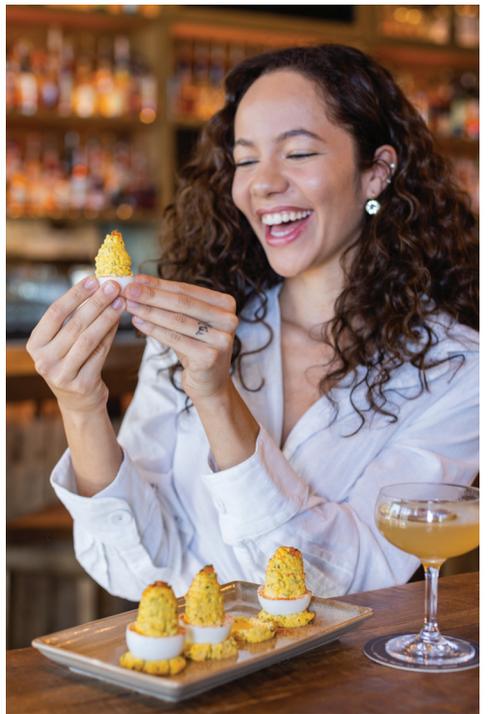




YARDBIRD

DALLAS PRIVATE DINING & EVENTS MENUS



OPTION I

45 per person

First Course

(1) Starter & (1) Bakery

Second Course

(2) Mains & (2) Sides

OPTION II

55 per person

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 ^V 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

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

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

MAINS

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

Gravy Train ^V 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 ^V Free-Range Fried Chicken, Pepper Jelly

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 -

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

Steak & Eggs* ^{GF} | *add'l 10 per person*

New York Strip, Soft Scramble, Boiled Peanut Chili Crisp

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

OPTION I

45 per person

First Course

(1) Starter & (1) Bakery

Second Course

(2) Mains & (2) Sides

OPTION II

55 per person

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 **Fried Okra** GF/V

Mac & Cheese V Five Artisanal Cheeses, Crispy Herb Crust **Crispy Brussels** GF/V Spiced Honey

Mama's Mash GF/V Fresh Chives **Blackened Green Beans** GF/V

Cheddar Waffle V Crispy Cheddar, Bourbon Maple Syrup **Piquillo Pepper Sauce,** Cajun Spice, Lime, Cilantro

Cheesy Grits GF/V Sharp Cheddar **Collard Greens** GF Smoked Ham Hocks, Grilled Jalapeños, Sweet Onion

Yardbird Hashbrowns GF Scallions, Buttermilk Ranch **House Sausage** GF Signature Links

Skillet Cornbread Sharp Cheddar, Bacon, Jalapeño, Honey Butter **Classic Cut Bacon** GF

Chilled Watermelon GF/VEGAN Chili, Lemon, Mint **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'tl 10 per person
New York Strip, Soft Scramble, Boiled Peanut Chili Crisp

OPTION I

50 per person

First Course

(1) Starter & (1) Salad

Second Course

(2) Mains & (2) Sides

Third Course

(1) Dessert

OPTION II

60 per person

First Course

(2) Starters & (1) Salad

Second Course

(3) Mains & (2) Sides

Third Course

(1) Dessert

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 10 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

Creamy Jambalaya Pasta Cajun Cream Sauce, Andouille Sausage, Grilled Chicken, Roasted Peppers

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

Lemon Rosemary Rotisserie Bird GF Chimichurri

New York Strip GF | add'tl 25 per person | Chimichurri

Ribeye* | add'tl 25 per person | Cowboy Butter

Blackened Filet GF | add'tl 30 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

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.

OPTION I

65 per person

First Course

(1) Starter & (1) Salad

Second Course

(2) Mains & (2) Sides

Third Course

(1) Dessert

OPTION II

75 per person

First Course

(1) Starters & (1) Salad

Second Course

(3) Mains & (2) Sides

Third Course

(1) Dessert

OPTION III

85 per person

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 10 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

Lemon Rosemary Rotisserie Bird GF Chimichurri

Lemon Basil Pasta VEGAN Roasted Garlic Cashew Cream, Market Vegetables

Short Rib GF Mushroom, Thyme

Creamy Jambalaya Pasta Cajun Cream Sauce, Andouille Sausage, Grilled Chicken, Roasted Peppers

Ribeye* | *add'tl 25 per person* | Cowboy Butter

New York Strip* GF | *add'tl 25 per person* | Chimichurri

Blackened Filet GF | *add'tl 30 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*

GF - GLUTEN-FRIENDLY / V - VEGETARIAN / VEGAN

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FLAVOR OPTIONS

BOURBON CHOCOLATE CAKE

Chocolate Cake, Bourbon Caramel, Nutella Frosting, Chocolate Shavings

THE BIRTHDAY CAKE

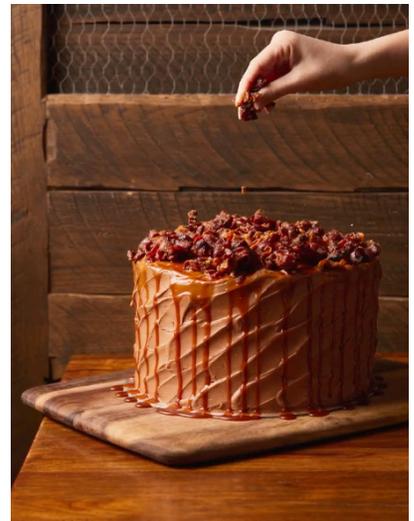
Sprinkle Cake, Raspberry Sauce, Cream Cheese Frosting, Rainbow Sprinkles

RED VELVET CAKE

Red Velvet Cake, Cream Cheese Frosting, White Chocolate Shavings

ALL CAKES ARE PRICED AT 112

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



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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 -

Street Corn Fritters

Crispy Mac & Cheese Bites

STATIONS & DISPLAYS

Based on 2 hours of service

HUMMUS STATION | price per person

Chilled Seasonal Vegetable Crudit s, Grilled Pita

SOUTHERN CHARCUTERIE | price per person

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

MAC & CHEESE STATION | price per person

Bacon, Jalape os, Fresnos, Green Onions, Chicken Bites,
Honey Hot Sauce

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

FRIED CHICKEN STATION | price per person

Cheddar Waffles, Spiced Watermelon, Honey Hot Sauce,
Bourbon Maple Syrup

SLIDER STATION | price per person, choice of two

Chicken Biscuits, Brisket Biscuits, Short Rib, Fried Shrimp,
All American, Impossible™™ Sliders

*72 hour notice required for Impossible Sliders

TENDER & MAMA'S MASH STATION | price per person

SHRIMP & GRITS STATION | price per person

Cheesy Grits, Sweet Corn, Smoky Sausage, Roasted Peppers,
Louisiana Hot Sauce Butter

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 chef attendant fee required

Strip Loin* | price per person | Chimichurri

Blackened Salmon* | price per person | Pesto

Lemon Rosemary 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

YARDBIRD *Southern* TABLE *And* BAR



YARDBIRD

DALLAS

2121 N PEARL ST ST 170, DALLAS, TX 75201

469.208.2441

