

THREE BIRDS TAVERN



Welcome to THREE BIRDS TAVERN

Throughout Europe, a tavern, or pub, is often the center of town life. Residents may visit their local establishment several times throughout the day and night for food, drink or just to catch up with mates. Family life and night life come together in one place that is welcoming and comfortable for all.

This tradition inspires us. At Three Birds Tavern, we strive to create an old-world gathering place in a modern time, where people of all backgrounds and ages come together to create an eating and drinking experience that enhances your best days and comforts your worst.

Everything on our menu is made to order, and our kitchen is small, so please, sit back, relax, enjoy a beverage, or two, and allow us to serve you. We also feature the artisan dressings of Out of the Weeds, which were born in this very spot.

“God invented whiskey to keep the Irish from ruling the world.”
- Traditional toast

Sláinte.

Jack & Robin

BEER DEFINITIONS

ABV Alcohol by volume, the most common way of measuring the strength of a beer.

Hops The seasoning and the preservative. Its bitter flavor balances the sweetness of the malt, while its aromatic oil gives flavor and aroma. Helps prevent the beer from spoiling and improves its foam stability.

Malt The source of fermentable sugars, this grain is steeped in water and allowed to germinate. It is then kilned (roasted) to stop growing.

Yeast The essential assistant. Converts sugars into alcohol and carbon dioxide. Brewer's yeast consists of two main types: ales and lagers.

Lager Bottom fermented at cooler temperatures. This style of brewing was developed in the cold, mountainous areas of Germany.

Bock (German for goat) Aged longer. Dark, either sweet or dry, more potent. Often displays toasted chocolate or nutty flavors. Does not come from the dregs at the bottom of the tanks, as rumored. All bock styles are lagers.

Maibock The maibock style is a helles lager brewed to bock strength, therefore still as strong as traditional bock, but lighter in color and with more hop presence.

Pilsner Gold to light amber color and malty with a noticeable caramel accent and crisp bitterness. Medium hop flavor and aroma, and medium to full-bodied.

Ale Top fermented at higher temperatures. Most ale styles originate with the brewing traditions of England, Ireland and Scotland.

Brown Ale Sweet and dark. Brewed in Northern England.

Pale Ale Malt is dried, rather than roasted, resulting in a lighter bronze or copper color, and a lighter, less hearty flavor. Pale generally refers to the color of the malt used in the brewing process.

India Pale Ale A style of beer within the broader category of pale ale. Referred to in England before 1835 as "pale ale as prepared for India." The nature of this strongly hopped beer benefited from the aging and conditions of the sea voyage. Often higher in alcohol content than many beers.

Bitter British ales, usually bronze to deep copper in color, heavily hopped, giving them a high degree of hops' bitterness.

Porter A blend of pale ale and brown or stout. Highly roasted malt, less pronounced hops, slightly sweet. This style was developed in London in the early 1700s. At one time it was extinct, but it has been revived in recent years.

Stout Rich, malty flavor usually combined with a strong, bitter hops taste. Dark, almost black in color due to the highly roasted malt.

DRAFT BEER SELECTIONS

3 Daughters Beach Blonde Ale Proudly brewed in St. Petersburg. Easy on the tongue, refreshing and bright, with a citrus finish. Pair it with our salmon, cod or mussels. 5% ABV

3 Daughters Key Lime Cider Hard apple cider blended with key lime juice for a uniquely Florida taste. The sweet apple flavor is nicely balanced by the tart, zesty key lime juice. 5.5% ABV.

Bass Ale The original pale ale. Perfectly clear coppery color with a sweet aroma, yet a sense of hops and malts. Presents with a nice bitterness, followed by malt, and a mild finish. Try a pint with our chicken & waffles or shishito pepper burger. 5.5% ABV

Big Storm Wavemaker This well-balanced, year-round ale is pleasantly hoppy, with hints of rich caramel malt and subtle floral notes. Perfect with our ribs and pulled pork. 4.9% ABV

Brew Bus Rollin' Dirty Red Ale Irish style Red Ale with amber color, caramel aroma, chocolate and floral notes. English hops help round the caramel sweetness and lend crispness. 5% ABV

Carlsberg Produced since 1847 and a regular in cool places across 140 countries, this light, easy-drinking Pilsner-style lager from Denmark is refreshing and the ideal choice for any occasion. 5% ABV

