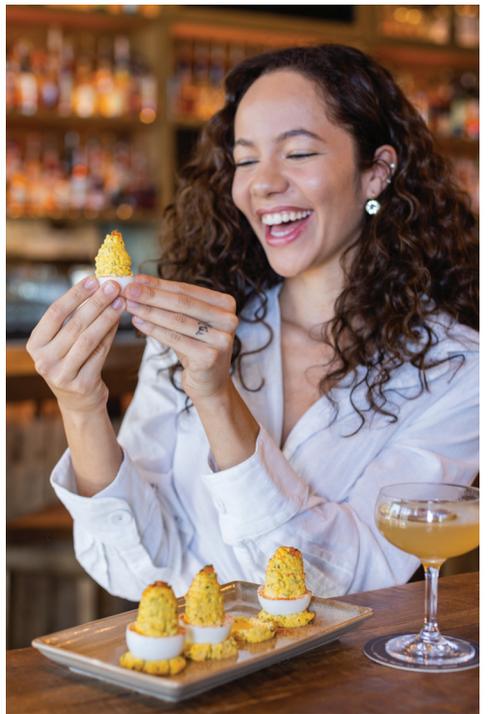




# YARDBIRD

## WASHINGTON D.C. PRIVATE DINING & EVENTS MENUS



### OPTION I

#### First Course

(1) Starter & (1) Bakery

#### Second Course

(2) Mains & (2) Sides

### OPTION II

#### First Course

(2) Starters & (1) Bakery

#### Second Course

(3) Mains & (2) Sides

### STARTERS

#### Deviled Eggs <sup>GF</sup> *Choice of:*

- Yardbird Classic\* Dill, Chives, Smoked Trout Roe
- Jalapeño & Bacon Jam

#### Classic Buttermilk Biscuits <sup>V</sup> Honey Butter, Housemade Jam

#### Yardbird Fruit Plate <sup>GF/VEGAN</sup> Seasonal Fruit

#### Fried Green Tomato BLT Stack <sup>V</sup> House Smoked Pork Belly, Pimento Cheese, Smoky Tomato Jam, Frisée, Lemon Vinaigrette *- can be made vegetarian -*

#### Southern Oatmeal <sup>V</sup> Steel-Cut Oats, House Granola, Coconut, Honey, Fresh Berries, Nuts, Dried Fruit

#### Granola & Berry Parfait <sup>GF/V</sup> Greek Yogurt, Honey, Housemade Granola, Fresh Berries

### BAKERY

#### Biscuit Donut Bites <sup>V</sup> Cinnamon Sugar, Nutella Coffee Sauce

#### Yardbird Cinnamon Roll <sup>V</sup> Bourbon Salted Caramel, Cream Cheese Frosting, Candied Pecans

#### Honey Butter Toast <sup>V</sup> Thick Sliced, Cinnamon Sugar, Honey Butter

#### Crème Brûlée Waffles <sup>V</sup> Fresh Whipped Cream, Strawberries

#### Flapjack Stack <sup>V</sup> Classic Buttermilk Pancakes, Lemon Zested Blueberries, Fresh Whipped Cream

### SIDES

#### House Fries <sup>V</sup> Buttermilk Ranch

#### Mac & Cheese <sup>V</sup> Five Artisanal Cheeses, Crispy Herb Crust

#### Mama's Mash <sup>GF/V</sup> Fresh Chives

#### Cheddar Waffle <sup>V</sup> Crispy Cheddar, Bourbon Maple Syrup

#### Cheesy Grits <sup>GF/V</sup>

Sharp Cheddar

#### Yardbird Hashbrowns <sup>GF</sup>

Scallions, Buttermilk Ranch

#### Skillet Cornbread

Sharp Cheddar, Bacon, Jalapeño, Honey Butter

#### Chilled Watermelon <sup>GF/VEGAN</sup>

Chili, Lemon, Mint

### MAINS

#### Lewellyn's Fine Fried Chicken <sup>V</sup> Our Famous Bird, Honey Hot Sauce *- available gluten-friendly -*

#### Gravy Train <sup>V</sup> Our Famous Fried Chicken, Creamy Country Gravy, Baker's Bacon, Scrambled Eggs, American Cheese

