVERB Sauvignon Blanc | \$6 | \$24
PROVERB Chardonnay | \$6 | \$24
PROVERB Pinot Grigio | \$6 | \$24
LAMARCA Prosecco | \$10 | \$30

- RISATA MOSCATO d'ASTI Moscato | \$10

Red

- Proverb Merlot | \$6 | \$24
Proverb Cabernet Sauvignon | \$6 | \$24
Proverb Pinot Noir | \$6 | \$24

BOTTLED BEER

- Coors Light | \$6
Corona Extra | \$6.50
Heineken | \$6.50
Yuengling | \$6
Guinness | \$7

- IPA Bottled Selection | \$7
High Noon Vodka Seltzers | \$6
High Noon Tequila Seltzers | \$6
Surfside Lemonade | \$6.50
Heineken 0.0 | \$5

DRAFT BEER

Rotating selection of Pilsners, Lagers, IPA's, Ciders & more!

NON ALCOHOLIC BEVERAGE \$2.5

Coke, Diet Coke, Sprite, Ginger ale, Lemonade, Orange Juice, Pineapple Juice, Grapefruit Juice, Cranberry Juice

Owned and Managed by Taylor Hospitality

A gratuity of 20% will be added to parties of 8 or more

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