Cigar City Cider & Mead Hard Cider Sweet aroma, full of apple-like character with a hint of vanilla. Tastes sweet, a bit tart, finishing with a dry sensation. 5.5% ABV

Cigar City Jai Alai IPA This locally brewed, award-winning India Pale Ale style of beer has its roots in the ales sent from England to thirsty British troops in India during the 18th century. Pours copper in color with notes of citrus and tropical fruit in the aroma. Flavor has upfront citrus bitterness with a hint of caramel, citrus and tropical fruit hop notes in the finish. Pairs well with spicy dishes, beef and salmon. 7.5% ABV

Coppertail Wheat Stroke American Wheat Ale A wheat with an easy-drinking attitude and a touch of Florida citrus. Pairs perfectly with our mussels, North Atlantic salmon and cod. 5% ABV

Guinness Stout This famous Irish stout with black and dark brown highlights has aromas of toasted barley and coffee beans, with flavors of toffee and mocha. A creamy, full-bodied beer, incredibly smooth with just a hint of caramel, and satisfying from the first velvet sip to the last. Guinness goes great with everything, but it is especially delicious with any of our burgers, ribs, fish & fries, salmon or any dessert. 4.2% ABV

Lazy Magnolia Southern Pecan Nut Brown Ale Made with whole, roasted pecans and very lightly hopped to allow the malty, caramel, nutty flavors to shine. Pair with our beer braised pulled pork or 10-ounce bone-in pork chop. 4.4% ABV

Draft beer selections continued on next page

THREE BIRDS TAVERN

Draft beer selections continued

Pabst Blue Ribbon American Style Premium Lager Brewed with malted barley, grains and a combination of American and European hops, fermented with a proprietary lager yeast, creating a smooth, full bodied beer with a clean, crisp finish. 4.7% ABV

Pair O' Dice Little Joe Stout An American oatmeal stout brewed with copious amounts of dark malts and oatmeal. Deep black color, thick chocolate head, dark chocolate and coffee aroma and velvety mouthfeel. 6.3% ABV

Paulaner Hefe-Weissbier Naturtrüb The #1 Hefe-Weissbier in Germany, naturally cloudy, yet silky gold in the glass with a mild aroma of banana and trace of mango and pineapple flavors, maintaining the balance between sweet and bitter. Enjoy the fine note of the yeast with the sparkling mix of aromas. 5.5% ABV

Sea Drift Ales & Lagers Dark Harbor Mocha Stout Dark and ominous, this medium-bodied brew has a strong roasted malt character, a touch of sweetness and hints of cocoa and roasted coffee. 6% ABV

Seasonally Rotating Tap Ask your server what's pouring.

Stella Artois Named "Stella" after the Latin word for star and first brewed in Belgium. This bottom-fermented pilsner pours to a clear pale golden color with a fairly clean, malty nose. Smooth on the palate, light in body with a light but crisp bite, this brew is slightly fruity, refreshing and well-balanced with a delicate but sharp hop bitterness and dryness. An ideal complement to most dishes, but very nice with our lamb burger. 5.2% ABV

Tampa Bay Old Elephant Foot IPA A traditional India Pale Ale, highly hopped, medium-bodied ale. This is a true hop-head beer. Generous portions of Northern Brewer, Centennial and Cascade hops are used to impart the intense hop character at 80 IBUs. Complement this IPA with our pickle chips, house-cut fries, sea salted pretzel, a burger or ribs. 6.8% ABV

Tampa Bay Reef Donkey APA Dry-hopped American Pale Ale made using a secret selection of hops to give this nice dry beer a lemon-lime aroma and citrusy tropical flavor. 5.5% ABV

Yuengling An iconic American lager famous for its rich amber color and medium-bodied flavor with roasted caramel malt for a subtle sweetness and a combination of cluster and cascade hops, this true original delivers a well-balanced taste with very distinct character. Yuengling is the "secret" ingredient in our batter, so try it with fish & fries, the Atlantic cod sandwich, or always good with a burger. 4.4% ABV

