



STARTERS & SHARES

Deviled Eggs* GF ★ Dill, Chives, Smoked Trout Roe	15
Classic Buttermilk Biscuits v Honey Butter, Housemade Jam - <i>four served</i> -	15
Crispy Chicken Biscuits Pepper Jelly - two served -	18
Skillet Cornbread Sharp Cheddar, Bacon, Jalapeño, Honey Butter	16
Fried Green Tomato BLT ★ House-Smoked Pork Belly, Pimento Cheese, Frisée, Smoky Tomato Jam, Lemon Vinaigrette	18
Popcorn Shrimp Mixed Greens, Creamy Honey Hot Sauce	20
Hummus & Crudités v ★ Sea Island Rice Peas, Pistachio, Crispy Pita, Chilled Seasonal Vegetables	22
Lobster Bisque Chipotle Crema, Trout Roe, Buttermilk Biscuit	19

GARDEN SALADS & BOWLS

SALAD ADD-ONS Chicken +8 | Pork Belly +10 | Shrimp +15 | Salmon +25

Green Goddess Salad GF/V 18 Asparagus, Snap Peas, Goat Cheese, Cucumber, Sunflower Seeds

Caesar Salad \star 18 Gem Lettuce, Crispy Bacon, Garlic Croutons, Aged Parmesan

Iceberg Wedge Salad GF 18 House-Smoked Bacon, Baby Iceberg Lettuce, Charred Corn, Tomato, Avocado, Housemade Buttermilk Ranch

Country Cobb Protein Bowl GF 26 Grilled Chicken, Field Peas, Corn, Apples, Avocado, Kale, Crispy Quinoa, Tomato, Onion



Nashville Hot Yardbird Sandwich \star 23 Crispy Chicken, Carolina Reaper Rub, Spicy Slaw Eat at your own risk!

The Great American Burger* 25 Short Rib, Brisket & Chuck Blend, Double Patty, House-Smoked Pork Belly, American Cheese, House Pickles, Special Sauce

YARDBIRD CLASSICS

Chicken & Waffles ★ Chilled Spiced Watermelon, Vermont Sharp Cheddar Cheese Waffle, Honey Hot Sauce, Bourbon Maple Syrup - available gluten-free -	42
Lewellyn's Fine Fried Chicken 1/2 of our Famous Bird, Honey Hot Sauce - available gluten-free - Nashville Style +3	35
The Whole Bird ★ Chilled Spiced Watermelon, Vermont Sharp Cheddar Cheese Waffle, Honey Hot Sauce, Bourbon Maple Syrup - available gluten-free -	76
Yardbird Tenders Housemade Buttermilk Ranch, BBQ, and Honey Hot Sauce, House Fries	22
Twice-Fried, Honey Hot Sauce, Housemade Buttermilk Ranch, House Fries	24 38
Seared Shrimp, Roasted Tomato, Virginia Ham, Red Onion, Nora Mill Grits, PBR Jus	
Lobster Mac & Cheese M Whole Lobster, Creamy Five Artisanal Cheese Sau	ИР ce
Grilled Blackened Salmon Filet* GF Smokey and Spicy Black Eyed Peas	45
8 Oz Creole Crusted Filet* GF Heirloom Carrots, Roasted Garlic Butter	69



Mac & Cheese v ★ Creamy Five Artisanal Cheese Sauce, Crispy Herb Crust

Crispy Brussels GF/V Spiced Honey

Southern Street Corn GF ★ Chipotle Crema, Cotija Cheese, Fresnos, Bacon

Cajun Fried Okra v Piquillo Pepper Aioli, Lime, Cilantro

Crispy Fingerling Potatoes GF/V ★ Pecorino, Rosemary, Chive

Grits GF/V ★ Nora Mill Grits, Sharp Cheddar

Collard Greens GF Smoked Chicken, Red Pepper, Pork Rind

House Fries GF Housemade Buttermilk Ranch, Bacon Salt

Braised Short Rib Sandwich 25

Swiss Cheese, BBQ Mayonnaise, Arugula

Chicken Caesar Wrap

22

Grilled Chicken, Spinach Tortilla, Gem Lettuce, Crispy Bacon, Aged Parmesan, Garlic Croutons



*For your convenience, a discretionary 18% gratuity will be added on your final check for the service team If you would like to change the amount of gratuity prior to paying your bill, please ask for a manager to accomodate your request. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of a foodbourne illness. Note: Some food items prepared may contain nuts or trace amounts of nuts. Alert your server with any concerns. Please ask your server about vegan options.