#### Holy Trinity Hash <sup>GF</sup> Andouille Dirty Rice, Short Rib, Sunny-Side Eggs, Boiled Peanut Chili Crisp, Scallions

#### Chicken Biscuits <sup>V</sup> Free-Range Fried Chicken, Pepper Jelly

#### Huevos Rancheros <sup>GF</sup> Sunny-Side Eggs, Chorizo, Avocado, Pico, Pepitas, Chiles, Corn Tostada

#### Smoked Salmon Avocado Toast\*

Griddled Ciabatta, Radish, Roasted Heirloom Tomatoes, Pea Tendrils  
*- can be made vegetarian -*

#### Shrimp & Grits Sunrise Bowl <sup>GF</sup> Cheesy Grits, Sunny-Side Eggs, Sweet Corn, Smoky Sausage, Medley of Peppers, Louisiana Hot Sauce

#### Steak & Eggs\* <sup>GF</sup> | *add'l price per person*

New York Strip, Soft Scramble, Boiled Peanut Chili Crisp

#### Fried Okra <sup>GF/V</sup>

#### Crispy Brussels <sup>GF/V</sup>

Spiced Honey

#### Blackened Green Beans <sup>GF/V</sup>

Piquillo Pepper Sauce, Cajun Spice, Lime, Cilantro

#### Collard Greens <sup>GF</sup>

Smoked Ham Hocks, Grilled Jalapeños, Sweet Onion

#### House Sausage <sup>GF</sup>

Signature Links

#### Classic Cut Bacon <sup>GF</sup>

#### Cheesy Scrambled Eggs <sup>GF/V</sup>

#### Fresh Farm Eggs <sup>GF/V</sup> Scrambled Eggs

### OPTION I

**First Course**  
(1) Starter & (1) Bakery

**Second Course**  
(2) Mains & (2) Sides

### OPTION II

**First Course**  
(2) Starters & (1) Bakery

**Second Course**  
(3) Mains & (2) Sides

### STARTERS

**Deviled Eggs** GF *Choice of:*

- Yardbird Classic\* Dill, Chives, Smoked Trout Roe
- Jalapeño & Bacon Jam

**Classic Buttermilk Biscuits** V Honey Butter, Housemade Jam

**Yardbird Fruit Plate** GF/VEGAN Seasonal Fruit

**Fried Green Tomato BLT Stack** House Smoked Pork Belly, Pimento Cheese, Smoky Tomato Jam, Frisée, Lemon Vinaigrette  
*- can be made vegetarian -*

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

**Granola & Berry Parfait** GF/V Greek Yogurt, Honey, Housemade Granola, Fresh Berries

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

**Little Gem Caesar** Cherry Tomato Confit, Everything Crumble, Pickled Grapes, Preserved Lemon, Creamy Manchego Dressing

