THE MOCKINGBIRD

SHAREABLES

Tequeños
Venezuelan cheese-stuffed pastries, Ember poblano sauce, garlic aioli, cotija
Allergens: Gluten, Dairy, Egg
$14

Apple Crostini
Brie, apple butter, prosciutto, balsamic glaze, cracked pepper
Allergens: Gluten, Dairy, Pork
$13

Crab Cake Salad
Jumbo lump crab cake, shredded cabbage, pickled onion, Old Bay remoulade, fresh herbs
Allergens: Dairy, Egg, Shellfish
$18

Loaded House Chips
Crispy house-cut potato chips, pimento cheese, bacon, jalapeño, cheddar, scallions, chipotle aioli
Allergens: Dairy, Egg
$11

MAINS

Applepeño Flatbread
Roasted apples, goat cheese, bacon, jalapeño, hot honey 🌿🌿
Allergens: Gluten, Dairy, Pork
$15

Steak & Provolone
Grilled steak, arugula, provolone, caramelized onion, chipotle aioli, toasted ciabatta
Allergens: Gluten, Dairy, Egg
$22

Caesar Wrap
Crispy chicken, romaine, parmesan, Caesar dressing, tomato, cracked pepper, flour tortilla
Allergens: Gluten, Dairy, Egg, Fish
$17

Mahi Tacos (2)
Grilled mahi, Ember poblano sauce, jicama radish slaw, pepitas, corn tortillas
Allergens: Gluten, Dairy, Egg, Fish
$18

DESSERTS

Pumpkin Pie
Classic pumpkin pie, whipped cream, warm spice
Allergens: Gluten, Dairy, Egg
$12

Cappuccino Mousse
Espresso mousse, chocolate, whipped cream, cocoa
Allergens: Dairy, Egg
$12

Songbird Mascarpone
Roasted apple and pear, vanilla mascarpone, whipped cream, toasted pecans, caramel drizzle ††
Allergens: Dairy, Tree Nuts
$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.

† *Gluten-free* †† *Gluten-free option available* 🌿 *Vegan* 🌿🌿 *Vegan option available* DF *Dairy Free*

WINE

Bluebird Cuvee Sparkling (OR)
$18/$80

Nicolas Feuillatte Champagne (FR)
$24

Elena Walch Pinot Grigio (IT)
$15/$56

Oyster Bay Sauvignon Blanc (NZ)
$12/$46

Pazo Das Bruxas Albarino (SP)
$16/$60

Poppy Chardonnay (CA)
$12/$45

Turley Zinfandel Rose (CA)
$16/$60

Ken Wright Pinot Noir (OR)
$16/$60

Damilano Barbera D'Asti (IT)
$16/$60

Blackboard Merlot (WA)
$12/$46

Quilt "Fabric of the Land" Red Blend (CA)
$17/$64

Hess "Maverick Ranches"
Cabernet Sauvignon (CA)
$13/$49

Lallier Brut Champagne (FR)
$90

Aquamarine Sauvignon Blanc, 2024 (NZ)
$38

Sauvion Vouvray, 2024 (FR)
$53

Domaine Serene Evenstead
Reserve Chardonnay, 2022 (OR)
$88

Miner Chardonnay, 2023 (CA)
$77

Ken Wright "Bonnie Jean" Pinot Noir, 2023 (OR)
$115

Faively Mercurey 1er Cru Monopole, 2023 (FR)
$125

Torres "Secret" Priorat, 2022 (SP)
$76

Turley "Juvenile" Zinfandel, 2023 (CA)
$70

Prisoner Red Blend, 2024 (CA)
$87

Crossbarn Cabernet, 2021 (CA)
$85

Lion Tamer Cabernet Sauvignon, 2022 (CA)
$80

BEER

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

SPECIALTY COCKTAILS

The Mockingbird
Monkey 47 Gin, Housemade Sour,
Dolin Genepy, 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 Liquor,
Bluebird Cuvee, Orange Peel
$17

Smoke N Mirror
Mezcal, Goslings Dark Rum, Lime Juice,
Orgeat, Mint Leaf, Filthy Cherry
$16

The #10 Royale
Bulleit 10-Year Rye, 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