

DINNER

STARTERS & SHARES

Deviled Eggs* GF ★	15
Dill, Chives, Smoked Trout Roe	
Classic Buttermilk Biscuits V	13
Honey Butter, Housemade Jam	
Skillet Cornbread	16
Sharp Cheddar, Bacon, Jalapeño, Honey Butter	
Fried Green Tomato BLT ★	18
House-Smoked Pork Belly, Pimento Cheese, Frisée, Smoky Tomato Jam, Lemon Vinaigrette	
Shrimp Cocktail GF	23
Poached Shrimp, Bloody Mary Cocktail Sauce	
Hummus & Crudités V ★	22
Sea Island Rice Peas, Pistachio, Crispy Pita, Chilled Seasonal Vegetables	
Lobster Bisque	19
Chipotle Crema, Trout Roe, Buttermilk Biscuit	
Popcorn Shrimp	20
Mixed Greens, Creamy Honey Hot Sauce	

GARDEN SALADS

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

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

SIDES - 15 -

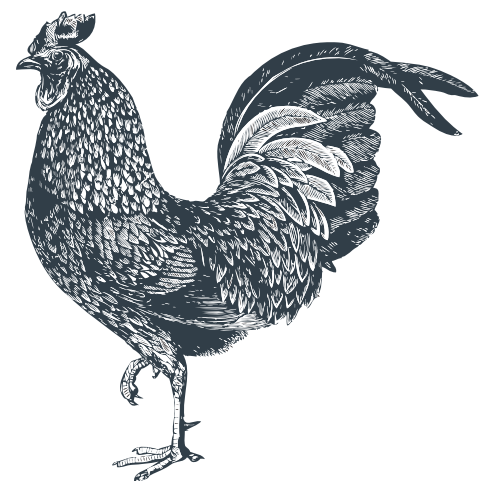
Mac & Cheese V ★	
Creamy Five Artisanal Cheese Sauce, Crispy Herb Crust	
Crispy Brussels GF/V	
Spiced Honey	
Southern Street Corn GF ★	
Chipotle Crema, Cotija Cheese, Fresnos, Bacon	
Cajun Fried Okra V	
Piquillo Pepper Aioli, Lime, Cilantro	
Crispy Fingerling Potatoes GF/V	
Pecorino, Rosemary, Chive	
Grits GF/V	
Nora Mill Grits, Sharp Cheddar	
Mashed Potatoes GF/V	
Fresh Chives	
Collard Greens GF	
Smoked Chicken, Red Pepper, Pork Rind	

YARDBIRD CLASSICS

Chicken & Waffles ★	42
Chilled Spiced Watermelon, Vermont Sharp Cheddar Cheese Waffle, Honey Hot Sauce, Bourbon Maple Syrup - available gluten-free -	
Lewellyn's Fine Fried Chicken	35
½ of our Famous Bird, Honey Hot Sauce - available gluten-free - Nashville Style +3	
Lemon Rosemary Rotisserie Bird GF	36
Heirloom Carrots, Chimichurri	
The Whole Bird ★	76
Chilled Spiced Watermelon, Vermont Sharp Cheddar Cheese Waffle, Honey Hot Sauce, Bourbon Maple Syrup - available gluten-free -	
Shrimp & Grits ★	36
Seared Shrimp, Roasted Tomato, Virginia Ham, Red Onion, Nora Mill Grits, PBR Jus	
Lobster Mac & Cheese	MP
Whole Lobster, Creamy Five Artisanal Cheese Sauce	

MAINS

Pan Seared Scallops GF	36
Spicy Tomato Jam, Sweet Corn Purée	
Grilled Blackened Salmon Filet* GF	42
Smokey and Spicy Black Eyed Peas	
St. Louis Ribs GF ★	42
Hickory Smoked, Housemade BBQ Sauce	
Sweet Tea Braised Short Rib GF	42
Mashed Potatoes, Roasted Field Vegetables	
8 Oz Creole Crusted Filet* GF	69
Heirloom Carrots, Roasted Garlic Butter	
12 Oz New York Strip* GF	80
Heirloom Carrots, Roasted Garlic Butter	
Surf & Turf* GF	100
12 Oz New York Strip, Creamy Cajun Shrimp	
Lemon Basil Rigatoni VEGAN	28
Roasted Garlic Cashew Cream, Market Vegetables	



*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 accommodate your request.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of a foodborne 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.

