

YARDBIRD

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



DINNER MENU

STARTERS & SHARES

Classic Buttermilk Biscuits

Honey Butter, Housemade Jam 16

Deviled Eggs ^{GF} - two served -

- Yardbird Classic* 10
- Jalapeño and Bacon Jam 11

Texas Twinkie ^{GF}

Bacon-Wrapped Jalapeño, Brisket, Pueblo Cheese 18

Fried Green Tomato BLT Stack

House-Smoked Pork Belly, Pimento Cheese, Frisée, Tomato Jam, Lemon Vinaigrette 18

Skillet Cornbread

Sharp Cheddar, Jalapeño, Honey Butter 16

Cajun Popcorn Shrimp

Pickled Fresnos, House Sauce 20

The Big Dipper

Roasted Poblano Queso, Pimento, Spinach, Andouille, Jalapeño, Assorted Crispy Dippers 18

Southern Citrus Ahi Tuna Tartare

Avocado, Baby Peach, Cucumber, Apple, Coconut Sauce, Chipotle Aioli, Benne Seed Crisps 26

Oak-Fired Skewers

- whole kit and caboodle: one of each, served over live coals - 22

- Cajun Spiced Shrimp 7
- Chimichurri Beef Tenderloin 8
- BBQ Glazed Chicken 5
- Truffle Chili Crisp 'Shrooms 5

SALADS

Iceberg Wedge Salad ^{GF}

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

Country Cobb Protein Bowl ^{GF}

Roasted Chicken, Field Peas, Corn, Apples, Avocado, Mixed Greens, Quinoa, Tomato, Onion, Pickled Lemon Vine 25

Little Gem Caesar

Cherry Tomato, Everything Crumble, Pickled Grapes, Preserved Lemon, Creamy Parmesan Dressing 18

SIDES

Mac & Cheese ^V

Creamy Five Artisanal Cheese Sauce, Crispy Herb Crust 15
-make it denver style with green chile queso-

Crispy Brussels ^{GF/V}

Spiced Honey Glaze 14

Mama's Mash ^{GF}

Gravy, Fresh Chives 12

Green Chile Grits ^{GF/V}

Anson Mills, Pueblo Jack 12

Southern Street Corn ^{GF}

Chipotle Crema, Cotija Cheese, Fresnos, Bacon 15

Fried Okra ^V

Buttermilk Ranch Seasoning 12

Collard Greens ^{GF}

Smoked Ham Hocks, Grilled Jalapeños, Sweet Onion 15

YARDBIRD CLASSICS

Chicken & Waffles

Chilled Spiced Watermelon, Sharp Cheddar Waffle, Honey Hot Sauce, Bourbon Maple Syrup 42
- available gluten-free -

Lewellyn's Fine Fried Chicken

Mama's Mash, Gravy, Petite Salad 36
- available gluten-free -

YB Nashville Hot Chicken

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

The Whole Bird

Chilled Spiced Watermelon, Sharp Cheddar Waffle, Honey Hot Sauce, Bourbon Maple Syrup 69
- available gluten-free -

The Great American Wagyu Burger*

Farmer's Egg, Bourbon Maple Slab Pork Belly, American Cheese, House Pickles, Special Sauce, Truffle Fries 35

Big Easy Blackened Shrimp & Grits ^{GF}

Cheesy Grits, Sweet Corn, Smoky Sausage, Medley of Peppers, Louisiana Hot Sauce Butter 36

Lobster Mac & Cheese

Whole Lobster, Five-Cheese Mornay Sauce MP

FROM THE LIVE FIRE

RiNo Mixed Grill

Alabama White BBQ Chicken, St. Louis Pork Ribs, House Sausage, Burnt Ends, Olathe Corn 45

