



THE
MOCKINGBIRD

SAVORY

Poached Jumbo Prawns

(4 Shrimp)
Bloody Mary Cocktail Sauce † DF
\$14

Street Corn Quesadilla

Charred Corn, Roasted Poblano, Monterrey
Jack Cheese, Cotija, Smoked Paprika
\$15

Crudité

Hummus, Olive Tapenade, Heirloom Carrots,
Radish, Bell Peppers 🌱
\$11

Roasted Chicken Flatbread

Pickled Red Onion, Baby Argula, Parmesan,
Green Goddess Sauce
\$16

Thai Chicken Skewers

Sweet Thai Chili Sauce, Crushed Cashews
\$11

Fresh Popcorn

Herb Dusted or Smoked Paprika † 🌱🌱
\$4

Whipped Goat Cheese & Roasted Tomato Toast

Charred Sourdough, Lemon Whipped Goat
Cheese, Blistered Cherry Tomatoes,
Balsamic Glaze, Fresh Basil
\$13

Cheese & Charcuterie Plate

Grand Cru Reserve, Aged Gouda,
Buttermilk Blue Cheese, Mezzaluna Fontina,
Red Spruce 4-Yr Cheddar, Salami,
Balsamic Fig Jam, Toasted Garlic Crostinis
\$20

SWEET

Churros

Cinnamon Sugar & Salted Caramel Sauce
\$8

Italian Lemon Cake

Fresh Raspberries, Whipped Cream
\$14

3 Layer Chocolate Cake

Shaved Chocolate, Whipped Cream,
Candied Orange Peel
\$14

Your tab will be opened with a card and phone number. After the show, all receipts are texted with a 20% gratuity added. If you'd like to review your bill, stay perched and a server will stop by.

WINE

Bluebird Cuvee Sparkling (OR) \$18/\$80	Lallier Brut Champagne (FR) \$90
Nicolas Feuillatte Champagne (FR) \$24	Aquamarine Sauvignon Blanc, 2024 (NZ) \$38
Elena Walch Pinot Grigio (IT) \$15/\$56	Sauvion Vouvray, 2024 (FR) \$53
Oyster Bay Sauvignon Blanc (NZ) \$12/\$46	Domaine Serene Evenstead Reserve Chardonnay, 2022 (OR) \$88
Pazo Das Bruxas Albarino (SP) \$16/\$60	Miner Chardonnay, 2023 (CA) \$77
Poppy Chardonnay (CA) \$12/\$45	Ken Wright "Bonnie Jean" Pinot Noir, 2023 (OR) \$115
Turley Zinfandel Rose (CA) \$16/\$60	Faively Mercurey 1er Cru Monopole, 2023 (FR) \$125
Ken Wright Pinot Noir (OR) \$16/\$60	Torres "Secret" Priorat, 2022 (SP) \$76
Damilano Barbera D'Asti (IT) \$16/\$60	Turley "Juvenile" Zinfandel, 2023 (CA) \$70
Blackboard Merlot (WA) \$12/\$46	Prisoner Red Blend, 2024 (CA) \$87
Quilt "Fabric of the Land" Red Blend (CA) \$17/\$64	Crossbarn Cabernet, 2021 (CA) \$85
Hess "Maverick Ranches" Cabernet Sauvignon (CA) \$13/\$49	Lion Tamer Cabernet Sauvignon, 2022 (CA) \$80

BEER

Miller Lite - \$7	Pernicious IPA - \$8
Michelob Ultra - \$7	Stella Artois - \$8
Blue Moon - \$7	Bold Rock Blackberry - \$8
Sierra Nevada Hazy Little Thing - \$8	Edmund's Oast Something Cold - \$10
Sierra Nevada "Trail Pass" NA IPA - \$8	

SPECIALTY COCKTAILS

The Mockingbird

Monkey 47 Gin, Housemade Sour,
Dolin Genepey, Rosemary Honey Syrup,
Peychaud's Bitters, Bluebird Cuvee,
Charred Rosemary
\$18

9th Ward

Crown Royal Marquis,
Dolin Sweet Vermouth,
Averna Amaro, Aromatic Bitters,
Filthy Cherry Cold
\$15

Le Cabaret Bleu

D'ussé VSOP, Simple Syrup, Bauchant Liqueur,
Bluebird Cuvee, Orange Peel
\$17

Smoke N Mirror

Mezcal, Goslings Dark Rum, Lime Juice,
Orgeat, Mint Leaf, Filthy Cherry
\$16

The #10 Royale

Bulleit Rye 10Yr, Simple Syrup, Fernet Branca,
Absinthe Rinse, Peychaud's Bitters, Lemon Peel
\$19

MOCKTAILS

Wild Mint Fizz

Wild Raspberry Syrup, Lime Juice,
Ginger Beer, Mint Garnish
\$9

Lychee Lark

Cranberry Juice, Lychee Puree,
Lime Juice, Club Soda
\$9