**House Salad** GF/VEGAN Seasonal Greens, Onion, Tomato, Carrot, Lemon Vinaigrette

### SIDES

**House Fries** V Buttermilk Ranch

**Mac & Cheese** V Five Artisanal Cheeses, Crispy Herb Crust

**Mama's Mash** GF/V Fresh Chives

**Cheddar Waffle** V Crispy Cheddar, Bourbon Maple Syrup

**Cheesy Grits** GF/V Sharp Cheddar

**Yardbird Hashbrowns** GF Scallions, Buttermilk Ranch

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

**Chilled Watermelon** GF/VEGAN Chili, Lemon, Mint

**Fried Okra** GF/V

**Crispy Brussels** GF/V Spiced Honey

**Blackened Green Beans** GF/V Piquillo Pepper Sauce, Cajun Spice, Lime, Cilantro

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

**House Sausage** GF Signature Links

**Classic Cut Bacon** GF

**Cheesy Scrambled Eggs** GF/V

**Fresh Farm Eggs** GF/V Scrambled Eggs

### BAKERY

**Biscuit Donut Bites** V Cinnamon Sugar, Nutella Coffee Sauce

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

**Honey Butter Toast** V Thick Sliced, Cinnamon Sugar, Honey Butter

**Crème Brûlée Waffles** V Fresh Whipped Cream, Strawberries

**Flapjack Stack** V Classic Buttermilk Pancakes, Lemon Zested Blueberries, Fresh Whipped Cream

### MAINS

**Lewellyn's Fine Fried Chicken** Our Famous Bird, Honey Hot Sauce  
*- available gluten-friendly -*

**Gravy Train** Our Famous Fried Chicken, Creamy Country Gravy, Baker's Bacon, Scrambled Eggs, American Cheese

**Holy Trinity Hash** GF Andouille Dirty Rice, Short Rib, Sunny-Side Eggs, Boiled Peanut Chili Crisp, Scallions

**Chicken Biscuits** Free-Range Fried Chicken, Pepper Jelly

**Low & Slow Brisket Dip Sandwich** Smoked Brisket, Caramelized Onion, Swiss, Roasted Garlic Aioli, Horseradish Cream

**Huevos Rancheros** GF Sunny-Side Eggs, Chorizo, Avocado, Pico, Pepitas, Chiles, Corn Tostada

**Smoked Salmon Avocado Toast**\* Griddled Ciabatta, Radish, Roasted Heirloom Tomatoes, Pea Tendrils  
*- can be made vegetarian -*

**Mini Nashville Chicken Sliders** Carolina Reaper Dip, House Pickles

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

**Lemon Rosemary Rotisserie Bird** GF Chimichurri

**Steak & Eggs**\* GF | *add'l price per person*  
Ribeye, Soft Scramble, Boiled Peanut Chili Crisp

### OPTION I

**First Course**  
(1) Starter & (1) Salad  
**Second Course**  
(2) Mains & (2) Sides

### OPTION II

**First Course**  
(2) Starters & (1) Salad  
**Second Course**  
(3) Mains & (2) Sides

### STARTERS

#### Deviled Eggs GF *Choice of:*

- Yardbird Classic\* Dill, Chives, Smoked Trout Roe
- Jalapeño & Bacon Jam

#### Classic Buttermilk Biscuits V Honey Butter, Housemade Jam

**Fried Green Tomato BLT Stack** House-Smoked Pork Belly, Pimento Cheese, Tomato Jam, Frisée, Lemon Vinaigrette  
*- can be made vegetarian -*

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

#### Grilled Jumbo Wings

Pick your flavor - Honey Hot | BBQ | Lemon Pepper

**Texas Twinkie** GF Bacon Wrapped Jalapeno, Burnt Ends, Pimento Cheese, Spiced Honey Glaze, Housemade Ranch

**Heirloom Field Pea Hummus** GF/VEGAN Pita and Vegetables

**Cajun Popcorn Shrimp** Pickled Fresnos, House Sauce

#### Charcuterie & Cheese | *add'tl price per person*

Chef's Selection of Cured Meats & Cheeses, House Pickles, Spreads, Crackers

### SALADS

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

**Little Gem Caesar** Cherry Tomato Confit, Everything Crumble, Pickled Grapes, Preserved Lemon, Creamy Manchego Dressing

**House Salad** GF/VEGAN Seasonal Greens, Onion, Tomato, Carrot, Lemon Vinaigrette

### DESSERTS

**Key Lime Pie** GF Seasonal Fruit

**Banana Cheesecake Pudding** Wafer, Whipped Cream

**Deep Fried Oreos** Cookies & Cream Ice Cream, Crispy Rice Cereal

**Chocolate Skillet Brownie** Salted Bourbon Caramel, Vanilla Bean Ice Cream

**Apple Cobbler** Honey Almond Streusel, À La Mode

### MAINS

**Lewellyn's Fine Fried Chicken** Our Famous Bird, Honey Hot Sauce  
*- available gluten-friendly -*

**St. Louis Ribs** GF Hickory Smoked, Housemade BBQ Sauce

**Big Easy Blackened Shrimp & Grits\*** GF Cheesy Grits, Sweet Corn, Smoky Sausage, Roasted Peppers, Louisiana Hot Sauce Butter

