

SNACKS

WARM MARINATED OLIVES

6.

WHITE CHEDDAR POPCORN

6.

SMOKED MARCONA ALMONDS

6.

SMALL PLATES

HUMMUS PLATE

Flatbread / Crudite

10.

RARE BIRD WINGS

House Nashville Hot (or mild) / Crudite

18.

RARE BIRD FRIES

Choice of;

Truffle & Parmesan

Queso & Green Chili

13.



LARGE PLATES

NOELLE ANGUS BURGER

Sesame Bun / Smoked Cheddar / Sherry Onions / Pickles
Burger Sauce / Seasoned Fries

20.

GREEK WRAP

Iceberg & Romaine / Olives / Tomato / Feta / Red Onion
Cucumber / Grilled Chicken

19.

CAESAR SALAD

Romaine / Parmesan / Sourdough Crumble / House Caesar
Dressing

16.

LOBSTER ROLL

Toasted Brioche / Chilled Lobster / House Aioli / Celery
Lemon Juice / House Potato Chips

MKT.



COCKTAILS

FIRE BIRD

Cincoro Blanco, Grapefruit, Spicy Basil Syrup,
Agave, Soda

EARLY BIRD

Mr. Black Cold Brew, Vanilla, Kahlua

TOUCAN I HAVE ANOTHER

Don Fulano Reposado, St. Germaine, Agave,
Cucumber, Watermelon

MACAW ME CRAZY

Papa's Pilar, Pineapple Amaro, Lime, Sugar,
Peychaud's

COCKATOO MUCH OF A GOOD THING

Plantation Pineapple Rum, Dark Rum, Lychee
Liquer, Lime, Orgeat, Amaro Montenegro

ell

17.



COCKTAILS

IBIS BE GOING

Malfy Lemon Gin, Combiér Banana, Orgeat,

Pineapple, Lemon

FINCH BETTER HAVE MY MONEY

Wheatley Vodka, Hibiscus Tea, Lemon, White Grape

Juice, Sugar

4 BIRDS, 1 STONE

\$55

ENJOY EITHER OF THE ABOVE AS A LARGE
FORMAT

Serves 4

ell

17.

HATCHLINGS

LEMON JULIP

Seedlip Grove 42, Lemon, Mint, Sugar

DAQUIRI-ISH

Pineapple, Lime, Fee Foam, Sugar

N/APEROL SPRITZ

Ritual N/A Gin, Giffard Apertif, Soda, Orange

BRE-X GOLD RUSH

Ritual N/A Whiskey, Ginger Syrup,
Honey, Lemon

ell

13.



HIGH BIRDS

ROSEMARY BLUEBERRY SMASH

Rosemary, Honey, Lemon, Sparkling Water,
CannaCane THC Oil

HIGH CLOVER

Raspberry Monin, Lemon, Fee Foam,
CannaCane THC Oil

COLADA MULE

Cream of Coconut, Pineapple, Lime,
CannaCane THC Oil

SPARKLING ARNIE

English Breakfast Syrup, Lemon, Vinada,
CannaCane THC Oil

ell



17.

W
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BUBBLES

LUCIEN ALBRECHT BRUT ROSE

Alsace, France 15. | 56.

JEIO PROSECCO

Veneto, Italy 14. | 52.

VEUVE CLICQUOT YELLOW

Champagne, France 20. | 100.

VEUVE CLICQUOT ROSÉ

Champagne, France 175.

MOET IMPERIAL

Champagne, France 125.



.....
by the
glass &
bottle
.....



*A 2.5% CULINARY SERVICE CHARGE HAS BEEN ADDED TO YOUR BILL TO SUPPORT
EQUITABLE AND FAIR WAGES FOR OUR KITCHEN STAFF. THANK YOU FOR YOUR SUPPORT.*

GROUPS OF 6 OR MORE WILL HAVE A 20% GRATUITY ADDED TO THE TOTAL.

.....
by the
glass &
bottle
.....

REDS

SIMONE CAPECCI PICUS

Red Blend Marche, Italy 16. | 60.

FREI BROTHERS

Cabernet Alexander Valley, CA 17. | 64.

INSCRIPTION

Pinot Noir Willamette Valley, OR 17. | 64.

WHITES & ROSES

GIESEN UNCHARTED

Marlborough, NZ 14. | 52.

HARTFORD COURT

Chardonnay Russian River, CA 16. | 60.

JERMANN

Pinot Grigio Friuli, Italy 16. | 60.

MINUTY M ROSE

Provence, France 16. | 60.



SELTZERS & BEER

C
A
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MICHELOB ULTRA

American Light Lager
St. Louis, Missouri
5.

GOOD PEOPLE MUCHACHO

Mexican Lager
Birmingham, Alabama
8.

STELLA ARTOIS

European Pale Lager
Belgium
8.

GOLDEN ROAD MANGO CART

Wheat Ale
Los Angeles, California
8.

KALEIDOSCOPE KETTLE SOUR

Fruited Kettle Sour
Birmingham, Alabama
8.

BOLD ROCK PREMIUM

Dry Cider
Nellysford, Virginia
8.

HAPPY DAD FRUIT PUNCH

Hard Seltzer
Orange County, California
8.

NUTRL VODKA SELTZER

Ask for current flavors
Wisconsin
8.



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BEER

BRAVAZZI BLOOD ORANGE

Italian Hard Soda
Tennessee
8.

SKYDOG LAGER

American Lager
Memphis, Tennessee
8.

TINY BOMB

American Pilsner
Memphis, Tennessee
8.

KONA BIG WAVE

Golden Ale
Maui, Hawaii
8.

HIPPIES & COWBOYS

American IPA
Nashville, Tennessee
8.

BEARDED IRIS HOMESTYLE

Hazy IPA
Nashville, Tennessee
8.

ROTATING SEASONALS

Ask your bartender
8.



