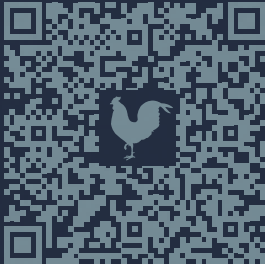


YARDBIRD

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



Valentine's Day Specials

140 PER GUEST

APPETIZERS

1st Course Charcuterie Duo

Bacon Jam Tart with Pimento Cheese
Crispy Tuile with Parma Ham, Olive Coulis
Whipped Ricotta Cheese

2nd Course Crispy Crab Croquettes

Miso, Crab Roe, Grilled Corn, Yuzu Aioli



ENTRÉES

Choice of one

Smoked Crispy Chicken Leg

Whole Chicken Leg cooked low & slow.
Served with Wild Mushrooms and
Truffle Cream Sauce

BBQ Wagyu Rib Finger

Served with our housemade creamy
Mashed Potato and
Grilled Seasonal Spring Vegetables

Dessert

Smoked Warm Chocolate Brownie

Vanilla Ice Cream, Salted Caramel Sauce
& Bourbon Flambé

FEATURED BEVERAGES

Gentlemen's Valentine

Buffalo Trace Bourbon
Amaro Montenegro, Maple Syrup 28

2 COCKTAILS FOR 50

Yardbird Tropical

Brewlander, Singapore
Pale Ale • ABV 4.3% 18

Blush of Rose

Peach Rose Gin, Sips Smith Sloe Gin
Lemongrass 28

Devaux, Coeur Des Bar

Blanc De Noir, Brut
Champagne, France, NV 28/138

Bacon Infusion

Kurobuta Pork Belly Infused
in American Whisky 25

YARDBIRD CLASSICS

STARTERS

Classic Buttermilk Biscuit ^v	12
Honey Butter, House-Made Jam	
Devilled Eggs ^{GF}	14
Dill, Chives, Smoked Trout Roe	
Fried Green Tomato & Crispy Pork Belly	18
House-Smoked Pork Belly, Pimento Cheese Tomato Jam, Frisée, Lemon Vinaigrette - feeling fresh? sub avocado for pork belly!	
Twice-Fried Wings	24
Choice of Nashville Hot Chicken Dip or Smoked Spice Chili Rub	
Butter Lettuce & Grilled Mango Salad ^{GF/VEGAN}	18
Char-Grilled Mango, Smoked Pecans, Tomato, Onion Benne Seed Vinaigrette	
Skillet Cornbread	16
Aged Cheddar Cheese Bacon Jalapeño, Honey Butter	
Mac & Cheese ^v	16
Creamy Five Artisanal Cheese Sauce, Crispy Herb Crust	
Crispy Brussel ^{GF/V}	16
Spiced Honey	
Grilled Brocollini	16
Miso Tahini, Red Pepper Drops, Almond, Crispy Haloumi	

MAINS

Chicken & Waffles	48
Honey Hot Sauce, Chilled Spiced Watermelon Cheddar Waffle, Bourbon Maple Syrup	
Lewellyn's Fine Fried Chicken	38
½ of our Famous Bird, Honey Hot Sauce - available gluten-free -	
Hickory Smoked Young Hen ^{GF}	58
White Bean Stew, Grilled Lemon	
Shrimp & Grits	39
Seared Shrimp, Roasted Tomato, Aged Country Ham Red Onion, Stone Ground Polenta, PBR Jus	
St. Louis Ribs ^{GF}	46
Hickory Smoked, Homemade Cider Mop	
Prime Ribeye	88
Truffle Fries, Harissa Butter, Escabeche Onion Garden Greens, Bourbon Peppercorn Jus	
Lobster Mac & Cheese	88
Whole Lobster, Five Artisanal Cheeses	

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(V) Vegetarian – (VEGAN) Vegan – (GF) Gluten-Friendly. Gluten-Friendly items are prepared without gluten ingredients; however, cross-contact with gluten may occur during preparation. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Some dishes may contain nuts. Please inform your server of any allergies. Prices are subject to 10% service charge and prevailing Goods and Services Tax.