St. Louis Ribs ^{GF}

The Smoke Show! 42

Coal Fire Rotisserie Chicken

Ancho Chili Rub, Mama's Mash, Charred Lemon, Chimichurri 34

Grilled Blackened Salmon Filet* ^{GF}

Olive Relish, Pesto, Watercress 33

Creamy Jambalaya Pasta

Cajun Cream Sauce, Andouille Sausage, Grilled Chicken, Shrimp 34

Low & Slow Brisket Dip

Smoked Brisket, Caramelized Onion, Swiss, Roasted Garlic Aioli, Horseradish Cream, Truffle Frie 35

Sweet Tea Braised Short Rib ^{GF}

Mama's Mash, Mushroom, Thyme 42

Texas Smoked Brisket Plate

Green Chile Mac & Cheese, Cornbread, House Pickles 45
- available Friday & Saturday only -

Blackened 8oz Filet Hot Rock

Fully Loaded Truffle Baked Potato, Chimichurri Sauce MP
- GUSSY IT UP -
crispy cajun shrimp +10 | 16oz butter-poached lobster +MP

SPECIAL THANKS TO ALL OUR FARMERS, RANCHERS & PROVIDERS:

Rocky Mountain Growers Association, Riverance Farm, Foray Farm, Anson Mills, Superior Farms, Baker's Bacon

@YARDBIRDRESTAURANTS | RUNCHICKENRUN.COM

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.

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WINES BY THE GLASS

SPARKLING & ROSÉ

Veuve Clicquot Brut Yellow Label

Champagne, France 40

Brut - Mumm

Napa Valley, California 16

Brut Rosé - Mumm

Napa Valley, California 16

Rosé - La Fête du Rosé

Côtes de Provence, France 16



DRAFT BEER

Yardbird Rebel Rooster

Mexican Lager • 4.8% • Colorado 8

Avery White Rascal

Belgian-Style White Ale • 5.6% • Colorado 7

Bierstadt LagerHaus

Slow Pour Pils • 5.1% • Colorado 9

Four Noses Brewing Flatiron Frog

Hazy IPA • 6.5% • Colorado 9

Sam Adam's Seasonal Tap 9

Ask our team for today's selection!

BACK PORCH SIPPERS

Southern Sweet Tea, Lemonade & Arnold Palmer 7

Flavors:

Passion Fruit, Peach, Strawberry, Watermelon,
Dragon Fruit, Blackberry

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

WHITE

Chardonnay - *Unshackled* by The Prisoner Wine Company

Central Coast, California 16

Chardonnay - Lingua Franca Avni

Willamette Valley, Oregon 20

Chardonnay - Rombauer

Carneros, California 29

Sauvignon Blanc - Métier by DeLille

Columbia Valley, Washington 17

Sauvignon Blanc - *Unshackled* by The Prisoner Wine Company

Central Coast, California 16

BOTTLE & CAN BEER

Stella Artois

Pale Lager • 5% • Belgium 9

Voodoo Ranger IPA

IPA • 7% • Colorado 10

Modelo Especial

Lager • 4.4% • Mexico 10

Fat Tire

Amber Ale • 5.2% • Colorado 9

Michelob Ultra

Lager • 4.2% • Missouri 8

RED

Pinot Noir - Argyle Bloom House

Willamette Valley, Oregon 18

Pinot Noir - *Unshackled*

by The Prisoner Wine Company

Oakville, California 16

Cabernet Sauvignon - Auctioneer

Napa Valley, California 20

Cabernet Sauvignon - My Favorite Neighbor

Paso Robles, California 28

Red Blend - Walking Fool by Caymus

Suisun Valley, California 16

Red Blend - Harvey & Harriet, SLO

Paso Robles, California 18

Zinfandel - SALDO

by The Prisoner Wine Company

North Coast, California 17

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

FEATURED FLIGHTS

Bardstown's Best

Bottled-in-Bond Wheated Bourbon
Double Barreled Rye
Kentucky Straight Bourbon 40



Beams Of Sunshine

Basil Hayden Toast
Maker's Mark 46
Knob Creek Single Barrel 30

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