

STARTERS

Brauhaus Bavarian Pretzels Served with our house-made beer, jalapeno & cheddar dipping sauce, whole grain mustard. 9.95

Fried Calamari hand breaded, tomato coulis, garlic aioli 16

Daily Hummus Platter Chickpeas, tahini, olive oil & our daily special ingredients, served with pita & fresh vegetables. 14

Buffalo Shrimp breaded fried, side blue cheese dressing 17

Chicken Tenders Tossed in BBQ, Mild, Medium or HOT HOT 19

Loaded Fries Beer Cheese, Pulled Pork, Diced Jalapenos, Scal-lions, BBQ, Side Ranch 18

JoJo’s Unpeeled potato wedges deep-fried, served with our house-made beer, jalapeno & cheddar dipping sauce. 14

Onion Rings Breaded to order served with Sriracha aioli 8.50

WINGS - Fresh, jumbo chicken wings with your choice of sauce, carrots, celery & house-made ranch or blue cheese dressing. Six \$10.95—Twelve \$19.95

Asian BBQ - Dry Rub - Mild - Medium - Hot Hot - Naked - Ultimate Extra Crispy Double Fried

HANDHELDS

Side of House Fries Cole Slaw, Sweet Potato Fries +2, Onion rings +4

Make any burger a Beyond Burger

Double Smash Burger two 4oz patties, pepperjack, sauteed onions. 18

Avocado Bacon Egg Burger Avocado, fried egg, bacon, roasted garlic aioli. 19

Black & Blue Burger Applewood bacon, blue cheese, lettuce & tomato. 17

Mushroom Guinness Gravy Burger Cheddar cheese, crispy onions. 18

Lamb Burger feta cheese, tzatziki sauce, red onion, greens & tomato. 22

Pork Tacos Beer braised pulled pork, Cole slaw, bbq sauce, pineapple salsa 18

4th Street Tacos Choice of Chicken, Shrimp, or Fish, Queso Fresco, aioli 18

Pulled Pork Sammy Chipotle BBQ sauce, creamy mustard slaw & pickles. 17

Mahi Sandwich Blackened, Grilled served with house-made tartar sauce. 26

Buffalo Chicken & Blue Cheese Fried Chicken breast tossed in buffalo wing sauce, lettuce, tomato & our house-made blue cheese dressing. 18

Grilled Chicken Swiss cheese, greens & tomato. 17

Tavern BLT&E Applewood smoked bacon, Fried Egg Siracha mayo, Iceberg & tomato. 18

Pressed Cuban Pulled Pork, Swiss Cheese, Ham, Pickles, Garlic Mayo, Mustard, Served on Cuban Bread 19

Add Ons

Cheddar, American, Swiss, Pepper Jack, Blue Cheese, Feta +1.25

Sauteed Onions, Sauteed Mushrooms, Fried Egg, Bacon, Avocado +2.50

Guinness Gravy, Jalapeno Cheddar +2.50

SWEET ENDINGS

Bread Pudding of the Day Ask your server for the flavor today. 10

Seasonal Cheesecake Creamy cheesecake. 9.50

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

Brownie Sundae House made brownie served with Vanilla ice cream 8

Make any Dessert a la mode 3

THREE BIRDS TAVERN

1492 4TH ST N

ST. PETERSBURG, FL 33704

727-895-2049

Have your next event here email us to inquire Info@threebirdstavern.com

SALADS

Soup of the Day Ask your server for our offering today. Cup 9 or Bowl 12

Classic Wedge Iceberg lettuce, tomato, bacon, red onion, blue cheese crumbles, blue cheese dressing 12

Tavern Salad mixed greens, craisins, feta, sunflower seeds

tossed in citrus vinaigrette 9/13

***Classic Caesar** Romaine , parmesan, croutons, tossed in Caesar dressing 9/13

Spinach Salad Baby Spinach, onion, beets, bacon, blue cheese crumbles, balsamic vinaigrette. 10/14

Chicken Cobb Salad Grilled Chicken, Blue Cheese, Tomato, Avocado, Bacon, Chopped Egg, Romaine, Ranch Dressing 20

Add - Chicken 9, Shrimp 10, Salmon 11, Tenderloin Skewer 10

Beyond Burger 8.