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BOTTLED BEER

YARDBIRD GOLDEN ALE

Crossroad Brewing Co., Singapore
Ale • ABV 4.6% 15

OLD NO. 38

North Coast Brewing Co., USA
Stout • ABV 5.4% 18

OLD RASPUTIN

North Coast Brewing Co., USA
Russian Imperial Stout • ABV 9% 18

LA CHOUETTE

La Chouette Brewery, France
French Cider • ABV 4.5% 22

BOTANIC

Baladin Brewery, Italy
IPA • ABV 0% 15

WARSTEINER FRESH

Warsteiner Brewery, Germany
Lager • ABV 0% 15

ROYAL JAMAICAN

Royal Jamaican Brewing Co., Jamaica
Ginger Beer • ABV 4.4% 16

HITACHINO NEST

Kiuchi Brewery., Japan
White Ale • ABV 5% 18



FEATURED WINES

SPARKLING & ROSÉ

CA'VESCOVO, BRUT

Prosecco, Veneto, Italy, NV 19/88

DEVAUX, COEUR DES BAR BLANC DE NOIRS, BRUT

Champagne, France, NV
sustainable farming 28/138

NINO FRANCO, FAÏVE, BRUT ROSÉ

Spumante, Veneto, Italy, 2022 25/120

WHITE

SAUVIGNON BLANC, HUNKY DORY

Marlborough, New Zealand, 2023
sustainable farming 22/108

RIESLING, DOM ALBERT MANN

Alsace, France, 2022 biodynamic 25/120

CHARDONNAY, QUILT

Napa Valley, California, USA, 2022 24/120

MOSCATO D'ASTI

MICHELE CHIARLO, NIVOLE

Piedmont, Italy, 2024
sustainable farming 22/108

ROSÉ

CASTEL-COTE DE PROVENCE

Provence, France, 2024 18/84

RED

MALBEC, BODEGAS CARÒ, ARUMA

Mendoza, Argentina, 2023 19/90

SHIRAZ, XANADU, CIRCA 77

Margaret River, Australia, 2021 22/108

CABERNET SAUVIGNON, JOLIESSE

California, USA, 2020 24/118

TEMPRANILLO, ARTADI, VIÑAS DE GAIN

Rioja, Spain, 2020 organic 27/130

ZINFANDEL, DUCKHORN DECOY

California, USA, 2022 27/130

MERLOT BLEND, CHÂTEAU DE FONBEL

St-Émilion Grand Cru, Bordeaux
France, 2019 32/158

PINOT NOIR, DOMAINE DROUHIN DUNDEE HILLS

Willamette Valley, Oregon
USA, 2022 36/178

DRAFT BEER

THATCHERS GOLD

Thatchers, United Kingdom
Somerset Cider • ABV 4.8% 18

THE BIRD

König Ludwig GmbH & Co. Germany
Weissbier • ABV 5.5% 18

YARDBIRD TROPICAL

Brewlander, Singapore
Pale Ale • ABV 4.3% 18

BUDWEISER

Anheuser-Busch Brewery, Missouri, USA
Lager • ABV 5% 18

STONEWALL INN

Brooklyn Brewery, Co., USA
Session IPA • ABV 4.3% 23

BROOKLYN DEFENDER

Brooklyn Brewery, Co., USA
Golden IPA • ABV 5.5% 24

SWEETWATER

SweetWater Brewing Co., USA
IPA • ABV 6.3% 25

SOUTHERN LAGER

Brewlander, Singapore
Lager • ABV 4.7% 18

BARTENDER'S COCKTAILS

AMERICAN GIN TONIC

Mr. Boston Gin, Cucumber
Juniper Berries, Mint
Watermelon, Tonic 23

SOUTH SIDE FIZZ

Hibiscus Infused Gin, Sloe Gin
Lime, Lychee
Lemongrass, Tonic 23

BERRY BOURBON SMASH

Buffalo Trace, Strawberry
Lemon, Choco Bitters
Club Soda 23

MANGO VICE

Wild Turkey Rye, Orgeat
Lime, Mango, Ginger Ale 24

WATERMELON MOJITO

Flor De Cana Rum, Watermelon, Mint
Lime, Club Soda 23

GARDENS BY THE BAY

Wheatley Vodka, Midori, Sparkling Wine
Pineapple, Yuzu, Vanilla 25

LOVE POTION

Angel's Envy Bourbon, Aperol, Suze,
Grapefruit, Guava, Lemongrass
Yuzu, Ginger Beer 28

TEXAS TUMBLEWEED

Batanga Tequila
Del Maguay Vida Mezcal
Cointreau, Agave, Grapefruit
Lime, Hot Sauce 26

BOURBON INFUSIONS

BANANA

Fresh Green Tip Banana Infused
in American Whisky

APPLEWOOD

Smoked Applewood Infused
in American Whisky

DARK CHOCOLATE

The Finest Gourmet Nibs Slow-Roasted
Infused in American Whisky

BACON

Kurobuta Pork Belly Infused
in American Whisky

SMOKED PECAN

House Smoked Pecan Infused
in American Whisky



ZERO EDIT

B 5% sugar Sweet Tea 10

B 5% sugar Arnold Palmer 10

C 8% sugar Classic Lemonade 10

B 5% sugar Strawberry Lemonade 12

B 5% sugar White Peach Iced Tea 12

C 8% sugar Coke 8

B 5% sugar Coke Zero 8

B 5% sugar Sprite 8

C 8% sugar Ginger Ale 8

C 8% sugar Ginger Beer 9

C 8% sugar Juice 8
(Orange | Pineapple | Cranberry | Apple)

Water

Purezza 3 (per person Free Flow)

C 8% sugar WATERMELON SUNSET

Fresh Watermelon, Lemonade
Passion Fruit 12

C 8% sugar CUCUMBER SPRITZ

Fresh Cucumber, Lemongrass
Lemon, Club Soda 12

D 18% sugar LYCHEE COOLER

Fresh Lychee, Mint, Lime
Club Soda 12

D 18% sugar HAWAIIAN BREEZE

Guava, Fresh Lychee, Blue Lagoon, Yuzu,
Non-Alcoholic Ginger Beer, Mint, Club Soda 12

B 5% sugar ORCHARD BLISS

Fresh Raspberry, Fresh Green Apple
Blood Orange, Housemade
Rosemary-Honey Ginger Syrup 12

SIGNATURE

BLACKBERRY BOURBON LEMONADE

Buffalo Trace, Blackberry
Cardamom, Lemon, Bitters, Club Soda 22

YARDBIRD OLD FASHIONED

Buffalo Trace, Bacon Infused American Whis-
key Maple Syrup, Bitters 26

SOUTHERN PEACH

Buffalo Trace, Aperol
White Peach, Lemon, Thyme, Sweet Tea 24

SOUTHERN REVIVAL

Buffalo Trace, Passion Fruit
Lemon, Mint, Ginger Ale 22

WATERMELON SLING

Buffalo Trace, Aperol, Watermelon
Lemon, Rosemary, Club Soda 24

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