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COCKTAILS

YARDBIRD CLASSICS

Blackberry Bourbon Lemonade ★ Jim Beam Bourbon Whiskey, Blackber Lemon, Angostura Bitters	18 Try,
F.W. Southside ~ Available Spirit-Free ~ Hendrick's Gin, Tito's Vodka, Lemon, Mint, Fresno Chile Watermelon Ice Cub	
Southern Peach Wild Turkey Bourbon Whiskey, Passion Fruit, Lemon, Basil, Ginger Ale	18
Watermelon Sling ★ ~ Available Spirit-Free ~ Corazón Reposado Tequila, Aperol, Watermelon, Lemon, Rosemary	18
Southern Revival	18

~ Available Spirit-Free ~ Wild Turkey Bourbon Whiskey, Passion Fruit, Lemon, Basil, Ginger Ale

SEASONAL

Blood & Sand 18 Monkey Shoulder Scotch Whiskey, Carpano Antica, Cherry Heering, Orange

Sunny Day 18 Maker's Mark Bourbon Whiskey, Fiero, Orange, Lemon, Sparkling Wine

Some Like It Hot 20 Del Maguey Vida Mezcal, Strega, Pineapple, Lime, Agave, Spicy Bitters

The 9th Island 20 Bacardi Superior Rum, Amaro Montenegro, Fernet Branca, Orgeat, Lime

Not Your Mama's Appletini 20 Grey Goose Vodka, Dolin Genepy, House Apple Walnut Syrup

OLD FASHIONEDS

Yardbird Old Fashioned \star 20 Bacon-Infused Wild Turkey Bourbon, Maple Syrup, Angostura & Orange Bitters



LUNCH

Tequila Old Fashioned Patrón Añejo Tequila, Cinnamon, Orange, Bitters, Agave

Vegas Old Fashioned Our Very Own Barrel of Bourbon Whiskey, Demerara Sugar, Bitters



WHISKEY FLIGHTS

A selection of our team's favorites.

House Infusions MP A selection of three house-infused bourbons. Ask your server for today's selections!

DRAFT BEER

16 19	<i>Bonanza Brown</i> Tenaya Creek English Brown Ale • 5.6% • Nevada	12
	<i>El Charro</i> Tenaya Creek Mexican-Style Lager • 4.9% • Nevad	12 Ia
	<i>Pilsner</i> Tenaya Creek Czech Pilsner • 5.5% • Nevada	12
16 40	<i>Hefeweizen</i> Tenaya Creek Wheat Ale • 5% • Nevada	12
	<i>Dirty Dog IPA</i> Big Dog's India Pale Ale • 7.1% • Nevada	12
	<i>Dog Days Hazy IPA</i> Big Dog's India Pale Ale • 6.8% • Nevada	12
15	<i>Yardbird`s Unfor`grit`able</i> Able Baker Pale Ale • 5.5% • Nevada	12
	Chris Kael Impale'd Ale	12



Old Forester 1910, Old Forester 1920



Old Forester 1870, Old Forester 1897,

SPARKLING

History of Bourbon

Prosecco - La Marca Veneto, Italy	15
Brut - Ferrari Trento, Italy	28
Champagne Brut - Piper Heidsieck <i>Cuvee 1785</i> ^{France}	35
Rosé Cava - Poema Catalunya, Spain	14
WHITE Moscato d'Asti Michelle Chiarlo Nivole Piedmont, Italy	15
Riesling - Château St. Michelle Eroica	20

Columbia Valley, Washington

40

ROSÉ

RED



Grenache Blend - Peyrassol

Côtes de Provence, France

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Pinot Noir - Banshee

Cuvée Saint Vincent

Gundlach Bundschu Mountain Cuvée

Sonoma Coast, California

Bourgogne Rouge Burgundy, France

Merlot Blend -

Sonoma Coast, California

Pinot Noir - Vincent Girardin

Grenache Blend

La Fête du Rosé

30

Pinot Grigio - Venica & Venica 20 Jesera Collio, Italy

25

27

35

Sauvignon Blanc J. de Villabois Pouilly Fume Loire Valley, France

Sauvignon Blanc - Whitehaven 16 Marlborough, New Zealand

Chardonnay - Routestock Sonoma Coast, California

Chardonnay - ZD Winery Napa Valley, California

Cabernet Sauvignon - Daou Paso Robles, California

17

35

27

15

Cabernet Sauvignon - Honig Napa Valley, California

Red Blend - Shafer *TD-9* Napa Valley, California

Malbec - Catena Vista Flores Mendoza, Argentina

For a full list of our beverage selections, please view our Beverage Book.

Able Baker American Brown Ale • 10% • Nevada • 9 oz Atomic Duck Able Baker 12

India Pale Ale • 7% • Nevada

All the Watermelon Crafthaus 12 Gose • 5.2% • Nevada

Evocation Crafthaus 12 Saison • 4.7% • Nevada

UNLV Rebel Spirit Crafthaus 12 Golden Ale • 5% • Nevada

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