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

*Contains Raw Egg

ENTRÉES

Fish & Chips beer batter cod, malted tartar sauce, coleslaw & fries. 22

Spiced Mahi-Mahi Sundried tomato Citrus Butter, Island Rice, seasonal vegetable. 28

Blackened Grouper Tartar Sauce, Island Rice, seasonal vegetable. MKT

Shrimp Dinner Island Rice, seasonal vegetable. 21

Grilled, Scampi, Fried or Blackened

Pan Seared Salmon Asian BBQ sauce, island rice, seasonal vegetables. 28

Citrus Chicken Sundried Tomato Citrus Butter over mashed potatoes. 24

Chicken Marsala mushrooms, mashed potatoes 22

Shepherd’s Pie ground lamb & beef, mashed potatoes, vegetable succotash, Guinness gravy & crispy onions. 21

Grilled Beef Tenderloin 7-ounce, crispy onions, mashed potatoes. 32

PASTA

Chicken Parmesan Hand breaded chicken, mozzarella, linguini noodles tossed in house marinara sauce. 22

Seafood Marinara Shrimp, Mahi sauteed and tossed in a house marinara with Linguini noodles 28

Linguini Alfredo Linguini noodles tossed in creamy alfredo sauce 15.95

Add - Chicken 9, Shrimp 10, Salmon 11, Tenderloin Skewer 10

SIDES

House Fries 7	Coleslaw 5
Sweet Potato Fries 8	Mashed Potatoes 7
Seasonal Vegetable 7	Island Rice 6

BEVERAGES

The Republic of Teas (Gluten-free) Pomegranate Green, Passion Fruit Green, Ginger Peach Decaf. 7

Still & Sparkling Saratoga Small 4 / Large 6

Soft Drinks Freshly brewed iced tea, Classic Coke, Diet Coke, Sprite, Barq’s Root Beer, Lemonade and Ginger Ale 3.50

Juices Orange, Cranberry, Grapefruit, Pineapple 3.75

Cold Brew Kahwa Cold Brew 4.75

20% gratuity added to parties of 8 or more

CONSUMER ADVISORY

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

Draft Beer

Ask your server about our Seasonal Rotated Beer!

Cigar City Jai Alai IPA	7.5%	7.5
Green Bench Sunshine City IPA	6.8%	7.5
3 Daughters Beach Blonde Ale	5%	7.5
3 Daughters Pineapple Cider	5.5%	7.5
Guinness Stout	4.2%	7
Peroni	5%	7
Smithwicks Irish Red Ale	4.5%	7
Blue Moon	5.4%	7
Mango Cart	5.4%	7
Carlsberg Euro Pale Lager	5%	6
Yuengling Lager	4.5%	5
Miller Lite	4.2%	5
Michelob Ultra	4.2%	5

White Wine

Sparkling, Prosecco	9/36
Rose, Juliette, Provence	10/36
Chardonnay, La Crema	12/48
Pinot Grigio, Borghi	14/56
Pinot Grigio, Chloe	9/32
Riesling, Willamette Valley	10/40
Sauvignon Blanc, Matua*	10/36*
Sauvignon Blanc, Justin	11/44
White Zinfandel, Beringer	8/32
*Wine on Tap, Crafts Available	

Red Wine

Red Blend, Decoy	12/48
Bordeaux, Comtesse	12/48
Cabernet, Decoy	12/48
Cabernet Sauvignon, Uppercut	11/44
Cabernet Sauvignon, Justin	15/60
Merlot, La Capilla	17/54
Merlot, Decoy	12/48
Malbec, Tahuan	12/48
Pinot Noir, J. de Villebois	11/42
Pinot Noir, La Crema	12/48
Red Zinfandel, Alexander Valley	11/42
House Wine Selections	6/24
Cabernet, Merlot, Chardonnay & Pinot Grigio	