RUNCHICKENRUN.COM | @YARDBIRDRESTAURANTS

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

YARDBIRD

COCKTAILS

HOUSE CREATIONS

Blackberry Bourbon Lemonade ★ 18

Jim Beam Bourbon Whiskey, Blackberry, Lemon, Angostura Bitters

F.W. Southside ~ Available Spirit-Free ~ 18

Bombay Sapphire Gin, Tito's Vodka, Lemon, Mint, Fresno Chile Watermelon Ice Cube

Southern Revival 18

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

Watermelon Sling ★ 18

~ Available Spirit-Free ~
Corazón Reposado Tequila, Aperol, Watermelon, Lemon, Rosemary

Not Your Mama's Appletini 20

Grey Goose Vodka, Dolin Genepy, House Apple Walnut Syrup

The Wooden Plane 22

Monkey Shoulder Scotch Whiskey, Braulio, Aperol, Lemon

Southern Peach 18

Jim Beam Bourbon Whiskey, Aperol, White Peach, Lemon, Sweet Tea

Spiced Cranberry Sour 20

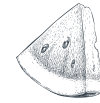
Angels Envy Bourbon Whiskey, Fall Spiced Syrup, Cranberry, Lemon

Some Like It Hot 20

Del Maguey Vida Mezcal, Strega, Pineapple, Lime, Agave, Spicy Bitters

Coconog 18

Cruzan Aged Light & Dark Rums, Coconut, Vanilla, Cinnamon, Clove, Nutmeg



OLD FASHIONEDS

Tequila Old Fashioned 22

Patrón Añejo Tequila, Cinnamon, Orange, Bitters, Agave

Yardbird Old Fashioned ★ 20

Bacon-Infused Wild Turkey Bourbon, Maple Syrup, Angostura & Orange Bitters



Vegas Old Fashioned 30

Our Very Own Barrel of Knob Creek Bourbon Whiskey, Demerara Sugar, Bitters

WINES BY THE GLASS

SPARKLING

Prosecco - Zuccolo 14
Veneto, Italy

Champagne Brut Drappier Carte d'Or 23
France

Sparkling Brut Rosé - Schramsberg Mirabelle 19
California

WHITE

Moscato d'Asti Marchesi di Felice 16
Piedmont, Italy

Riesling - P. J. Valckenberg 15
Rheinhessen, Germany

Pinot Grigio - Tiefenbrunner 18
Alto Adige, Italy

Sauvignon Blanc - Dashwood 17
Marlborough, New Zealand

Chardonnay - DAOU Reserve 27
Paso Robles, California

Chardonnay - Chalk Hill 15
Sonoma Coast, California

ROSÉ

Grenache Blend - Peyrassol 16
Côtes de Provence, France

RED

Pinot Noir - RouteStock 18
Sonoma Coast, California

Pinot Noir - Flowers 35
Sonoma Coast, California

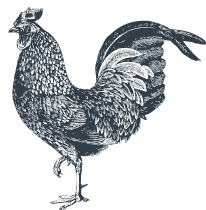
Merlot Blend - Gundlach Bundschu Mountain Cuvée 15
Sonoma Coast, California

Cabernet Sauvignon - Greenwing 19
Columbia Valley, Washington

Cabernet Sauvignon & Petite Sirah - J. Lohr Pure Paso 18
Paso Robles, California

Red Blend - Shafer TD-9 27
Napa Valley, California

Malbec - Catena Vista Flores 15
Mendoza, Argentina



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

DRAFT BEER

Bonanza Brown Tenaya Creek 12
English Brown Ale • 5.6% • Nevada

El Charro Tenaya Creek 12
Mexican-Style Lager • 4.9% • Nevada

Pilsner Tenaya Creek 12
Czech Pilsner • 5.5% • Nevada

Hefeweizen Tenaya Creek 12
Wheat Ale • 5% • Nevada

Dirty Dog IPA Big Dog's 12
India Pale Ale • 7.1% • Nevada

Dog Days Hazy IPA Big Dog's 12
India Pale Ale • 6.8% • Nevada

Yardbird's Unfor'grit'able Able Baker 12
Pale Ale • 5.5% • Nevada

Chris Kael Impale'd Ale Able Baker 12
American Brown Ale • 10% • Nevada • 9 oz

Atomic Duck Able Baker 12
India Pale Ale • 7% • Nevada

Coffee Stout Crafthaus 12
American Stout • 5.2% • Nevada

Evocation Crafthaus 12
Saison • 4.7% • Nevada

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