**Grilled Blackened Salmon\*** GF Olive Relish, Pesto, Watercress

**Chicken Biscuits** Crispy Chicken, Pepper Jelly

**Lemon Basil Pasta** VEGAN Roasted Garlic Cashew Cream, Market Vegetables

**Spicy Blue Crab Pasta** Jumbo Lump Blue Crab, Calabrian Chili Rose Tomato Sauce, Basil, Parmesan

**Low & Slow Brisket Dip Sandwich** Smoked Brisket, Caramelized Onion, Swiss, Roasted Garlic Aioli, Horseradish Cream

**Mini Nashville Chicken Sliders** Carolina Reaper Dip, House Pickles

**Roasted Chicken Wrap** Grilled Chicken, Romaine, Cherry Tomato Confit, Creamy Manchego Dressing, Parmesan Cheese, Tortilla

**Ancho Chile Marinated Rotisserie Bird** GF Chimichurri

**New York Strip** GF | *add'tl price per person* | Chimichurri

**Ribeye\*** | *add'tl price per person* | Cowboy Butter

**Blackened Filet** GF | *add'tl price per person* | Chimichurri

### SIDES

**House Fries** V Buttermilk Ranch

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

**Southern Street Corn** GF Bacon, Chipotle Crema, Farmer's Cheese, Fresnos

**Cheesy Grits** GF/V Sharp Cheddar

**Cheddar Waffle** V Crispy Cheddar, Bourbon Maple Syrup

**Mac & Cheese** V Creamy Five Artisanal Cheese Sauce, Crispy Herb Crust  
*+ Whole Lobster | add'tl MP*

**Chilled Watermelon** GF/VEGAN  
Chile, Lemon, Mint

**Crispy Brussels** GF/V Spiced Honey

**Fried Okra** V Housemade Buttermilk Ranch

**Mama's Mash** Fresh Chives

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

**Blackened Green Beans** GF/V  
Piquillo Pepper Sauce, Cajun Spice, Lime, Cilantro

### OPTION I

**First Course**  
(1) Starter & (1) Salad

**Second Course**  
(2) Mains & (2) Sides

**Third Course**  
(1) Dessert

### OPTION II

**First Course**  
(1) Starters & (1) Salad

**Second Course**  
(3) Mains & (2) Sides

**Third Course**  
(1) Dessert

### OPTION III

**First Course**  
(2) Starters & (1) Salad

**Second Course**  
(3) Mains & (3) Sides

**Third Course**  
(1) Dessert

### STARTERS

**Deviled Eggs** GF | *Choice of one*

- Yardbird Classic\* Dill, Chives, Smoked Trout Roe
- Jalapeño & Bacon Jam

**Classic Buttermilk Biscuits** V Honey Butter, Housemade Jam

**Fried Green Tomato BLT Stack** House-Smoked Pork Belly, Pimento Cheese, Tomato Jam, Frisée, Lemon Vinaigrette  
*- can be made vegetarian -*

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

**Grilled Jumbo Wings**

Pick your flavor - Honey Hot | BBQ | Lemon Pepper

**Texas Twinkie** GF Bacon Wrapped Jalapeno, Burnt Ends, Pimento Cheese, Spiced Honey Glaze, Housemade Ranch

**Heirloom Field Pea Hummus** GF/VEGAN Pita and Vegetables

**Cajun Popcorn Shrimp** Pickled Fresnos, House Sauce

**Charcuterie & Cheese** | *add'tl price per person*

Chef's Selection of Cured Meats & Cheeses, House Pickles, Spreads, Crackers

### SALADS

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

**Little Gem Caesar** Cherry Tomato Confit, Everything Crumble, Pickled Grapes, Preserved Lemon, Creamy Manchego Dressing