BEER BLENDS 7

Black Bubbles Champagne & Guinness in a flute

Black & Blau Guinness layered over Paulaner Hefe-Weissbier

Black & Tan Guinness layered over Bass

Black Velvet Guinness layered over Cider

Brave Liver Yuengling & Cider

Dirty Donkey Guinness layered over Reef Donkey APA

Golden Half Stella Artois & Half Bass Ale

Pennsylvania Black & Tan Guinness layered over Yuengling

Shandy Half Sprite & Half Bass Ale

Stella Bite Stella Artois & Cider

Stella in the Dark Guinness layered over Stella Artois

BEER SAMPLER

Pick four different 5-ounce samples of our drafts for 7.5

BOTTLE BEERS

Domestic

Budweiser

Bud Light

Coors Light

Michelob Ultra

Miller Lite

Yuengling Lager

Premium

Corona

Corona Light

Crispin Pacific Pear Cider

Heineken

Kaliber

SUNSHINE IN A CAN

Big Storm Tropic Pressure

Brew Bus You're My Boy, Blue!

Pair O' Dice Lucky Lucy Strawberry Blonde

St. Pete Orange Wheat

Sierra Nevada Otra Vez Gose

BUBBLES

Casa dei Farive Vino Spumante *Italy* **6.5 24**

Pale yellow color with golden hues and a fine clarity. Bouquet is refreshing and delicate with aromas of peach and citrus, flavors of pear and melon, with a crisp finish.

Allure Pink Moscato *Ceres, California* **split 9**

Apricot, peach, bergamot, and mint flavors make this a fresh and lively treat! The combination of bubbles and off-dry balance enhance the refreshment enjoyed with each sip. Drink it with anything. Makes every day a celebration!

Zonin Prosecco Casa Vinicola Zonin S.P.A. *Italy* **split 9**

Made with 100% Prosecco grapes, this sparkling wine is very well-balanced and appealing, with an extremely delicate almond note. An excellent aperitif, but also delicious throughout your meal, especially with dessert.

Schramsberg Blanc de Blancs *California* **60**

America's first commercially produced, Chardonnay-based brut sparkling wine, dry and crisp, aged on the yeast lees in the bottle for about two years. Offering a vibrant, fruitful and crisp body with a refined finish.

WHITE WINES

Danzante Pinot Grigio *Italy* **7.5 28**

Intensive straw yellow, rich bouquet of tropical fruit followed by delicate floral notes, and wonderfully fresh and well balanced on the palate with an excellent persistence. Pairs well with vegetables and seafood.

Bogle Vineyards Sauvignon Blanc *California* **7.5 28**

Cold fermentation in stainless steel tanks help create this traditionally-styled sauvignon blanc, vibrant and bursting with green citrus and freshly mowed grass aromas, while lemongrass, asparagus and a touch of white pepper enliven the palate. Your mouth will be watering for more.

RELAX Riesling *Germany* **7.5 28**

A refreshing, crisp, authentically intense German Riesling with an enticing fruity bouquet and intense flavors of apples and peaches, and just a hint of citrus. Great with salads, seafood and poultry.

Bogle Vineyards Chardonnay *California* **7.5 28**

Clarksburg Chardonnay grapes are known for their apple and pear aromas and flavors, but this wine creates an elegant counterpart to the fresh fruit with tones of spicy vanilla and nutmeg. The creamy mouthfeel adds just the final touch, to be enjoyed with just about everything!

Silverado Vineyards Chardonnay Carneros *California* **15 55**

This Chardonnay is aged partially in oak, imparting a hazelnut aroma, and partially in stainless steel, allowing unique characteristics of the vineyard to come through: pear and green apple, lemon zest and honeysuckles with a refreshing finish. A treat, indeed!

RED WINES

Cycles Gladiator Pinot Noir *California* 8.5 32

Initial aromas reminiscent of raspberry and cloves draw the drinker in for the first taste, where you are greeted by racy acidity and pomegranate, followed with the round and supple mouthfeel complementing a medium body that frames delicate tannins. On the finish, a slight cedar and vanilla character show off a gentle oak influence.

Bogle Vineyards Merlot *California* 7.5 28

Dark ruby in the glass, the wine hints of sweet basil swiftly followed by a rich and round entry of black cherries and ripe plums, the silky fruit embraces the palate. Soft yet enveloping tannins finish the wine with touches of roasted cocoa and toasted oak. Complements nearly any food pairing.

