

birds

roisserie chicken

served with side dish, lavash bread and dipping sauce

¼ dark chicken 15.50

¼ white chicken 17.50

½ chicken 20.25

½ chicken all dark 18.25

½ chicken all white 23.25

additional side dishes 5.25 each

dipping sauces

artichoke garlic aioli

chipotle mayo

Thai sweet chili

buttermilk ranch

zesty BBQ

buffalo wing sauce

Peruvian aji sauce

extra sauces 60¢ each

whole chicken a la carte with 3 dips & lavash 22.75

vegetarian plate-choice of 3 side dishes 17.95

sides

homemade coleslaw | macaroni and cheese | caesar salad

Tennessee baked beans | sauteed mixed vegetable

black beans | brown rice | vegan bean salad

baked potato with butter & sour cream (add cheddar or bacon .50)

garlic mashed potatoes (dinner only)

side dishes a la carte 6.95

burgers-

served on LA Hearth Bakery brioche with curly fries or any side

old-fashioned cheeseburger cheddar | grilled onion | lettuce
tomato | pickle 19.75 ***add bacon 1.50**

veggie burger swiss | bbq sauce | lettuce | tomato | onion 18.50

ahi tuna burger sesame seeds | caper tartar sauce | lettuce
tomato | onion 21.25

impossible burger plant based burger patty | cheddar | grilled
onion | lettuce | tomato | pickle on ciabatta 20.25

skip the cheese and it's vegan

sandwiches & wraps

served on LA Hearth Bakery breads or lavash with one of our
signature side or substitute curly fries 1.75

smoky cajun grilled chicken sandwich marinated chicken
breast | lettuce | tomato | cheddar cheese | red onion on ciabatta with
cilantro lime mayo 19.75

chicken tender sandwich crispy tenders on a brioche bun
lettuce | tomato | red onion | pickle | mayo 19.25 **(if you like
spice, ask for buffalo style!)**

chicken pesto panini chicken breast on ciabatta | mozzarella
basil pesto 19.50

cuban panini tender shredded pork on ciabatta | mozzarella
grilled onion | mayo | pickle 19.95

BBQ pulled pork sandwich on a brioche bun | coleslaw | pickle
18.75

B.L.T applewood smoked bacon | lettuce | tomato on ciabatta with
artichoke garlic aioli 17.25 add avocado 3.00

chicken caesar wrap white meat chicken | romaine | tomato
parmesan | caesar dressing in a lavash wrap 18.25*sub fried chicken
***sub grilled cajun shrimp 21.25**

mexican wrap white meat chicken | mild green chilies | chipotle
mayo | pepperjack cheese | tomato | iceberg lettuce 18.25***sub
grilled cajun shrimp 21.25**

vegetarian wrap roasted eggplant | roasted bell pepper sun-
dried tomato | feta | iceberg & kale | vinaigrette 18.25 **skip
the cheese and it's vegan**

the Scrunchious (crunchy and scrumptious!) crispy fried
chicken breast | coleslaw | pickles | sweet & spicy maple chipotle
sauce 19.25

chicken parmesan panini crispy chicken on ciabatta |
mozzarella | marinara 19.25

*substitute kale or half kale in any wrap

tacos

taco dinners served with brown rice and vegetarian black beans
wrapped with double corn tortillas

chicken soft tacos cilantro | onion | pico de gallo 20.25

carnitas soft tacos tender shredded pork | cilantro | onion |
pico de gallo 20.25

grilled shrimp or ahi tuna tacos 21.95

warm & hearty

chicken pot pie with sweet cornbread 18.75
add a caesar salad 3.95

chicken chili with sweet cornbread 16.25
add cheese or onions 50¢ each
add a caesar salad 3.95

ahi tuna steak with caper tartar sauce and two sides 22.95

salads

substitute kale or half kale on any salad

caesar salad housemade croutons | parmesan | housemade caesar
dressing 11.95

chicken caesar salad all white meat chicken 18.95
***sub cajun shrimp or ahi tuna 21.95**

fried chicken caesar salad 19.25

buffalo style fried chicken caesar salad 19.25

chopped salad iceberg & romaine | tomato | red onion | feta
kalamata olives | ranch-vinaigrette 17.25 ***with chicken 20.50**

vegan bean salad garbanzos | fresh herbs | kalamata olives |
red onion | red & green bell pepper | kale | white balsamic-lemon
vinaigrette 17.25

caprese salad tomato | fresh basil | fresh mozzarella | garlic
crostini | balsamic reduction 16.95

arugula & candied walnut salad arugula | grilled fennel | bosc
pears | clementine mandarin oranges | candied walnuts | shredded
parmesan | lemon-garlic dressing 17.25 ***with chicken 20.50**

spinach salad | tomatoes | onions | bacon | hardboiled egg | whole grain
honey mustard vinaigrette 17.25 ***with chicken 20.50 *with cajun shrimp
23.25**

