

STARTERS

Brauhaus Bavarian Pretzel Served with our house-made beer, jalapeno & cheddar dipping sauce. 9

Flash Fried Calamari hand breaded, tomato coulis, garlic aioli 14

Daily Hummus Platter Chickpeas, tahini, olive oil & our daily special ingredients, served with flatbread & fresh vegetables. 11

Chicken Bites crispy fried chicken breast tossed in a Thai-chili aioli. 12

Buffalo Shrimp breaded fried, side blue cheese dressing 14

Roasted Shishito Peppers Delicately sweet roasted peppers tossed with sea salt & our house-made citrus pesto. 11

Smoked Fish Spread Fresh vegetable and crackers 12.5

Guinness Gravy Fries topped with our house-made Guinness gravy 10

JoJo's Unpeeled potato wedges deep-fried, served with our house-made beer, jalapeno & cheddar dipping sauce. 10 *limited availability*

Pulled Pork Sliders Amber beer braised pork shoulder with pickles 12

WINGS - Eight fresh, jumbo chicken wings with your choice of sauce, carrots, celery & house-made ranch or blue cheese dressing. 15

Asian BBQ - Cilantro Lime - Garlic & Parmesan Cheese - Honey Mustard Mild - Medium - Hot Hot - Naked - Ultimate Extra Crispy Double Fried

SALADS

Soup of the Day Ask your server for our offering today. Cup 5.5 or Bowl 8

Tavern Salad mixed greens, craisins, feta, sunflower seeds tossed in citrus vinaigrette 6/10

Classic Caesar Romaine, parmesan, croutons, tossed in Caesar dressing 6/11

Spinach Salad Baby Spinach, onion, beets, bacon, blue cheese crumbles, balsamic vinaigrette. 7/12

Black and Blue Salad Blackened Tenderloin, Romaine, Caesar Dressing, Blue Cheese, Crispy Onions 27

Chicken Cobb Salad Grilled Chicken, Blue Cheese, Tomato, Avocado, Chopped Egg, Romaine, Ranch Dressing 19

Tri-Salad Plate One scoop each of egg salad, chicken salad & hummus, on a bed of lettuce with tomato, cucumber, carrot, celery & grilled flatbread. 18

Add - Chicken 7, Shrimp 8, Salmon 10, Beef Tenderloin 19.

Beyond Burger 8. Scoop of chicken salad 7 or egg salad 6.

House-Made Dressings - Blue Cheese, Ranch, Balsamic Vinaigrette, Cilantro Lime, Citrus Vinaigrette, Honey Mustard & Caesar

20% gratuity added to parties of 8 or more

ENTRÉES

Fish & Chips Wild caught North Atlantic cod dredged in beer batter, deep-fried to a golden brown, served with malted tartar sauce, coleslaw & fries. 19

Chicken Marsala mushroom marsala wine sauce over mashed potatoes. 22

Shrimp Scampi Scampi butter sauce served with pasta. 19

Bone-In Pork Chop 10-ounce bone-in herb marinated pork chop, fresh seasonal vegetables and baked potato. 24

Pan Seared Salmon kosher, sushi grade, Norwegian Atlantic salmon fillet topped with house-made Asian BBQ sauce, creamy mashed potatoes & fresh seasonal vegetables. 27

Braised Lamb Shank Mashed potatoes, seasonal vegetable. 28

Shepherd's Pie Seasoned ground lamb & beef, mashed potatoes, vegetable succotash, Guinness gravy & crispy onions. 18

Grilled Beef Tenderloin 6-ounce, crispy onions, mashed potatoes. 29

SWEET ENDINGS

Bread Pudding of the Day Ask your server for the flavor today. 8

Seasonal Cheesecake Creamy cheesecake. 9.5

Key Lime Pie Egg yolks, condensed milk & Key Lime juice in a graham crust. That's it – no fillers! 9

Peanut Butter Pie Crunchy peanut butter in a chocolate graham crust topped with peanut butter cups, drizzled with dark fudge & caramel. 9.5

Make any Dessert a la mode 2.5

BEVERAGES

The Republic of Teas (Gluten-free) Pomegranate Green, Passion Fruit Green, Ginger Peach Decaf. 4

Saratoga Still or Sparkling Water 4/6

Soft Drinks Freshly brewed iced tea, Classic Coke, Diet Coke, Sprite, Barq's Root Beer, Lemonade and Ginger Ale 3

THREE BIRDS TAVERN

1492 4TH ST N

ST. PETERSBURG, FL 33704

727-895-2049

Have your next event here email us to inquire

dine@threebirdstavern.com

HANDHELDS

Served with a side of House Fries

Substitute sweet potato fries for 2.