Kaiken Reserva Malbec *Argentina* 9 34

An intensely ruby red color, the nose reveals fruity aromas that intermingle with aromas of wildflowers and a predominance of black fruits such as blackberries accompanied by notes of coffee and chocolate flavors that develop with oak aging. The palate is smooth, with a well-balanced acidity, round and elegant tannins, and medium-long persistence on the finish.

Avalon California CAB Cabernet Sauvignon *California* 8 30

Bright fruit flavors with a complexity for which California Cabernet Sauvignon is known. Its aromas of blueberry jam, strawberry tart and boysenberries lead the way to rich black cherry, red raspberries and plums. Enjoy with our burgers, ribs and pork chop.

Browne Family Vineyards Cabernet Sauvignon *Washington* 60

Inky plum in color, rich and viscous, with vanilla bean and sweet tobacco aromatics carried on an amply structured wine with big fruit flavors of ripe cherries and black figs. The wine finishes with notes of fresh-tilled earth and spiced currants. Stands alone beautifully, but delicious with our Shepherd's Pie, pork belly, burger, ribs and pork chop.

McWilliams Shiraz *Australia* 8 30

Vibrant rouge with red hues and aromas of plum, black currants and dark cherry. You will pick up hints of black pepper, spice and vanilla aromas, all combined with a toasty oak complexity. Soft and medium bodied with flavors of dark red fruit, black berry and cherry. This Shiraz has subtle fine tannins and oak, which provides excellent length and balance to the overall flavor. Pairs perfectly with a burger, ribs or pulled pork.

Zonin Chardonnay • Pinot Grigio • Merlot • Cabernet 7

Pacific Bay White Zinfandel 6.5

DAILY FEATURES

Monday

Drink of the Day: Seasonal Sangria. **5**

Special of the Day: 50% off **regular-priced** items for hospitality industry team members (proof required/dine-in only)

Beer of the Day: Yuengling Drafts. **4**

Tuesday

Drink of the Day: The Red Bird. **5**

Special of the Day: Build-A-Burger

Beer of the Day: Tampa Bay Old Elephant Foot IPA Drafts. **4**

Wednesday

Drink of the Day: Ruby Red Grapefruit Crush. **5**

Special of the Day: Breakfast for Supper

Beer of the Day: Pair O'Dice Little Joe Drafts. **4**

Thursday

Drink of the Day: Premium Martinis. **5**

Special of the Day: Seasonal Offerings

Beer of the Day: 3 Daughters Beach Blonde Ale. **4**

Friday

Drink of the Day: Lemon Blossom. **5**

Special of the Day: Fish Fry, 4-10 p.m.

Beer of the Day: Bass Ale Drafts. **4**

Saturday & Sunday

Drink of the Day: Bloody Marys & Mimosas. **4**

Special of the Day: Brunch until 3:30 p.m.

Beer of the Day: PBR Drafts. **4**

BEVERAGES

The Republic of Teas (Gluten-Free)

Pomegranate Green, Passion Fruit Green, Ginger Peach Decaf. **4**

Juices

Orange, Cranberry, Grapefruit, Pineapple. **3**

Soft Drinks

Freshly brewed iced tea, Classic Coke, Diet Coke, Sprite, Mello Yello, Barq's Root Beer, Lemonade and Ginger Ale. **2.5 with free refills**

Coffee & Tea

Proudly serving Kahwa Coffee and Mighty Leaf Teas. **2.5 for bottomless cups**

Acqua Panna Water or San Pellegrino Sparkling Water. 3

Kitchen Coffee

Buy the kitchen a round of after-service, domestic bottled beer. A nice way to say thanks! **10**

STARTERS

Soup of the Day

Ask your server for our offering today. **Cup 4 or Bowl 6**

Scotch Egg

Invented by a London department store, enjoy this British Isle pub favorite of sausage-wrapped hard-boiled egg. Served with H.P. Sauce, of course. **5**

Panko-Crusted Pickle Chips

House-made pickles, panko-breaded, deep-fried, served with horseradish cream & mixed greens. **6**

House-Cut French Fries

Fresh Idaho Potatoes tossed with sea salt, enough to share. **6**
With a rich Guinness gravy for **7**, or truffle cheese fondue for **8**

JoJo's

The term originated in Elyria, Ohio. Unpeeled potato wedges, fried and served with our in-house-made beer, jalapeno & cheddar dipping sauce. **8**