**House Salad** GF/VEGAN Seasonal Greens, Onion, Tomato, Carrot, Lemon Vinaigrette

### DESSERT

**Key Lime Pie** GF Seasonal Fruit

**Banana Cheesecake Pudding** Wafer, Whipped Cream

**Deep Fried Oreos** Cookies & Cream Ice Cream, Crispy Rice Cereal

**Chocolate Skillet Brownie** Salted Bourbon Caramel, Vanilla Bean Ice Cream

**Apple Cobbler** Honey Almond Streusel, À La Mode

### MAINS

**Lewellyn's Fine Fried Chicken** Our Famous Bird, Honey Hot Sauce  
*- available gluten-friendly -*

**St. Louis Ribs** GF Hickory Smoked, Housemade BBQ Sauce

**Big Easy Blackened Shrimp & Grits** GF Cheesy Grits, Sweet Corn, Smoky Sausage, Roasted Peppers, Louisiana Hot Sauce Butter

**Grilled Blackened Salmon Filet** GF Olive Relish, Pesto, Watercress

**Ancho Chile Marinated Rotisserie Bird** GF Chimichurri

**Lemon Basil Pasta** VEGAN Roasted Garlic Cashew Cream, Market Vegetables

**Short Rib** GF Mushroom, Thyme

**Spicy Blue Crab Pasta** Jumbo Lump Blue Crab, Calabrian Chili Rose Tomato Sauce, Basil, Parmesan

**Ribeye\*** | *add'tl price per person* | Cowboy Butter

**New York Strip\*** GF | *add'tl price per person* | Chimichurri

**Blackened Filet** GF | *add'tl price per person* | Chimichurri

**Tomahawk Ribeye** | *add'tl MP*

### SIDES

**House Fries** V Buttermilk Ranch

**Mama's Mash** Fresh Chives

**Cheddar Waffle** V Crispy Cheddar, Bourbon Maple Syrup

**Chilled Watermelon** GF/VEGAN Chile, Lemon, Mint

**Southern Street Corn** GF Bacon, Chipotle Crema, Farmer's Cheese, Fresnos

**Crispy Brussels** GF/V Spiced Honey

**Fried Okra** V Housemade Buttermilk Ranch

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

**Blackened Green Beans** GF/V Piquillo Pepper Sauce, Cajun Spice, Lime, Cilantro

**Mac & Cheese** V Creamy Five Artisanal Cheese Sauce, Crispy Herb Crust  
*+ Whole Lobster | add'tl MP*

### FLAVOR OPTIONS

#### BOURBON CHOCOLATE CAKE

Chocolate Cake, Bourbon Caramel, Nutella Frosting, Chocolate Shavings

#### THE BIRTHDAY CAKE

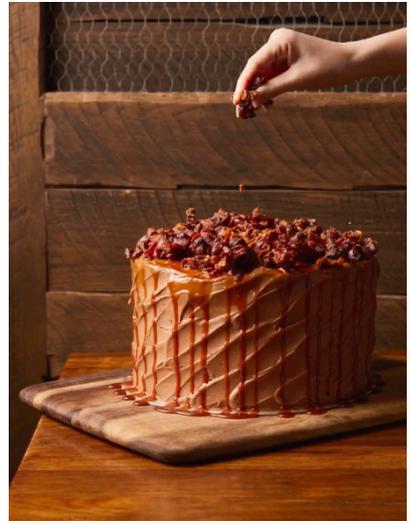
Sprinkle Cake, Raspberry Sauce, Cream Cheese Frosting, Rainbow Sprinkles

#### RED VELVET CAKE

Red Velvet Cake, Cream Cheese Frosting, White Chocolate Shavings

### ALL CAKES

All three Cake Options are 8" in diameter, 6" in height. Serves 16 guests. Notice: 48 hours.



GF - GLUTEN-FRIENDLY / V - VEGETARIAN / VEGAN

\*Consuming raw or undercooked items may increase the risk of illness. Some dishes may contain nuts. All pricing is subject to tax, administration fee and selected gratuity.