Add Cheddar, American, Swiss, Blue Cheese, Pepper Jack or Feta cheese, 1.

bacon, avocado or fried egg, 2.5

Avocado, Bacon & Egg Burger Avocado, fried egg, bacon, citrus cilantro chili mayo & Tabasco. 18

Beyond Burger (vegetarian option) Beyond Burger grilled & topped with our house-made hummus, tzatziki sauce, red onion, greens & tomato. 16.5

Bird Dog Grilled All-Beef Jumbo hot dog & pickles. 12

Black & Blue Burger Applewood bacon, blue cheese, greens & tomato. 15

Lamb Burger Hand-pattied, ground lamb with red wine, garlic & oregano, topped with feta cheese, tzatziki sauce, red onion, greens & tomato. 18

Mushroom Guinness Gravy Burger Cheddar cheese, crispy onions. 16

Shishito Pepper Burger Roasted shishito peppers, Swiss cheese, roasted garlic aioli & greens. 17

Pulled Pork Chipotle BBQ sauce, creamy mustard slaw & pickles. 15

Beer Battered Atlantic Cod Wild caught North Atlantic cod deep-fried to a golden brown & served with house-made malted tartar sauce. 16

Chicken Salad House-made with Granny Smith apples, celery & carrot, stuffed in a pita, or on sourdough or wheatberry. 14

Egg Salad Classic, house-made, egg salad stuffed in a pita, or on your choice of sourdough or wheatberry. 13

BBQ Chicken Grilled chicken breast, chipotle BBQ sauce, pepper jack cheese, crispy onions, roasted garlic aioli & greens. 16

Buffalo Chicken & Blue Cheese Fried Chicken breast tossed in buffalo wing sauce, lettuce, tomato & our house-made blue cheese dressing. 16

Grilled Chicken Swiss cheese, greens & tomato. 15

Tavern BLT Applewood smoked bacon, Siracha mayo, greens & tomato. 15

SIDES

House Fries 7

Sweet Potato Fries 8

Seasonal Vegetable 7

Coleslaw 5

Mashed Potatoes 6

Loaded Baked Potato 7

CONSUMER ADVISORY

CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD, POULTRY, SHELLFISH OR EGGS MAY INCREASE RISK OF FOODBORN ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Tavern Tini's 10

Dirty Bird

Kozuba & Sons Potato Vodka, Olive Juice, Tabasco & Blue Cheese Stuffed Olives.

Tweety Bird

Huckleberry Vodka, Citrus & Sugar Rim.

Angry Bird

Tamarind Vodka, Pineapple, Mango, Lemon, Honey, Fresh Jalapeno & Chili Lime Rim.

Indigo Royale

Empress 1908 Gin, St. Germain, Bubbles, Splash of Lime & 1/2 Sugar Rim.

Cucumber

Crop Organic Cucumber Vodka, Splash of House Sour and House Simple.

Espresso

Borghetti Espresso, Stoli Vanilla, Cantera Negra & Topped with Vanilla Frothed Cream

Martini/Cocktail of the Week

Take a Chance. Changes Every Week.

Tavern Tails

Bee's Knees Lemonade

Bar Hill Honey Gin, Honey & Lemonade. 9

Jalapeno Lemonade

Tamarind Vodka, Fresh cut Jalapeno, Fresh Squeezed Lemons & Lemonade. 9

Tavern Tea

Kozuba & Sons Lemon Vodka, Iced Tea & Lemon. Sweet Tea by Request. 9

Garden Mojito

Hendrick's Gin, Crop Organic Cucumber Vodka, St. Germain, Fresh Mint, Limes & Club Soda. 10

Coconut Mojito

Siesta Key Toasted Coconut Rum, Fresh Mint, Limes & Club Soda. 10

My Blue Haven

Rumhaven Coconut Rum, Blue Curacao, Pineapple & House Sour. 9

Bird House Old Fashion

Michters Bourbon, Angostura Bitters, Splash of Sugar, Splash of Water, Orange Peel & Filthy Cherry. 11

Italian Redemption

Redemption Rye, Amaro Montenegro, Orange Bitters, Orange Peel & Filthy Cherry. 11

White Wine

Sparkling, Prosecco	9/36
Sparkling, Gruet, Brut	11/44
Sparkling, Louis Perdrier, Brut	9 split
Rose, Juliette, Provence	9/36
Chardonnay, La Crema	12/48
Chardonnay, Raeburn	11/44
Chardonnay, 14 Hands*	8/32*
Pinot Gris, A to Z*	9/36*
Sauvignon Blanc, Matua*	9/36*
Sauvignon Blanc, Justin	11/44
Riesling, Bex	8/32
Moscato, Corvo	8/32
White Zinfandel, Beringer	8/32

*Wine on Tap, Crafts Available

Red Wine

Red Blend, Decoy, Duckhorn	12/48
Syrah, Cline Cellars	10/40
Cabernet Sauvignon, Broadside	9/36
Cabernet Sauvignon, Uppercut	11/44
Cabernet Sauvignon, Justin	15/60
Merlot, Raymond	9/36
Malbec, Kaiken	8/32
Pinot Noir, Portlandia, Oregon	10/40
Pinot Noir, Cycles	8/32
Red Zinfandel, Four Vines	8/32

House Wine Selections 6/24
Cabernet, Merlot, Chardonnay & Pinot Grigio

Tavern Sangria - Red or White 8

Margaritas, Palomas & Ranch Water

Choose your Style, Pick your Tequila

Tavern - Orange Liqueur, House Sour, Fresh Limes.

