

CATBIRD CUISINE



Izakaya Bites

Edamame Jalapeño Hummus | 14

cucumber, celery hearts, endive, blistered pepper,
breakfast radish, chili crunch

Blistered Shishito Peppers | 15

goma shio, kimchi aioli

Ahi Tuna Crudo | 19

compressed cucumber, umeboshi,
"guac" cham, mandarin oil

Crab Rangoon Dip | 17

pimento cheese fundido, blue crab,
sweet chili, wonton chips

Popcorn Chicken Karaage | 16

ginger sriracha sauce, cucumber kimchee,
dill pickle kewpie

Steamed Vegetable Gyoza | 13

3 pieces

brown butter tamari, scallion

Crinkle Fries | 9

k-town style + 4

nori ranch salt, yuzu kewpie, togarashi ketchup

*Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.

20% gratuity added to parties of 6 or more. Tabs may be split on up to 3 credit cards.

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Spicy Salmon Dynamite Tomaki Taco | 15

smoked trout roe, unagi sauce,
bubu arare, avocado

Teriyaki Smash Burger | 17

red onion bacon jam, smoked pineapple,
shredded lettuce, sesame bun

BBQ Short Rib Bao Bun | 18

ginger-rubbed, bell pepper-glazed, cilantro
parsley salad, tsukemono pickles

Catbird Fried Rice | 16

rock shrimp + 8 | smoked TX beef + 6

shoyu scrambled eggs, english peas, asparagus,
caramelized kimchi, green onion, vegan XO sauce

Sweet Lil Nuggets

Yuzu Cheesecake | 11

ube meringue, japanese citrus marmalade

Flourless Chocolate Cake | 11

miso caramel, raspberry

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Catbird Cocktails



The Catbird | 19

reposado tequila, aperol, lemon, grapefruit foam



Nitro Espresso Martini | 19

vodka, coffee liqueur, cold brew, vanilla cream foam



Wolf of Elm Street | 19

cognac, amaretto, simple syrup, lemon juice



Cheri Soda Pop | 18

cherry jam cognac, greenbar poppy amaro, honey syrup, dr. pepper, cherry heering



Bright Side of the Moon | 17

gin, giffard litchi-li, italicus, combier rose, sakura bitters



Berries & Cream | 18

jack daniel's blackberry, blackberry syrup, cream



Sakura Shakerato | 17

gin, supasawa, sakura bitters, sakura syrup



Mother of Drams | 18

scotch, tahini washed disaronno

Catbird Cocktails



Sticky Rice | 17

toasted rice infused dark rum,
mezcal joven, yakult, mango
puree, brown sugar syrup, lime



Ichigo | 17

toasted rice dark rum,
strawberry wine cordial, nigori
sake, red bean paste syrup

Light & Bright



Golden Hour | 18

gin, mango turmeric cordial,
lemon juice, pectinex, ginger ale



Morning Dew | 18

shisho infused vodka, lillet
blanc, fino sherry, simplet



Nopales | 17

patron silver, cactus, kiwi, sotol,
yuzu liqueur, lime juice, agave



Under the Hinoki Tree | 17

lemongrass & kaffir lime vodka,
lime juice, lemongrass syrup

Non-Alcoholic Cocktails

make it spirited + 3



Canned Responses | 15
lychee, coconut, almond



Barbie Girl | 15
lyre's london dry, rhubarb syrup,
matcha concentrate float



Shoots & Ladders | 18
housemade pineapple
bamboo tepache

Make It An Evening

Keep the celebration going when you order
two cocktails + a room key.

Ride the elevator home, courtesy of Catbird.

Ask your server for details...