### HORS D'OEUVRES

#### CLASSICS

price per person/per item  
for 2 hours of service

**Fried Chicken & Caviar**  
add'l price per person

**Deviled Eggs** GF *Choice of:*  
- Classic\* Dill, Chives, Smoked Trout Roe  
- Jalapeño & Bacon

**Mini Chicken & Waffles**

**Nashville Chicken Bites**

**Mini Chicken Biscuits**

**Creole Crispy Shrimp**

**All American Sliders**

**Fried Green Tomato BLT Stack**

**Sweet Maryland Crab Cakes**

**Mini Maine Lobster Rolls**

**Cajun Bloody Mary  
Shrimp Shooters** GF

**Beef Skewers\*** GF  
Chimichurri

**Bourbon Glazed Meatballs** GF

**Short Rib Sliders**

**Andouille Arancini**

**Bacon Wrapped Dates** GF

#### DESSERTS

price by the dozen  
Minimum 2 dozen of each item

**Key Lime Bars** GF

**Assorted Mini Cheesecakes**

**Deep Fried Oreos**

**Chocolate Nutella Cupcakes**

**Apple Cobbler**

**Banana Pudding Cups**

#### VEGETARIAN

price per person/per item  
for 2 hours of service

**Chilled Spiced Watermelon** GF/VEGAN

**Crispy Brussels Sprouts** GF

**Heirloom Tomato, Basil,  
Whipped Mozzarella** GF

**Fried Goat Cheese Bites**

**Burrata Bruschetta**  
Roasted Cherry Tomato, Basil Pesto

**Texas Caviar Roll**  
Corn, Blackbeans, Peppers, Onions,  
Chipotle Seasoning

**Crudit  Cups**  
- available vegan by request -

**Sweet Corn Fritters**

**Crispy Mac & Cheese Bites**

### STATIONS & DISPLAYS

Based on 2 hours of service

**FRENCH FRY STATION** | price per person  
Waffle, Sweet Potato & Regular

**SOUTHERN CHARCUTERIE** | price per person  
Chef's Selection of Cured Meats & Cheese, House Pickles,  
Spreads, Crackers

**MAC & CHEESE STATION** | price per person  
Bacon, Jalapeños, Fresnos, Green Onions, Chicken Bites,  
Honey Hot Sauce

**SHRIMP & GRITS STATION** | price per person  
Cheesy Grits, Sweet Corn, Smoky Sausage, Roasted Peppers,  
Louisiana Hot Sauce Butter

**SIGNATURE SIDES** | price per person, choice of three  
Mac & Cheese, Mama's Mash, Crispy Brussels, Cheesy Grits, House Fries,  
Cheddar Waffle, Chilled Watermelon, Street Corn, Fried Okra,  
Collard Greens, Blackened Green Beans, Seasonal Roasted Vegetables

**SLIDER STATION** | price per person, choice of three  
Chicken Biscuits, Brisket Biscuits, Short Rib, Fried Shrimp,  
All American, Impossible™\* Sliders  
\*72 hour notice required for Impossible Sliders

**FRIED CHICKEN STATION** | price per person  
Cheddar Waffles, Spiced Watermelon, Honey Hot Sauce,  
Bourbon Maple Syrup

**TENDER & MAMA'S MASH STATION** | price per person

**SEAFOOD TOWER\*** | MP  
Oysters, Chilled Shrimp, Tuna Tartare, Cocktail Sauce, Mignonette  
+ maine lobster or king crab | add'l MP

**BUTCHER'S CUT CARVING STATION**  
Based on 2 hrs of service | add'l price chef attendant fee required  
**Strip Loin\*** | price per person | Chimichurri  
**Blackened Salmon\*** | price per person | Pesto  
**Ancho Chile Marinated Rotisserie Bird** GF | price per person | Chimichurri  
**St. Louis Ribs** | price per person | Yardbird Glaze  
**Wagyu Prime Rib** | price per person | Cowboy Butter  
**Tomahawk Ribeye\*** | MP per person | Chimichurri

For receptions; your menu selections/quantities cannot be lower than your guaranteed number of guests (i.e. 30 guests, 30 of each item, station, etc.).  
Client will be charged for guaranteed guest count or actual guest count, whichever is greater. Maximum of 8 tray passed items per event.

