



About Us

We are a tiny team of craftsfolk with a penchant for quality food, brews, cocktails, and great times!

We craft organic, farm-to-table plates right here in the shadows of the beautiful Huajatollas, sourcing nearly all of our ingredients from our garden and ranch neighbors!

Our prohibition-inspired cocktails (and mocktails!) are concocted from foraged and locally grown herbs, spices, and botanicals to the very best of our abilities.

Between our cold brews, crafty cocktails, and fresh fusion fare, there's something for everyone to enjoy! Join us for a wicked good libation and remember our Dirty Bird's motto:

"Never Die for The Man!"

OUR PARTNERS

Ideal Gardens	Timeless Natural Foods
Gosar Natural Foods	Nola Farms
TLC Gardner Greens	Yoder Family Farms
Laz E Ewe	River Road Farms
Springside Cheese	Wahatoya Gardens

Starters

CHIPS & SALSA (GF/V)

House-made salsa with corn chips ... \$6

HUMMUS PLATE (GF/V)

House-made hummus with fresh veggies and corn chips ... \$12

GREEN CHILI DIP (GF)

A creamy and spicy dip served with corn chips and fresh veggies. ... \$9

CHEESE PLATE (GF)

Assorted local cheeses served with GF crackers, jam, nuts, pickles, and anything else the kitchen includes ... \$15

VEGAN GREEN CHILI (GF/V)

Green Chili made with locally grown lentils + chilis, served with corn tortillas. add cheese for a lil extra \$. Get it by the Bowl ... \$12 or the Cup ... \$7

!! PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES YOU MAY HAVE, AND BE AWARE THAT OUR KITCHEN USES THESE COMMON ALLERGENS: MILK, EGGS, FISH, SHELLFISH, TREE NUTS, PEANUTS, WHEAT, SOYBEANS, SESAME !!

Entrees



Add an egg to anything for \$2!

ASIAN BEEF & RICE (GF)

Asian style Sesame-Ginger beef on basmati rice, with pickled veg, Sesame Chili Honey sauce, green onions, and nori.

...\$15

PUB BURGER~

4.5oz locally raised beef, with colby cheese, house chimichuri, tomato-turmeric chutney, house pickles, red onion, & greens on house made bun. Served with a house salad or potato chips

...\$16

BLUE CORN POLENTA* (GF)

Creamy, savory blue corn porridge topped with sauteed peppers, tomato, onion, and spinach, colby cheese & bacon crumbles.

...\$16

VEGGIE CURRY (GF/V*)

Seasonal veg and local lentils in an aromatic curry sauce on basmati rice, topped with yogurt, olive oil, & crunchy chickpea bits..

...\$15

LAMB CURRY (GF)

Locally raised lamb in a rich, aromatic sauce on basmati rice, topped with yogurt, olive oil, & crunchy chickpea bits..

...\$18

*can be made Vegan

~Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Brunch

Served Fri-Sun till 2pm.

Build or add on!



Egg- \$3

Bacon- \$3

Goat cheese- \$3

Colby cheese- \$2

Burger patty- \$6

Toast or Tortillas- \$2

EGG SANDWICH~

Over-easy eggs, goat cheese, house chimichuri, & pickled onion on a brioche bun.

*add bacon for \$3

...\$14

POTATO PANCAKE (GF/V)*~

Topped with sautéed veggies and an over easy egg. Get it with bacon, turkey, cheese, or a burger patty on top for a lil extra \$

...\$16

SAVORY SCRAMBLE (GF)~

Scrambled eggs and sauteed veggies (or Tofu) with a side of toast or a gluten free tortilla.

...\$13

FLAX PANCAKES (GF)

Giant gluten free flax Pancakes with butter, fruit, and your choice of maple syrup or passionfruit & orange blossom syrup.

-add chocolate chips or strawberry for +\$1

...\$14

BREAKFAST BOWL (GF/V)*

Warm quinoa bowl with coconut milk, frozen and blended fruit, fresh banana, seeds or nuts, coconut shavings, and peanut butter.

...\$13

*can be made Vegan

~Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Drinks

BEER + COCKTAILS

We rotate beers & cocktails often, so ask your server what's on tap or peep the menu boards on the wall behind the bar.

WINES

MiraMe Cava Brut

Forte do Cego Vinho Verde

Helenental Roschitz Gruner Vetliner

Gassier Rose

Michael Gassier Cotes du Rhone (red)

Friends Merlot & Cabernet Blend (red)

NON-ALCOHOLIC

Coke, Diet Coke, Sprite

Lemonade or Lavender Lemonade

Iced Tea- sweet or unsweet

Coffee or Hot Tea- ask your server about our selection of teas

Juice- Orange, pineapple, cranberry

Mocktail- ask your server what they can make!

KIDS BITES

\$8 Grilled cheese or quesadilla with apples, carrots, or chips

\$6 Buttered Rice with or w/o Cheese or Soy Sauce

\$8 Pancakes with butter and maple syrup

\$6 PB & J with chips

Lunchy Items

PEANUT BUTTER & JELLY GRILLED CHEESE

Peanut butter & jelly with melted colby cheese, apples, and bacon. Served with chips or salad ...\$14

TURKEY OR HAM SANDWICH

Lunch meat on a house baked bun with greens, jam, creamy green chili sauce, and provolone. Served with side salad or chips -add bacon for +\$3 ...\$16

VEGGIE SANDWICH*

Hummus and mustard on house baked bun with greens, seasonal veg, provolone & pickled veggies ...\$14

BUILD YOUR OWN SALAD*

Mixed greens with Ranch or House Vin, topped with your choice of ingredients! ...\$6 +

Goat cheese- \$3	Egg- \$2 ~
Colby cheese- \$2	Bacon- \$3
Seasonal Veg- \$2	Turkey or Ham- \$4
Pickled Veg- \$2	Sesame Beef- \$6
Quinoa- \$2	Seasonal Fruit- \$1



Don't see something you're craving? Tell your server and we will do what we can to meet your needs!

**can be made Vegan*

~Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.