

HAPPY HOUR

MONDAY - FRIDAY • 4PM - 7PM

SOUTHERN BITES

BREAD & BUTTER FRIED OKRA 8

housemade buttermilk ranch

CHICKEN BISCUITS 5 EACH

pepper jelly

SMOKED BEEF BRISKET BISCUITS 5 EACH

pickled onion & cucumber, housemade BBQ sauce

PORK CRACKLINS 6

fried pork rinds, blackened seasoning

DEVILED EGGS 9

dill, chives, smoked trout roe

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* FOR YOUR CONVENIENCE A DISCRETIONARY 18% GRATUITY HAS BEEN ADDED ON YOUR FINAL CHECK FOR THE SERVICE STAFF. IF YOU WOULD LIKE TO CHANGE THE AMOUNT OF THE GRATUITY PRIOR TO PAYING YOUR BILL 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.



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COCKTAILS \$9

MARGARITA, HONEY!

Our take on a classic margarita made with honey, fresh lime juice & Corazón Blanco tequila

OLD FASHIONED

The most classic cocktail around & we keep it that way.

Ours features Ten High Bourbon, Aromatic bitters,

sugar & an orange twist

CHOOSE YOUR MULE

Wheatley Vodka or Ten High Bourbon... either way it's deliciously spicy and quite refreshing with ginger beer & fresh lime juice

BASIL CAIPIROSKA

Lightly sweet & refreshing with Wheatley Vodka, basil, lime, sugar

CLASSIC MOIITO

Diplomatico rum, mint, lime juice

*Project Leftover Charitable Cocktail. With every sale,
Diplomático Rum donates \$1 to FOOD RESCUES US; a local non profit
organization helping reduce hunger & food waste in Miami.

FRESNO WATERMELON MOJITO

No better way to beat the tropical heat than with a mojito! We make ours with Myers Platinum Rum, housemade Fresno chili syrup, fresh watermelon, fresh lime & mint

FEATURED BOURBON & BEER \$7

THE WILD TURKEY 81

High-rye mash bill aged for 6-8 years in American oak barrels. Gentle and sweet with notes of caramel, vanilla & corn

KEY WEST SUNSET ALE

American Amber Ale with a tropical twist. Crisp and satisfying with notes of candied orange peel, ginger, apple, light caramel malts & a bit of herbal hops

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