Champagne & Sparkling Wine

Kraemer Blanc de Blancs, NV <i>Champagne, FR</i>	15 65
GH Mumm Rose Brut, NV <i>Champagne, FR</i>	18 90
Veuve Clicquot Yellow Label Brut, NV <i>Champagne, FR</i>	25 120
Frerejean Freres Premier Cru, NV <i>Champagne, FR</i>	140
Moet Imperial Brut, NV <i>Champagne, FR</i>	200
Ruinart Rose Brut, NV <i>Champagne, FR</i>	250
Moet Imperial Brut Rose, NV <i>Champagne, FR</i>	250
Taittinger Comtes De Champagne, 2011 <i>Champagne, FR</i>	550
Dom Perignon, 2015 <i>Champagne, FR</i>	1100
Dom Perignon Rose, 2008 <i>Champagne, FR</i>	1800
Armand De Brignac Ace of Spades Brut, NV <i>Champagne, FR</i>	450
Armand De Brignac Ace of Spades Brut Rose, NV <i>Champagne, FR</i>	600
Moet Imperial Brut, NV <i>Champagne, FR</i> 1.5 L	580
Moet Imperial Brut Rose, NV <i>Champagne, FR</i> 1.5 L	580
Veuve Clicquot Rose, NV <i>Champagne, FR</i> 1.5 L	600
Armand de Brignac Ace of Spades Brut, NV <i>Champagne, FR</i> 1.5 L	1250

White & Rosé

Domaine Wachau Gruner Veltliner, 2019 <i>Wachau, AU</i>	15 65
Daou Chardonnay, 2021 <i>Paso Robles, CA</i>	15 65
Social Bird Rosé, 2022 <i>Côtes de Provence, FR</i>	15 65
Blue Rock "Baby Blue" Sauvignon Blanc, 2022 <i>Sonoma, CA</i>	15 65
Jermann Pino Grigio, 2022 <i>Friuli, IT</i>	16 70
Ceretto Blange Arneis, 2021 <i>Alba, IT</i>	17 85
WALT Sonoma Coast Chardonnay, 2023 <i>Sonoma County, CA</i>	16 65
Rombauer Chardonnay, 2022 <i>Carneros, CA</i>	80
Domaine Le Galatin Bandol Rosé, 2021 <i>Provence, FR</i>	65
Chateau d'Estoublon Roseblood Rosé, 2021 <i>Provence, FR</i>	70
Domaine Gerrard Millet Sancerre, 2017 <i>Loire Valley, FR</i>	160
Bouchard Pere & Fils Pouilly-Fuisse, 2020 <i>Maconnais, FR</i>	120
Domaine Laroche L'Homme Mort Chablis, 2021 <i>Burgundy, FR</i>	250
Albert Bichot Domaine Long-Depaquit Vaudesir Chablis Grand Cru, 2021 <i>Burgundy, FR</i>	320

Red

Daou Cabernet Sauvignon, 2021 <i>Paso Robles, CA</i>	15 65
Blue Rock "Baby Blue" Cabernet Sauvignon, 2020 <i>Sonoma, CA</i>	20 95
Benton Lane Pinot Noir, 2021 <i>Willamette Valley, OR</i>	16 70
Justin Cabernet Sauvignon, 2020 <i>Paso Robles, CA</i>	17 75
Argiano Non Confunditur Super Tuscan, 2019 <i>Tuscany, IT</i>	15 65
Maal "Impossible" Malbec, 2020 <i>Mendoza, AR</i>	60
Emeritus Hallberg Ranch Pinot Noir, 2021 <i>Sonoma, CA</i>	80
Chappellet Mt. Cuvee Cabernet Sauvignon, 2021 <i>Napa, CA</i>	100
Flowers Pinot Noir, 2021 <i>Sonoma, CA</i>	140
Goldeneye Pinot Noir, 2019 <i>Anderson Valley, CA</i>	152
Faust Cabernet Sauvignon, 2020 <i>Napa, CA</i>	180
Opus One Cabernet Sauvignon, 2019 <i>Napa, CA</i>	730

Beer

Kirin Ichiban	8
Sapporo	8
Pacifico	8
Stella	8
Mosaic IPA	8
Heineken 00 (NA)	7

Sake

IWA Sake	52 300
Kikusui 180-200 ML	14 -
Snow Maiden 180-200 ML	14 -