Tavern Cocktails

Dirty Bird Martini

Vodka, Olive Juice, Tabasco, Blue Cheese Stuffed Olives. 12

Angry Bird Martini

Tamarind Vodka, Pineapple, Mango, Lemon, Fresh Jalapeno, Chili Lime Rim. 12

Cucumber Melon

Crop Cucumber Vodka, Lime, Watermelon Puree, Prosecco 12

Tropical Rita

Milagro, Orange Liqueur, House Sour, Mango, Pineapple & OJ. 10

Farmer’s Fizz

Hendrick’s Gin, Elderflower, Cucumber Bitters, Mint, Lime, Club Soda. 10

Coconut Mojito

Rum Haven Rum, Fresh Mint, Limes, Club Soda. 11

Paloma

Mijento Blanco, Grapefruit Soda, House Sour 12

Tavern Tea

Lemon Vodka, Unsweet or Sweet Tea, Splash Sour 10

Passionfruit Cooler

Milagro Repo, Chinola Passionfruit, Lime, Agave, Club Soda 12

Bird House Old Fashioned

Michter’s Bourbon, Angostura Bitters, Sugar, Orange Peel & Filthy Cherry. 12

Seasonal Old Fashioned

Ask your server for details 12

Bottles & Cans

Boddington	6
Chimay Blue	9
Corona	5.5
Heineken	5.5
Corona Light	5.5
Heineken 0.0 NA	5
Budweiser	5
Yuengling Lager	4
Bud Light	5
Coors Light	5
Mich Ultra	6
White Claw	6
Miller Lite	4.50
High Noon	7
Paulaner	6
Surfside	6
Left Hand Milk Stout	7

Bourbon/Whiskey/Rye

Angel’s Envy	12
Basil Hayden	12
Bulleit	9
Bulleit Rye	9
Crown Royal	9
Jameson	10
Proper 12	8
Tullamore Dew	8
Jefferson Ocean	16
Knob Creek	11
Makers Mark	9
Michters	9
Michter’s Rye	9
Whistle Pig	15
Piggy Back Rye	10
Woodford Reserve	12
Yellowstone	11
Skrewball	8

Vodka

Belvedere	10
Chopin	10
Crop Cucumber	8
Grey Goose	10
Sobieski	8
Sobieska Citron	8
Ketal One	9
Reyka	8
Tamarind	8
Titos	9

Scotch

Glenfiddich	11
Glenlivet	11
Macallan	15
Chivas Regal	9
J Walker Black	10
Dewars	8
Aberfeldy	10
Laphroaig	12

Rum

Black Seal	7
Bacardi	7
Captain Morgan	7
Kraken Black	8
Kraken Gold	9
Rum Haven	8

Gin

Hendrick’s	10
Tanqueray	9
Bombay Sapphire	9
Bar Hill Honey	10

Tequila

1800 Blanco	9	Azul Ghost	10
1800 Coconut	9	Nosotros Mezcal	11
1800 Reposado	10	Ocho Blanco	9
1800 Añejo	11	Ocho Repo	10
Patron Blanco	9	Ocho Anejo	12
Don Julio 1942	27	Mijenta Cristalino	14
Don Julio Blanco	9	Mijenta Blanco	12
Milagro	10		

Specialty Cocktails

Aperol Spritz

Aperol, Prosecco, Club Soda 12

Sangria

Red or White Sangria 11

Elderflower Spritz

Elderflower, Prosecco, Mint, Lime 12

Pomegranate Spritz

Pomegranate Liqueur, Prosecco, Club Soda 12

Scorpion

Azul Ghost, Ancho Reyes Ancho Chili, House Sour, Hint of Agave, Sliced Jalapeno & Chili Lime Rim. 12

Smoke & Spice

Mezcal, Ancho Reyes Ancho Chili, House Sour, Hint of Agave, Sliced Jalapeno & Chili Lime Rim. 12

Cold Brew In Mexico

Mijentra Cristalino, Borghetti Espresso, Cold Brew 14

Happy Hour

Monday to Thursday, 3 to 6

½ Price Draft Beer, House Wine & Wells.

\$2 Off all other Drinks