GF - GLUTEN-FRIENDLY / V - VEGETARIAN / VEGAN

\*Consuming raw or undercooked items may increase the risk of illness. Some dishes may contain nuts. All pricing is subject to tax, administration fee and selected gratuity.

### BEAMS OF SUNSHINE | price per person

*Selection of Classic Kentucky Bourbon*

**Basil Hayden Toast**

**Maker's Mark 46**

**Knob Creek Single Barrel**

*Add a fourth pour of allocated Angel's Envy Cask Strength + add'l price*

### BARDSTOWN'S BEST | price per person

**Bottled-in-Bond Bourbon**

**Double Barreled Rye**

**Kentucky Straight Bourbon**

### SIGNATURE | price per person

*Includes four selections from the list below:*

**Jim Beam**

**Woodford**

**Wild Turkey**

**Old Forester**

**Maker's Mark**

**Bulleit**

**Four Roses Yellow**

### GIVE IT A RYE | price per person

*Includes four selections from the list below:*

**Knob Creek Rye**

**High West Rye**

**Bulleit Rye**

**Whistle Pig 10 Year**

**Rittenhouse Rye**

**Sazerac Rye**

**Woodford Reserve Rye**

*Ask about our custom  
bourbon tastings!*

### AROUND THE WORLD | price per person

### DEALER'S CHOICE | price per person

*Selection of Whiskey and Bourbon Chosen by Our Team*

Enjoy a curated selection of bourbon handpicked by our expert bartender, just for you.

*Available for up to 20 guests. Selections subject to availability.*

*Beverages may also be offered on a consumption basis, allowing the host to select which specific beverages are included.*

**WINE & BEER** | 2 hours, price per person | 3 hours, price per person | price per additional hour

Wines | House Red, House White, House Sparkling

Selection of Draft, Bottles & Cans | Locally Sourced Beer

**CALL HOSTED BEVERAGES** | 2 hours, price per person | 3 hours, price per person | price per additional hour

Spirits | Tito's

Beefeater, Tanqueray, Bombay

Código1530 Rosa, Avión, Herradura Blanco, Ilegal

Don Q Cristal, Sailor Jerry Spiced Rum

Jack Daniel's, Bardstown Rye, Dewar's White Label, Crown Royal

Bardstown Bottled in Bond, Wheated Bourbon, Straight Kentucky Bourbon, Bulleit, Elijah Craig, Old Forester 86

Wines | House Red, House White, House Sparkling

Selection of Draft, Bottles & Cans | Locally Sourced Beer

**PREMIUM HOSTED BEVERAGES** | 2 hours, price per person | 3 hours, price per person | price per additional hour

Spirits | Ketel One, Grey Goose

Casamigos, Don Julio

Bombay Sapphire, Hendrick's

Del Maguey Vida, Vago Espadín

Don Q Cristal, Sailor Jerry Spiced Rum

Jack Daniel's Gentleman Jack, Bardstown Rye

Garrison Bros Small Batch, Woodford Reserve, Elijah Craig

Wines | Premium Red, Premium White, Premium Sparkling

Selection of Draft, Bottles & Cans | Locally Sourced Beer

**THE BRUNCH BUZZ** | 2 hours, price per person

Yardbird Bloody Mary

Seasonal Sangria Red Wine

Yardbird Mimosa Prosecco | choice of flavor: Orange, Grapefruit, Pineapple or Cranberry

**BUZZ-FREE PACKAGE** | 2 hours, price per person

Soda, Sweet Tea Iced Tea, Lemonade, Drip Coffee & House Water

**BOTTLE & SPARKLING WATER PACKAGE** | 2 hours, price per person

Still & Sparkling

**Call, Premium, Beer & Wine Packages include:**  
*Soda, Sweet Tea, Iced Tea, Lemonade, Drip Coffee & House Water*

**Beverage packages do not include:**  
*House Specialty Cocktails, Shots, Bottled Water, Energy Drinks, or Specialty Coffee*



**D.C EVENT SALES**

**ARIANA BRANFORD**

**EVENT SALES MANAGER**

**ABRANFORD@RUNCHICKENRUN.COM**

**202.559.2658**