
CATBIRD

ROOFTOP TERRACE

APPETIZERS

HOUSE BREAD • 5 v

Gremolata & Herb Labneh

TIROKAFTERI • 15 GF

Whipped Harissa Feta, Pickles & Olives, Smoked Sausage, Grilled Naan

HONEY TRUFFLE FRIES • 6 v

Smoked Sea Salt, Parsley, Parmesan

BRUSSEL SPROUTS • 13 v

Curry Chickpea, Feta, Lemon Tahini Vinaigrette

CRISPY PORK BELLY • 16

Mostarda, Apple Fennel Slaw

HARISSA WINGS • 15

Marinated Cucumbers & Tomatoes, Greek Yogurt

MIXED GREENS • 9

Cherry Tomato, Red Onion, Cucumber, Citrus Vinaigrette

WOODFIRED PIZZAS

FIG & PROSCIUTTO • 18

Caramelized Onion, Mission Fig, Prosciutto, Chevre, Honey

INDO-MEDI • 16

Pineapple, Pickled Onion, Pork Belly, Jalapeno

DELUXE • 18

Pepperoni, Olive, Onion, Tomato, Sausage, Mushroom, Peppers

HARISSA CHICKEN • 16

Tandoori Chicken, Arugula, Feta, Harissa

CAPRESE • 15

Burrata, Tomato, Arugula, Gremolata, Balsamic

MEATLOVERS • 16

Sausage, Pork Belly, Chicken, Beef

VEGGIE • 17

Mushroom, Onion, Tomato, Olive, Peppers, Brussels

CHESAPEAKE • 16

Bechamel, Crab, Braised Leeks, Roasted Tomato

MUSHROOM • 15 v

Bechamel, Mushrooms, Caramelized Onion, Arugula

BYO PIZZA • 10

Choice of Sauces: Marinara, Bechamel, Gremolata

Toppings +2 each: Pepperoni, Caramelized Onion, Fig, Prosciutto, Pineapple, Bacon, Jalapeno, Olive, Tomato, Sausage, Mushroom, Peppers, Chicken, Arugula, Beef, Crab, Leeks

Gluten Free Crust Available

SWEETS

COOKIES & CREAM • 6

BANANA ZEPPOLE • 6



SIGNATURE COCKTAILS

CATBIRD'S WATERMELON MARGARITA • 12

Tequila, Watermelon Pucker, Triple Sec, Sours, Sugar Rim & Lime Garnish

TIGERITA • 13

Tequila, Triple Sec, Sours, Raspberry Puree, Salt Rim & Lime Garnish

LANCER DROP MARTINI • 13

Vodka, Blue Curacao, Lemon Juice, Simple Syrup,
Sugar Rim & Lemon Garnish

LEMON GRAPEFRUIT REFRESHER • 10

Vodka, Grapefruit Juice, Lemon Juice, Simple Syrup, Club Soda, Lemon Garnish

ROOFTOP BAY BREEZE • 9

Coconut Rum, Pineapple Juice, Cranberry Juice, Orange Garnish

CUMBERLAND CRUSH • 12

Dragon Berry Rum, Orange Juice, Lemon-Lime Soda, Orange Garnish

KENTUCKY MULE • 10

Bourbon, Lime Juice, Ginger Beer, Mint, Lime Garnish

BOURBON POMEGRANATE SOUR • 13

Bourbon, Pama Pomegranate Liqueur, Lemon Juice,
Dash of Simple Syrup, Orange & Cherry Garnish

PEACHY SUMMER SANGRIA • 9

Peach Schnapps, Cranberry Juice, Pineapple Juice, Moscato, Fruit Garnishes

SUMMERTIME STRAWBERRY SPRITZ • 9

Limoncello Liqueur, Prosecco, Strawberry Puree, Lemon Garnish

WINE

SPARKLING

RISATA MOSCATO d' ASTI, *Moscato* - Piedmont, Italy • 10

PRIMA PERLA, *Prosecco* - Veneto, Italy • 10

ROSÉ

FLEURS de PRAIRIE CÔTES de PROVENCE, *Rosé* - France • 14 | 52

WHITE

WHITEHAVEN, *Sauvignon Blanc* - Marlborough, New Zealand • 13 | 48

J VINEYARDS & WINERY, *Pinot Gris* - California • 14 | 52

WILLIAM HILL NORTH COAST, *Chardonnay* - California • 12 | 44

RED

LYRIC, *Pinot Noir* - California • 17 | 64

LA POSTA PIZZELLA, *Malbec* - Mendoza, Argentina • 16 | 60

HONEST THIEF, *Cabernet Sauvignon* - California • 16 | 60

PEIRANO ILLUSION, *Red Blend* - Lodi, California • 13 | 49

BONTERRA, *Merlot* - California • 15 | 56

JOSH CELLARS BOURBON BARREL AGED, *Zinfandel Reserve* - California • 14 | 52

BEER

BOTTLED BEER

Coors Light • 6

Heineken • 6.5

Corona Extra • 6.5

Yuengling • 6

NA Beer: Heineken 0.0 • 5

ASK YOUR SERVER / BARTENDER FOR WHAT IS ON DRAFT!

Owned and Managed by Taylor Hospitality

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

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