



CLASSICS

CLOVER CLUB* | 15

Zephyr Gin, Dry Vermouth, Real Raspberry, Lemon Juice, Egg White

ESPRESSO MARTINI | 15

Pick Your Spirit (+), Averna Amaro, Borghetti Coffee Liqueur

VESPER MARTINI | 15

Tito's Vodka, Plymouth Gin, Cocchi Americano

BOURBON ST. SAZERAC | 15

Rittenhouse Rye, Peychaud's Bitters, Angostura Bitters, Absinthe

PALOMA | 13

Lalo Blanco Tequila, Lime Juice, Grapefruit Soda

TRADER VIC'S MAI TAI | 15

Kuleana White Rum, Smith & Cross Dark Rum, Giffard Orgeat, Bauchant Orange Liqueur, Demerara

VIEUX CARRÉ | 14

WhistlePig Rye, Maison Rouge V.S., Bénédictine

FRENCH MARTINI | 15

Roxx Vodka, Chambord, Pineapple Juice, Lemon Juice, Real Raspberry

DAIQUIRI | 13

Kuleana White Rum, Housemade Rosemary & Thyme Syrup, Lime Juice, Simple Syrup

AMARETTO SOUR* | 14

Old Grand-Dad Bourbon, Disaronno, Lemon Juice, Egg White, Angostura Bitters

CRAFT

LAST MANGO | 15

Jalapeño-Infused Corazón Tequila, Bauchant Orange Liqueur, Ancho Reyes Chile Liqueur, Real Mango, Lemon Juice

MESA'S PORNSTAR | 14

Platinum Vodka, Real Passionfruit, Lemon Juice, Zonin Prosecco

THE BAKER* | 16

Old Grand-Dad Bourbon, Montenegro Amaro, Cinnamon Syrup, Lemon Juice, Egg White

PERCH & PONDER | 15

Roxx Vodka, Lemon Juice, Real Lychee, Belle de Brillet Pear Liqueur

MAIN STREET SPARROW | 15

Maker's Mark 46, Giffard Banane, Allspice Dram, Demerara

LANDING STRIP | 16

Don Q Rum, Illegal Mezcal, Chinola Passionfruit Liqueur, Coco López, Lime Juice, Real Mango

OWL PLAY | 14

Zephyr Gin, Italicus, Real Blueberry, Giffard Orgeat, Lemon Juice, Orange Bitters

WET MY BEAK | 15

Strawberry & Rose Petal-Infused Miles Gin, Huana Guanábana, Agave, Citric, Peychaud's Bitters

TAIL FEATHER | 14

Cucumber-Infused Illegal Mezcal, Mint Syrup, Lime, Soda Water

DEAD CANARY | 15

Smith & Cross Dark Rum, Licor 43, Cold Brew, Coconut

WHISKEY BUSINESS

A GOOD NIGHT'S MISTAKE | 18

Maker's Mark, Amaro Lucano, Housemade Pistachio Orgeat, Coffee Bitters

FLOCKING AROUND IN MESA | 16

Woodford Reserve, Averna, Amaro, Angostura Bitters, Orange Bitters

VELVET WING | 15

WhistlePig Rye, Lemon, Maraschino Liqueur, Heirloom Génépy

BOULEVARDIER | 18

Makers 46, Campari, Housemade Sweet Vermouth

OLD FASHIONED

HOUSE | 13

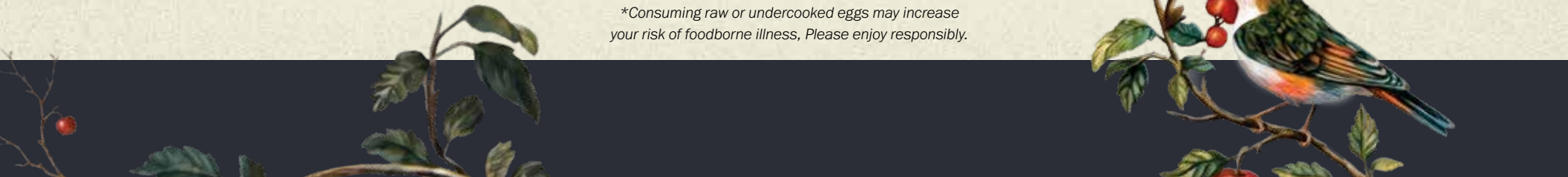
Pick Your Spirit - Bourbon, Rye, Rum, Tequila, Scotch, or Mezcal

