

BIRD FOOD

STARTERS

HUMMUS BOARD.....\$14

House made red pepper hummus of rotating flavors. Served with house made tortilla chips and vegetables

SMOKED TROUT DIP.....\$14

Smoked Michigan trout with cream cheese base. Served with house made tortilla chips and vegetables

FALAFEL BITES.....\$11

Traditional falafel balls served with secret cilantro sauce and hummus

NACHOS.....\$12 / 20

Michigan pork belly or chicken. House made tortilla chips, salsa verde, pickled cabbage, avocado crema, white cheddar ale cheese sauce, cotija cheese, fresh jalapeños, and cilantro

PECORINO GARLIC DUSTED FRIES.....\$13

Served with artichoke and white truffle dip

DIRTY BIRD FRIES.....\$14

White cheddar ale cheese sauce, pickled jalapeños, bacon, scallions, served on a bed of fries

PRETZEL STICKS.....\$12

(3) Soft pretzels. Served with white cheddar ale cheese sauce and El Guante whole grain mustard

FRIED CHEESE CURDS.....\$15

Wisconsin white cheddar cheese curds coated in Great Lakes Potato Chip batter. Served with housemade ranch

WINGS.....\$16

Brined, lightly smoked, then fried jumbo chicken wings

- Buffalo sauce w/ bleu cheese crumbles
- Chili Verde sauce w/ cotija cheese crumble
- BBQ dry rub
- Homemade BBQ Sauce

Choice of ranch or bleu cheese dressing

SALADS

BEET SALAD.....\$16

Spring mix, roasted beets, red onions, spiced pepitas, and cotija cheese. Apple cider vinaigrette

BUDDHA BOWL.....\$17

Quinoa, sweet potato, pickled red onion, cucumber, fresh greens, hummus, cherry tomatoes, and cotija cheese. Tahini vinaigrette

THE COBB.....\$19

Grilled chicken, hard boiled egg, bacon, scallions, bleu cheese, cherry tomatoes, and avocado. Ranch dressing. Upgrade to fried buffalo chicken breast +\$3

CAESAR.....\$14

Romaine, sourdough croutons, red onion, pecorino, and house made caesar dressing *Add fried buffalo chicken breast +\$5

CHERRY CHICKEN.....\$16

Spring mix, grilled chicken, dried cherries, walnuts, and bleu cheese. Apple cider vinaigrette

SIDE SALAD.....\$5

Spring mix, cherry tomatoes, cucumbers, and cabbage mix. Choice of dressing

Add Grilled Chicken \$4

Falafel \$3

Avocado \$2.5

Extra Dressing \$1.5

Any salad can have these dressings substituted:
Apple Cider Vinaigrette - Tahini Vinaigrette - Ranch - Bleu Cheese

TACOS

Comes with two tacos and a side of chips and salsa.
Choice of corn or flour tortilla. No mixing and matching.

BANH MI TACO.....\$15

Michigan pork belly or grilled chicken, sriracha aioli, pickled red cabbage, quick pickles, cilantro and radish

SWEET POTATO.....\$14

Fried sweet potatoes, red pepper salsa, pickled red onion, cilantro sauce, cotija cheese, and cilantro

GRILLED CHICKEN.....\$15

Grilled chicken, cotija cheese, diced white onions, salsa verde, garlic aioli, and cilantro

BLACKENED MAHI.....\$15

Mahi Mahi, cabbage mix, mango jalapeño salsa, sriracha aioli, fresh radish, and cilantro