

YARDBIRD



SPICE COCONUT FRIED CHICKEN | October 1 - 7

Spice Rub, Crunchy Coconut Crumb, Fried Curry Leaf

- MANGO VICE -

Tropical Mango & Smoky Pecan enhances the coconut notes while ginger ale refreshes the palate after the spices.

LEMON PEPPER FRIED CHICKEN | October 8 - 14

Lemon Pepper Sauce, Burn Lemon, Spice Honey, Parsley

- SOUTH SIDE FIZ -

Citrusy & Floral Hibiscus Gin brightens the lemon pepper profile while lemongrass adds a fresh herbal lift.

LOUISIANA FRIED CHICKEN | October 15 - 21

27-hour Brined Crispy Fried Chicken Tossed in our Special

Cayenne Pepper Sauce & Crumbled Blue Cheese

- TEXAS TUMBLEWEED -

Spicy, smoky Tequila-Mezcal combo matches the bold Louisiana heat & blue cheese tang.

HOT HONEY FRIED CHICKEN | October 22 - 31

Hot Honey Rub, Pickled Gherkins, Scallion

- BLACK BERRY BOURBON LEMONADE -

Sweet-spicy chicken meets tart blackberry & refreshing lemon for a balanced sweet-heat pairing.

ALA CARTE - \$38

WITH PAIRING - \$54

Menu is subject to change due to availability of fresh and seasonal produce.
Prices displayed are subject to prevailing goods & services tax.