

YARDBIRD

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

BOURBON EXPERIENCE

in collaboration with DIRTY SIPS by Chef Peter Smith

March 18, 2026

CHARCUTERIE RECEPTION

Kentucky Ham, Grilled Sausages, Country Terrine, Pimento Cheese
House Pickles, Grilled Country Bread

~ A TRACE OF GARLIC ~

Buffalo Trace Bourbon, Fino Sherry, Black Garlic & Honey, Soda

RED SNAPPER CEVICHE

Leche de Tigre, Sweet Potato, Crispy Corn, Red Onion, Cilantro

~ SILK & SMOKE ~

Buffalo Trace Bourbon, Charcoal Oil, Fino Sherry, Dry Vermouth, Black Pepper Tincture, Coconut Milk Wash

BRAISED SHORT RIBS

Habanero Relish, Huancaína Mashed Potato, Short Rib Jus

~ HYBRID ~

Eagle Rare Bourbon, Campari, Aperol, Pickled Shiitake, Angostura Bitters, Spiced Fat Wash

HONEY PEPPERCORN SALMON

Brine Smoked Salmon, Honey, Peppercorn Crust, Dill Beurre Blanc
Pickled Red Onion

~ THE GLASS ONION ~

*Taylor Small Batch Bourbon, Blended Dry Vermouth, Pickled Red Onions
Saline, Peychaud's Bitters*

APPLE TARTE TATIN

Cinnamon Apples, Almond Crust, Bourbon Caramel
Kinako and Brown Sugar Ice Cream, Pickled Red Onion

~ UNDER THE APPLE TREE ~

*W.L. Weller Full Proof Bourbon, Burnt Green Apple, White Chocolate
Ginger & Thyme, Egg White, Brown Butter, Citrus*

\$150++ per person



MENU IS SUBJECT TO CHANGE DUE TO AVAILABILITY OF FRESH AND SEASONAL PRODUCE.
PRICES DISPLAYED ARE SUBJECT TO PREVAILING GOODS & SERVICES TAX.