Roasted Shishito Peppers

Delicately sweet, roasted & tossed with sea salt, served with a citrus pesto. **9**

Hummus of the Day

Chickpeas, tahini, olive oil & our daily selection of special ingredients, served with flatbread. **8** Add a side of fresh vegetables, **2**

Sea Salted Hot Pretzel

Served with our in-house-made beer, jalapeno & cheddar dipping sauce. **7**

Sweet Potato Fries

Tossed in sea salt, honey & cinnamon-bourbon butter. **8**

Beer Steamed Mussels

Steamed in a broth of shallots, tomato, garlic & wheat ale, served with flatbread. **10**

Braised Pork Belly

Served with apple-frisee salad, Asian BBQ sauce, sweet chili & braising jus. **10**

Wings

Asian BBQ, Carrot Ginger, Garlic & Parmesan Cheese, Mild, Medium, Hot HOT, naked, or the Ultimate Extra-Crispy Double Fried

Ten deep-fried chicken wings with your choice of sauce, carrots, celery & ranch or blue cheese dressing. **11**

Sliders

Originally dubbed "slyder" by a fast food chain, this mini sandwich has become popular from coast to coast. We have three versions & you can order three or five at a time.

Amber beer braised pork shoulder & house-made pickles: 3 for 8, 5 for 12

Lamb burgers topped with feta cheese & tzatziki sauce: 3 for 10, 5 for 16

Ground sirloin mini burgers served with our house-made pickles: 3 for 8, 5 for 12

SANDWICHES

Includes your choice of fries, side salad, cup of soup or vegetable of the day

Substitute sweet potato fries or bowl of soup for additional **2**

Add aged cheddar, blue, smoked Gouda, pepper jack, muenster or feta cheese, **1**; bacon, avocado or fried egg, **2**

Amber Beer Braised Pork Shoulder

Tender, slow-braised pork shoulder, chipotle BBQ sauce, creamy mustard slaw & house-made pickles. **12.5**

Beer Battered Atlantic Cod

Wild caught North Atlantic cod dredged in our beer batter, fried to a golden brown & served with in-house-made malted tartar sauce. **12.5**

The Beyond Burger

"The world's first 100% plant-based burger that looks, cooks, and satisfies like ground beef." — Beyond Meat

Grilled & topped with our in-house-made hummus, tzatziki sauce, red onion, greens & tomato. **11.5**

Grilled Shishitos & Cheese

Aged cheddar, pepper jack & muenster cheeses grilled with roasted shishito peppers. **9.5**

Chicken Salad

Because you asked for it, our popular chicken salad, in-house-made with chopped Granny Smith apples, celery & carrot, is now available all the time as a sandwich too, stuffed in a pita, or on sourdough or 9-grain bread. **10**

Egg Salad

Classic, in-house-made, egg salad stuffed in a pita, or on your choice of sourdough or 9-grain bread. **9**

Chicken & Cheese

Your call, grilled or fried chicken breast, choice of cheese, greens & tomato. **10.5**

Spicy BBQ Chicken

Deep-fried, chipotle breaded chicken breast, chipotle BBQ sauce, pepper jack cheese, tobacco onions, roasted garlic aioli & greens. **12**

Buffalo Chicken & Blue Cheese

Deep-fried boneless chicken breast tossed in your choice of wing sauce, lettuce, tomato & our in-house-made blue cheese dressing. **12**

The Bird Dog

Grilled Wagyu all-beef hot dog, crispy pork belly, roasted shishito peppers, in-house-made pickles & tobacco onions. **10**

Sandwich selections continued on next page

SANDWICHES CONTINUED

That's A Lot Of Bacon BLT

Nine slices of Applewood smoked bacon, Sriracha mayo, greens & tomato. **11**

Lamb Burger

Ground lamb seasoned with red wine, garlic & oregano, topped with feta cheese, tzatziki sauce, red onion, greens & tomato. **14.5**

Avocado Bacon & Egg Burger

Ground sirloin cooked to order, fresh avocado slices, fried egg, Applewood smoked bacon, citrus cilantro chili mayo & Tabasco sauce. **12.5**

Mushroom Guinness Gravy Burger

Ground sirloin cooked to order, cheddar cheese, tobacco onions & Guinness gravy. **12.5**

Pork Belly & Blue Cheese Burger

Ground sirloin cooked to order, crispy pork belly, blue cheese, greens & tomato. **12.5**

Shishito Pepper Burger

Ground sirloin cooked to order, roasted shishito peppers, smoked Gouda cheese, roasted garlic aioli & greens. **12.5**

North Atlantic, Sushi Grade, Kosher Salmon Fillet

Pan seared & topped with fresh dill cream cheese. **15**

CLUCK IT! Make any of our burgers a grilled chicken breast sandwich.

