



BRUNCH MENU

MORNING WARM-UP

Classic Buttermilk Biscuits
Honey Butter, Housemade Jam 16

Deviled Eggs GF - *four served* -
• Yardbird Classic* 16
• Jalapeño and Bacon Jam 18

Fried Green Tomato BLT Stack
House-Smoked Pork Belly, Pimento Cheese, Frisée,
Tomato Jam, Lemon Vinaigrette 18
- feeling fresh? sub avocado for pork belly! -

Skillet Cornbread
Sharp Cheddar, Bacon, Jalapeño, Honey Butter 16

Chicken Biscuit Sliders - *two served* -
Crispy Chicken, Pepper Jelly 20

Honey Butter Toast
Thick Sliced, Cinnamon Sugar, Honey Butter 12

LIGHT & EASY

Southern Oatmeal
Steel-Cut Oats, House Granola, Coconut, Honey,
Fresh Berries, Nuts, Dried Fruit 22

Smoked Salmon Avocado Toast*
Griddled Ciabatta, Radish, Roasted Heirloom Tomatoes,
Pea Tendrils 22 - *add egg any style** +6 -

Iceberg Wedge GF
House-Smoked Bacon, Baby Iceberg Lettuce, Charred Corn,
Tomato, Avocado, Housemade Buttermilk Ranch 18

Country Cobb Protein Bowl GF
Grilled Chicken, Field Peas, Corn, Apples, Avocado,
Mixed Greens, Quinoa, Tomato, Onion 25

CRACKED & SCRAMBLED

Gravy Train Biscuit Sandwich*
Our Famous Fried Chicken, Creamy Country Gravy,
Bacon, Sunny-Side Egg, American Cheese 24

Fried Chicken Frito Burrito - *The RiNo* -
CO Red Chile Tortilla, Tator Tots, Green Chile Scramble,
Pueblo Jack Queso 24

Pit-Smoked Brisket Huevos Rancheros*
Sunny-Side Eggs, Avocado, Pico, Pepitas, Chiles,
Tortilla Chips 22

All American Breakfast*
Sunny-Side Eggs, Crispy Bacon, Sausage,
Yardbird Hashbrowns, Toast 26

Southern Skillet*
Poached Eggs, Farmer's Cheese,
Roasted Tomato Confit, Butterbeans, Broccoli 19

Steak & Eggs*
Butcher's Cut Steak, Soft Scramble, Chili Crisp 29

YARDBIRD CLASSICS

Chicken & Waffles
Chilled Spiced Watermelon, Sharp Cheddar Waffle,
Honey Hot Sauce, Bourbon Maple Syrup 42
- available gluten-friendly -

Lewellyn's Fine Fried Chicken
½ of our Famous Bird, Honey Hot Sauce 36
- available gluten-friendly -

YB Nashville Hot Chicken
Carolina Reaper Rub Dip, House Pickles, Texas Toast 34
- eat at your own risk! -

Low & Slow Brisket Dip
Smoked Brisket, Caramelized Onion, Swiss,
Roasted Garlic Aioli, Horseradish Cream, Truffle Fries 38

The Great American Wagyu Burger*
Farmer's Egg, Bourbon Maple Slab Pork Belly, American
Cheese, House Pickles, Special Sauce, Truffle Fries 35

Shrimp & Grits Sunrise Bowl* GF
Cheesy Grits, Sweet Corn, Smoky Sausage,
Sunny-Side Eggs, Roasted Peppers,
Louisiana Hot Sauce Butter 28

Lobster Mac & Cheese
Whole Lobster, Creamy Five Artisanal
Cheese Sauce MP

FRESH FROM OUR BAKERY

Yardbird Cinnamon Roll
Salted Bourbon Caramel, Cream Cheese Frosting,
Candied Pecans 18

Crème Brûlée Waffle GF
Fresh Whipped Cream, Strawberries 18

Elvis Pancakes
Peanut Butter Mousse, Banana, Bacon Crumbles 18

ODDS & ENDS

Mac & Cheese v
Creamy Five Artisanal Cheese
Sauce, Crispy Herb Crust 15
- DENVER STYLE -
add green chile queso

Crispy Brussels GF/V
Spiced Honey 14

Fried Okra v
Buttermilk Ranch Seasoning 12

Collard Greens GF
Smoked Ham Hocks,
Grilled Jalapeños,
Sweet Onion 15

Green Chile Grits GF/V
Anson Mills, Pueblo Jack 12

Yardbird Hashbrowns
Scallions, Housemade
Buttermilk Ranch 10

Just a Couple Eggs GF/V
Farm-Fresh Eggs
Done Your Way 6

Smoked Sausage
Siganature Housemade Links 9

Bacon GF
9

YARDBIRD

MIAMI | LAS VEGAS | SINGAPORE | LOS ANGELES | DALLAS | WASHINGTON D.C. | CHICAGO | DENVER



HAND-PRESSED JUICES

- Green Giant**
Cucumber, Celery, Apple, Kale, Honey 11
- Turmeric Tonic**
Turmeric, Ginger, Lemon, Black Pepper 12
- Freshly Squeezed Orange Juice** 10

BACK PORCH SIPPERS

- Southern Sweet Tea, Lemonade & Arnold Palmer** 7
Flavors: Passion Fruit, Peach, Strawberry, Watermelon, Dragon Fruit, Blackberry

