



THE  
MOCKINGBIRD

## SHAREABLES

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### Hot Honey Chicken Bites

Crispy Chicken, Hot Honey Glaze<sup>DF</sup>  
\$15

### Fresh Popcorn

Creole or Dill Pickle †<sup>DF</sup>  
Add Truffle Parmesan +1  
\$4

### Pimento Cheese

Candied Bacon Jam, Fried Saltines ††  
\$13

### Crispy Eggplant Fries

Romesco Sauce, Herbs  
\$13

### Cheese & Charcuterie Plate

Gouda, Asiago, Brie, Butterkäse, Sopressata,  
Mortadella, Wasabi Almonds, Peach Jam,  
Fresh Strawberry, Garlic Herb Crostini ††  
\$20

## MAINS

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### Steak Wrap

Marinated Flank Steak, Arugula, Tomato,  
Pickled Red Onion, Chimichurri, Wrap,  
Served with Truffle Fries ††  
\$17

### Caprese Sandwich

Fresh Mozzarella, Arugula, Roasted Red  
Peppers, Basil Pesto, Ciabatta,  
Served with Truffle Fries ††<sup>DF</sup>  
\$15

### Short Rib Sliders

Braised Short Rib, Potato Roll,  
Served with Truffle Fries ††  
\$18

### Tuscan Flatbread

Flatbread, Lemon Mascarpone, Burrata,  
Prosciutto, Arugula, Fig Balsamic <sup>DF</sup>††  
\$18

## DESSERTS

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### Greek Orange Cake

Orange Syrup-Soaked Semolina Cake,  
Whipped Cream  
\$12

### Songbird Peaches & Cream

Brûléed Peaches, Vanilla Mascarpone,  
Whipped Cream, Fresh Raspberries ††  
\$12

### Italian Lemon Cake

Fresh Berries, Whipped Cream  
\$12

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

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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

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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

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## 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

Redemption High Rye, Simple Syrup, Fernet Branca,  
Absinthe Rinse, Peychaud's Bitters, Lemon Peel  
\$19

# MOCKTAILS

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## Wild Mint Fizz

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

## Lychee Lark

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