PLANT IT! Make any of our burgers a grilled Beyond Burger sandwich.

TAKE IT NAKED! No bun? No problem. Enjoy your protein on a bed of greens.

CHILDREN'S MENU

Includes your choice of one side ~ 10 & under only, please. **6**

The Beyond Burger

Chicken Breast Sandwich, Grilled or Fried

Chipotle Breaded Chicken & Waffle

Chicken Wings, 5 pieces

Grilled Cheddar Cheese

Junior Tavern Burger

Mini Salad with Grilled Chicken

Single Egg Sandwich

ENTRÉE SALADS

Add grilled chicken breast or scoop of chicken or egg salad, **3**
Add pan seared, North Atlantic Salmon fillet or Beyond Burger, **6**
House Made Dressings: Balsamic Vinaigrette, Blue Cheese, Ranch
& **Out of the Weeds** Carrot Ginger, Roasted Beet Vinaigrette or
Roasted Tomato Vinaigrette

Grilled Chicken Salad

Grilled chicken breast, mixed greens, tomato, cucumber, carrots, Applewood smoked bacon, chick peas, blue cheese crumbles, sliced hard-boiled egg, pickled beets & fresh croutons. **12**

Or pan seared kosher, Sushi Grade, Norwegian North Atlantic Salmon Salad for **15**

Iceberg Wedge Salad

A wedge of supercrisp iceberg lettuce cloaked in tangy blue cheese dressing, blue cheese crumbles, Applewood smoked bacon, tomato & red onion. **9.5**

Salmon & Spinach Salad

Pan seared kosher, Sushi Grade, Norwegian North Atlantic Salmon fillet served over a bed of fresh spinach leaves, red onion, crisp apple slices, avocado & feta cheese. **15**

The Kenz Salad

A healthy mix of greens, tomato, cucumber, house pickled beets, carrots, red onion, avocado, a scoop of our hummus of the day drizzled with Sriracha & lemon wedges. **11**

Buffalo Chicken Salad

Deep-fried boneless chicken breast tossed in wing sauce, you choose, sliced and served on a bed of mixed greens, tomato, cucumber & blue cheese crumbles with celery and carrot sticks plus your choice of dressing. **12**

Three Birds Tri-Salad Plate

One scoop each of egg salad, chicken salad and hummus, served on a bed of lettuce with tomato and cucumber, carrot and celery sticks, and grilled flatbread wedges. **10**

The Tavern Salad

Mixed greens, tomato, cucumber, carrots, red onion, pickled beets & fresh croutons. **8.5**

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

ENTRÉES

Served with side salad & choice of dressing

Available 5-11 p.m.

Chipotle Breaded Chicken & Waffle

Chipotle, smoked chili pepper, breaded & deep-fried chicken breast, Belgian waffle, cinnamon bourbon butter, maple syrup & fresh cut fries. **16.5**

Three Birds Shepherd's Pie

Seasoned ground lamb & beef, creamy mashed potatoes, vegetable succotash, Guinness gravy & tobacco onions. **16**

Fish & Fries

Wild caught North Atlantic cod dredged in our beer batter, deep-fried to a golden-brown, served with malted tartar sauce, creamy mustard slaw & fresh cut fries. **17**

Herb Marinated Bone-In Pork Chop

10 ounce bone-in herb marinated pork chop, fresh seasonal vegetables with your choice of baked or creamy mashed potatoes. **19.5**

Amber Beer Braised Pulled Pork

Tender, slow-braised pork shoulder, chipotle BBQ sauce, house-made pickles, your choice of fresh cut fries or baked potato & fresh corn on the cob. **16**

Pan Seared Airline Chicken Breast

Tender chicken breast, creamy mashed potatoes, fresh seasonal vegetables & a lemon, butter & white wine beurre blanc sauce. **17**