UPGRADED | 16

Buffalo Trace, WhistlePig Piggyback Rye, Smith & Cross Dark Rum, El Tesoro Reposado, Monkey Shoulder Scotch, or Illegal Mezcal

HOUSE BARREL-SELECTED BOURBON | 20

**Consuming raw or undercooked eggs may increase your risk of foodborne illness. Please enjoy responsibly.*





BEAK WETTERS

MASCHIO PROSECCO Veneto, IT	9oz 12	Bottle 35	DI SIPIO MONTEPULCIANO D'Abruzzo, IT	9oz 16	Bottle 48
GABBIANO PINOT GRIGIO Delle Venizie, IT	14	40	FOX FARMS PINOT NOIR Willamette Valley, OR	18	54
PETER YEALANDS SAUVIGNON BLANC Marlborough, NZ	15	44	CRUST CABERNET Matchbook Estate Cabernet	14	42
DAOU CHARDONNAY Paso Robles, CA	16	48	FAR NIENTE POST & BEAM CABERNET Napa Valley, CA	25	78
SONOMA CUTRER Sonoma, CA	22	62			

FROM THE KITCHEN

BONE MARROW 18 Parsley Oil, Spices, Grilled Bread Optional Luge 8 each 2 Shots of Bottled in Bond Whiskey	MEATBALLS 14 Ricotta Cheese, Grilled Bread	CHICKEN ALLA VODKA 25 Pancetta, Fresh Mozzarella, Pesto, Broccolini
CHARCUTERIE 16 Italian Antipasti	PAPPARDELLE BOLOGNESE 23 Beef & Pork Ragu, Parmesan	MEDITERRANEAN FARM SALAD 15 Farro, Field Greens, Roasted Artichokes, Cucumber, Tomato, Pickled Red Onions, Feta, House Vinaigrette
FRIED CALAMARI 15 Pickled Fresnos, Fra Diavolo	BRAISED SHORT RIBS 29 Wild Mushroom Risotto, Charred Broccolini	PIZZETTA MARGHERITA 14 Fresh Mozzarella, Basil, EVO
SHRIMP MEDINA 16 Scampi Butter, Red Chili Flakes, Touch of Cream, Grilled Bread	WHIPPED RICOTTA 15 Pistachios, Local Honey, Extra Virgin Oil, Black Pepper, Lemon Zest	PIZZETTA LOMBARDI 17 Mascarpone, Fig, Honey
	SHRIMP OREGANATA 18 Lemon Butter Sauce, Garlic Breadcrumbs	PEPPERONI PIZZETTA 17 Hot Honey, Ricotta, Touch of Sauce
	TRUFFLE FRIES 10 Parmesan, Parsley, Basil Aioli	

SWEETS

TIRAMISU 12 Espresso Soaked Ladyfingers, Sweet Cream	WARM BUTTER CAKE 11 Vanilla Bean Ice Cream	NUTELLA® CHEESECAKE 11 NY Style, Graham Cracker Crust
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HIS-STORY

During the prohibition era of the 1920s, clandestine speakeasies were named after animals that signaled them as safe havens for drinking. The nightingale is a bird that transforms after dark into one of nature's most extraordinary voices. For centuries, poets and wanderers have followed that sound, drawn to wherever it led. During the prohibition era of the 1920s, the speakeasy became its own kind of song whispered between trusted friends and passed along quietly. After years of creating speakeasies with soul and mystery across the valley, we welcome you to a special place where the night comes alive.

Thank you for sharing an evening with us! ~ Michael Merendino