FEATURED WINES

RED

- Pinot Noir - Argyle Bloom House**
Willamette Valley, Oregon 18/72
- Pinot Noir - *Unshackled* by The Prisoner Wine Company**
Oakville, California 16/65
- Cabernet Sauvignon - Auctioneer**
Napa Valley, California 20/80
- Cabernet Sauvignon - My Favorite Neighbor**
Paso Robles, California 28/115
- Red Blend - Walking Fool by Caymus**
Suisun Valley, California 16/65
- Red Blend - Harvey & Harriet, SLO**
Paso Robles, California 18/72
- Zinfandel - SALDO by The Prisoner Wine Company**
North Coast, California 17/68



SIGNATURE COCKTAILS

- Whiskey Business**
Peanut Butter Fat-Washed Wild Turkey Bourbon, Crème de Moka, Chocolate Bitters 17
- Clear As Country Mornin'**
Clarified Maker's Mark Bourbon, Barrel Aged Demerara, Lemon Juice 20
- Hotter Than Blazes**
Pendleton Bourbon, Lemon Juice, Demerara, Hot Honey Ice Cube 18
- Smoke on the Water**
Sazerac Rye, Toasted Demerara, Bitters, Cinnamon Smoke 18
- Bless Your Heart!**
Del Maguey Vida Mezcal, Corazón Reposado Tequila, Lo-Fi Amaro, Lemon Juice, Sparkling Rosé 18

BRUNCH LIBATIONS

- Yardbird Bloody Mary***
Jim Beam Bourbon, Housemade Mix, Bacon, Celery, Olive, Lime, Pickled Okra 16
- Seasonal Sangria**
Red Wine, Seasonal Spirits, Housemade 15
- Yardbird Mimosa** ♦
Prosecco, *Choice of Flavor:* Orange, Grapefruit, Pineapple or Cranberry
15 glass / 29 bottomless
- Spicy Rooster**
Modelo Especial, Housemade Mix, Lime, Tajín 16

SPARKLING & ROSÉ

- Veuve Clicquot Brut Yellow Label**
Champagne, France 40/160
- Brut - Mumm**
Napa Valley, California 16/65
- Brut Rosé - Mumm**
Napa Valley, California 16/65
- Rosé - La Fête du Rosé**
Côtes de Provence, France 16/65

WHITE

- Chardonnay - *Unshackled* by The Prisoner Wine Company**
Central Coast, California 16/65
- Chardonnay - Lingua Franca Avni**
Willamette Valley, Oregon 20/80
- Chardonnay - Rombauer**
Carneros, California 29/115
- Sauvignon Blanc - Métier by DeLille**
Columbia Valley, Washington 17/68
- Sauvignon Blanc - *Unshackled* by The Prisoner Wine Company**
Central Coast, California 16/65

- Clarity & Courage**
Corazón Reposado Tequila, Licor 43, Brown Butter, Orange, Coffee 16
- Firecracker In The Patch** ♦
Corazón Blanco Tequila, Watermelon, Lime, Honey, Jalapeño 16
- Toes in the Sand**
Aspen Vodka, Coconut Rum, Pineapple, Lime, Orgeat 17
- Ranch Hands & White Lies**
The Botanist Gin, Lillet Blanc, Dry Vermouth, Yardbird Buttermilk Dill Ranch 19
- Lime & Dandy** ♦
Mount Gay Rum, Lime Juice, Pineapple, Toasted Almond Bitters, Demerara, Egg White 16
- ♦ Available Low-ABV with Lyre's

BOTTLE & CAN BEER

- Stella Artois**
Pale Lager • 5% • Belgium 9
- Voodoo Ranger *Juicy Haze* IPA**
IPA • 7% • Colorado 10
- Modelo Especial**
Lager • 4.4% • Mexico 10
- Fat Tire**
Golden Ale • 5.2% • Colorado 9
- Michelob Ultra**
Lager • 4.2% • Missouri 8
- Sun Cruiser Vodka Iced Tea**
Gluten-Free • 4.5% 9
- Sun Cruiser Vodka Lemonade & Iced Tea**
Gluten-Free • 4.5% 9
- Coors Light**
Light Lager • 4.2% • Colorado 8
- Sam Adams - Just The Haze**
Non-Alcoholic • <0.5% • Boston 8

DRAFT BEERS

- Yardbird Rebel Rooster**
Mexican Lager • 4.8% • Colorado 8
- Avery White Rascal**
Belgian-Style White Ale • 5.6% • Colorado 7
- Voodoo Ranger 1985**
Mango IPA • 6.7% • Colorado 9
- Avery Highliner**
Hazy IPA • 6% • Colorado 9
- Sam Adams Seasonal Tap** 9
Ask our team for today's selection!



For a full list of our beverage selections, please scan the QR code at the top.

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For your convenience, a discretionary 20% gratuity will be added on the final check of groups of 6 or more for the service team.(V) Vegetarian – (VEG) Vegan – (GF) Gluten-Friendly. Gluten-Friendly items are prepared without gluten ingredients; however, cross-contact with gluten may occur during preparation. *Consuming raw or undercooked items may increase the risk of illness. Some dishes may contain nuts. Please inform your server of any allergies or dietary restrictions.