

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

HAPPY HOUR MENU

MONDAY - THURSDAY from 3PM - 6PM (Except Eve of Public Holiday & Public Holiday)

WINES BY THE GLASSES

MONTECAMPO PINOT GRIGIO Delle Venezie, Italy, 2022 CASAS DEL TOQUI CABERNET SAUVIGNON 10 Central Valley, Chile, 2023 CA' VESCOVO, BRUT, PROSECCO 16/60 BTL Prosecco, Veneto, Italy, NV

BEERS 10

YARDBIRD SESSION IPA Trouble Brewing, Co., Singapore

IPA · ABV 4.8% YARDBIRD GOLDEN ALE

Crossroad Brewing Co., Singapore Ale. ABV 4.8%

COCKTAILS

WHEATLEY VODKA CRANBERRY (Vodka, Cranberry juice, Lime) AVIATION GIN TONIC (Gin, Tonic water, Lime) JACK DANIEL'S HIGHBALL (Tenessy Whiskey, Soda, Lemon) BACARDI CUBA LIBRE (Rum, Coke, Lime)

FOOD MENU

FRIED GREEN TOMATO & CRISPY PORK BELLY Pimento Cheese, Smoky Tomato Jam, Frisée Pickled Lemon Vinaigrette

YARDBIRD CHICKEN WING 24

Nashville Hot Chicken Dip or Smoked Spice Chili Rub Chipotle Aioli, BBQ Mustard, Buttermilk Ranch

THE GREAT AMERICAN BURGER

Short Rib, Brisket & Chuck Blend Double Patty House-Smoked Pork Belly, American Cheese House Pickles, Special Sauce, House Fries

AGED HAM & ARUGULA FLAT BREAD Oregano, Whipped Ricotta, Parmesan, Spiced Honey

> CRISPY BRUSSELS Spiced Honey

TRUFFLE FRIES House-made Buttermilk Ranch

CRISPY CHICKEN BISCUITS Served with French Fries and Buttermilk Ranch