Natural - Fresh Lime & Agave Nectar.

Tropical - Orange Liqueur, House Sour, Mango, Pineapple & OJ.

Scorpion - Ancho Reyes Ancho Chili, House Sour, Hint of Agave, Sliced Jalapeno & Chili Lime Rim.

*Scorpion Sting - Made with Azul Ghost

*Smoke Wagon- Made with Se Busca Mezcal

Paloma - Fever Tree Grapefruit Soda, Lime & Spl Sugar.

Ranch Water - Fever Tree Soda & Fresh Lime Juice.

Tequila Cocktail/Shot

Casamigos Blanco	13/11	La Adelita Blanco	12/10
Casamigos Repo	16/14	La Brune Catrina	12/10
Casamigos Añejo	17/15	Hiatus Blanco	13/11
1800 Blanco	11/9	Azul Ghost	12/10
1800 Reposado	12/10	Milagro Blanco	10/8
1800 Añejo	13/11	Ilegal Mezcal	13/11
Don Julio Blanco	11/9	Se Busca Mezcal	12/10
Patron Blanco	11/9		

Spirits

Turn the Spirit of your choice into a Martini, Manhattan or Old Fashion for \$2.
Add Carpano Antica to your Manhattan for \$1.
All Premium Manhattans and Old Fashions are Garnished with Filthy Cherries.

Bourbon/Whiskey/Rye

Woodford Reserve	12	Garrison Bros	15
Knob Creek	11	Ghost Hill	10
Horse Soldier	10	Piggy Back Rye	10
Michters Boubon	9	Duke	10
Michters Rye	9	Widow Jane	14
Michters American	9	Crown Royal	9
Starward	9	Bulleit Rye	9
Redwood Bourbon	10	Bulleit	9
Redwood Rye	10	Whistle Pig	15
Redwood American	10	Basil Haden	12
Angel's Envy	12	Limavady	10
Jack Triple Mash	10	Jack Daniels	8
4 Roses Sm Batch	10	Redemption Rye	9
Wyoming	11	Lip Service Rye	9
Brimstone	11	Jefferson Ocean	16

Scotch

Glenfiddich	11	Glenlivet	11
Macallan	14	Chivas Regal	9
J Walker Black	10	Dewars	8
J Walker Red	8	Laphroaig	12

Gin

Fever Tree Tonic \$2

Premium, Elderflower or Mediterranean

Hendrix	10	Empress Indigo	10
Aviation	10	Bar Hill Honey	10
Tanqueray	9	St Pete Sunset	9
Bombay Sapphire	9	Grey Whale	9
Bombay	8	Monkey No.47	14
Botanist	9	Gunpowder	10

Vodka

Chopin	10	Kozuba & Sons	8
Grey Goose	9	Reyka	8
Belvedere	10	Banyan Tree	8
Stoli (& Flavors)	8	Tito's	9
Crop Flavors	8	Absolut	8
Deep Eddys	8	Firefly, Sweet Tea	8

Draft Beer

Cigar City Jai Alai IPA 7.5%	7
Motorworks Pulp Friction Grapefruit IPA 6.9	7
Green Bench Sunshine City IPA 6.8%	7
3 Daughters Beach Blonde Ale 5%	6
3 Daughters Seasonal Cider 5.5%	6
Guinness Stout 4.2%	6
Stella Artois 5.2%	6
Smithwicks Irish Red Ale 4.5%	6
Blue Moon 5.4%	6
Mango Cart 5.4%	6
Carlsberg Euro Pale Lager 5%	5
Yuengling Lager 4.5%	4
Miller Lite 4.2%	4
Michelob Ultra 4.2%	4.5
Guest Tap #1	Mkt.

Beer Flight – Pick Four \$8

Bottles & Cans

Boddington	6	Chimay Blue	9
Corona	5.5	Heineken	5.5
Corona Light	5.5	Heineken 0.0 NA	4.5
Budweiser	4.5	Yuengling Lager	4
Bud Light	4.5	Coors Light	4
Mich Ultra	5.5	Miller Lite	4
Paulaner	6	White Claw	6
CCB Maduro	6	High Noon	6
Coppertail Night Swim Porter	7		

Mules \$10

Moscow - Reyka Vodka, Ginger Beer & Lime.
London - Aviation Gin, Ginger Beer & Lime.
Mexican - Milagro Tequila, Ginger Beer & Lime.
Kentucky - Michters Bourbon, Ginger Beer & Lime.
Spicy - Azul Ghost, Ginger Beer, Lime & Chili Lime Rim.

Happy Hour

Monday to Thursday, 3 to 6
1/2 Price Draft Beer, House Wine & Wells.
\$2 Off all other Drinks.