DESSERTS

all served with vanilla ice cream

skillet apple pie 10.95

peach cobbler 10.95

triple layer chocolate cake
11.95

there's
more!



starters & pub grub

chicken tortilla soup cup 6.95 | bowl 9.95
add side caesar salad 3.95

french onion soup 11.95
add side caesar salad 3.95

cajun grilled shrimp basket (15) with cocktail sauce 17.50

spinach and pepper jack dip 11.50

housemade chips, guacamole & salsa 14.50

loaded nachos cheddar | black beans | jalapeños | sour cream mild & hot salsa 18.95
with white meat chicken or beef 21.95

beer-battered onion rings half foot 11.75 | foot 14.75
with three dips of your choice

basket of curly fries with a side of housemade ranch 9.95
cajun or garlic parmesan .75

basket of sweet potato waffle fries with a side of chipotle mayo 10.50

mozzarella marinara 11.50

chicken tenders choose two dips 14.95 with fries 18.25

buffalo chicken tenders with celery and ranch 15.25

fried dill pickles with housemade ranch 11.50

appetizer platter choose any 3 items 20.75

onion rings | curly fries | sweet potato fries | mozzarella marinara | chicken tenders | buffalo tenders | fried dill pickles
choose 3 dips

buffalo wings served with celery and blue cheese (buffalo, bbq teriyaki, lemon pepper, mango habanero)

small (8) 16.75 large (12) 21.25

kids & dogs

2 chicken tenders & curly fries 12.95

2 chicken tacos a la carte 12.95

doggie chicken 8 oz. dark meat chicken 4.95
(well behaved doggies welcome on our patio!)

DRINK UP!

PINTS		BOTTLES & CANS	
Bud Light	6.50	PBR	5.50
Stella Artois	8.50	Budweiser	6.00
Smog City Pilsner	8.50	Heineken	7.00
Enegren Hefeweizen	8.50	Corona	7.00
Rotating Draft	*tbd	Pizza Port Chronic Amber	7.50
Guinness Stout	9.50	Mother Earth Cali Cream	7.25
Ace Cider	8.50	Featured Beers	*tbd
Lush IPA	9.50		(*ask your server)

REDS	glass/bottle	
House Red	9.25	30
Murphy Goode Cabernet	10.25	36
Avalon Pinot Noir	10.75	35
Altos de la Plata Malbec	10.25	34

WHITES		
House White	9.25	30
Bocelli Pinot Grigio	10.25	34
Chateau St. Michelle Riesling	10,25	34
Sterling Sauvignon Blanc	11.25	38
Kendall Jackson Chardonnay	11.25	38
Dark Horse Rosé	10.25	34

BUBBLY

Bubbly Bottle	ask your server
Champagne Split	11.25
Mimosa	9.25
Peach Nectar Bellini	9.25

peach iced tea with natural fruit nectars & fresh mint 5.25

blueberry or strawberry lemonade 5.25

fountain drinks 4.25 vanilla or chocolate milkshake 9.50

HOUSE COCKTAILS

Georgia Peach Tea Smirnoff peach vodka, peach nectar, iced tea, agave, fresh mint 14.25

Blueberry Hard Lemonade Smirnoff blueberry vodka, lemonade, whole blueberries 14.25

Mai Tai Me Up light rum, spiced rum, orgeat, fresh lime juice, pineapple juice, orange curacao, dark rum float 15.25

Blackbird Manhattan Bulleit Rye, Averna, Angostura bitters, molé bitters 15.25

Smash'd Woodinville bourbon, mint, lemon, peach puree, cinnamon 15.25

West Coast East Side Tanqueray gin, cucumber, mint, fresh lime juice, simple syrup 15.25

La Paloma Bonita Cazadores Blanco tequila, grapefruit, Campari, lime juice, cinnamon, salt rim 15.25

Hillbilly Bloody Mary with our own spicy horseradish mary mix celery, olive & Slim Jim garnish (pint sized!) 11.75

Grown-up Chocolate Shake Vanilla vodka, Kahlua, crème de cacao, chocolate syrup, vanilla ice cream 18

Sangria! Sangria! (red or white) 10

Happy Hour

Every day - 2:00 to 6:30
Ask your server about our daily drink specials!

join us for weekend brunch
Saturday & Sunday 10 to 4

- We deliver! Order online at birdshollywood.com -
- Having a house party? Ask to see our catering menu -
- Follow us on Facebook & Instagram! @birdshollywood -
- Ask your server about our loyalty program! -

Get the star treatment on your birthday here on our mini stage! birthday party package includes balloons & a giant cocktail Only \$25!