North Atlantic Salmon

Pan seared kosher, Sushi Grade, Norwegian Atlantic Salmon fillet, creamy mashed potatoes, sautéed spinach & a lemon, butter & white wine beurre blanc sauce. **20**

Beer Braised Baby Back Ribs

Half slab of dry rubbed & beer braised baby ribs, finished on the grill with house sweet & spicy BBQ sauce, baked potato & fresh corn on the cob. **16.5**

As a thoughtful aside

Corn on the Cob **3.5**

Creamy Mustard Slaw **3.5**

Cup of Soup **4**

Sautéed Spinach **3.5**

Side Salad **3.5**

Vegetable of the Day **3.5**

After 5 p.m., you may also choose Creamy Mashed Potatoes or Baked Potato, **3.5**

SWEET ENDINGS

Bread Pudding of the Day

Ask your server for details. 6

Black Cow

Smooth vanilla ice cream, coppery root beer & frothy foam topped with whipped cream & a cherry. 4

Decadent Triple Layer Chocolate Cake

Three incredibly rich and moist layers of chocolate cake topped with a creamy chocolate frosting. Where's the milk? 6 Add vanilla bean ice cream for 2

Guinness & Vanilla Ice Cream Float

Topped with chocolate cookie crumbs & sea salt. 6

Cheesecake in a Jar by Le' Anns Cheesecakes

All natural, award-winning, freshly baked locally and served in a jar. Ask your server for the featured flavors today. 6

WEEKDAY LUNCH SPECIALS

Monday through Friday, 11:30 a.m. to 3:30 p.m.

Tavern Fish Fry

Wild caught North Atlantic cod & house-cut fries served with malted tartar sauce. 8

Classic Chicken or Egg Salad Combo

You choose chicken or egg, sourdough or 9-grain & cup of soup or side salad. 7

Visit us online:

ThreeBirdsTavern.com

and check in on Facebook and Instagram

 [Facebook.com/ThreeBirdsStPete](https://www.facebook.com/ThreeBirdsStPete)

 [Instagram.com/ThreeBirdsTavern](https://www.instagram.com/ThreeBirdsTavern)

Dog-Friendly Patio

Purchase Out of the Weeds dressings

Home of Out of the Weeds all natural dressings and sauces, now available in hundreds of grocery stores throughout the Southeast. Available for purchase:

Carrot Ginger, Roasted Beet Vinaigrette or **Roasted Tomato Vinaigrette** for 8 per bottle, 21 for 3-pack sampler. Visit [OutoftheWeeds.com](https://www.outoftheweeds.com) for more information.

NIGHT OWL MENU

Available 11 p.m. until last call. Desserts available, too!

Panko Crusted Pickle Chips

House-made pickles breaded, deep-fried, served with horseradish cream & mixed greens. **6**

House-Cut French Fries

Tossed with sea salt, **6** Served with rich, dark Guinness gravy, **7**

Sweet Potato Fries

Tossed in sea salt, honey & cinnamon-bourbon butter. **8**

Hummus of the Day

Our daily creation, served with flatbread. **8**

Sea Salted Hot Pretzel

Served with our beer, jalapeno & cheddar dipping sauce. **7**

Wings

Ten deep-fried chicken wings tossed in one of our house-made sauces, served with celery, carrots & your choice of ranch or blue cheese. **11**

Wagyu Hot Dog

Grilled kobe-style all-beef hot dog, house-made pickles & tobacco onions. **8**

Chicken & Cheese

Grilled or fried, your choice of cheese, & roasted garlic aioli. **10.5**

Old Faithful Burger

Half pound ground sirloin cooked to order, lettuce, tomato & onion. **10.5**

Mushroom Guinness Gravy Burger

Ground sirloin cooked to order, cheddar cheese, tobacco onion & rich, dark Guinness gravy. **12.5**

Avocado Bacon & Egg Burger

Ground sirloin cooked to order, fresh avocado slices, fried egg, Applewood smoked bacon, citrus cilantro chili mayo & Tabasco sauce. **12.5**

Pork Belly & Blue Cheese Burger

Ground sirloin cooked to order, crispy pork belly, blue cheese, greens & tomato. **12.5**

Shishito Pepper Burger

Ground sirloin cooked to order, roasted shishito peppers, smoked Gouda cheese, roasted garlic aioli & greens. **12.5**