

# APPETIZERS

Garlic Parm Fries ..... \$7.50  
Beer batter fries tossed in our house garlic parm sauce.

Loaded Fries ..... \$8.75  
Beer batter fries loaded up w/ cheese, house chili, bacon, jalapeños, onion, and sour cream.

Bruschetta ..... \$7.75  
Our own twist on this classic. Covered in shaved parm, balsamic reduction served on toasted rosemary focaccia.

Steamed Clams ..... \$9.75  
Healthy serving of wine steamed wild caught clams. Topped with tomato, onion, and mushroom. Served with garlic butter.

Potato Skins ..... \$7.25  
Topped off with crisp bacon, cheese blend & a lil bit of spice! Served with sour cream.

**Pulled Pork ..... Add \$2.00**

Arancini ..... \$7.25  
Flavored risotto, stuffed with our house five cheese blend. Then rolled in breadcrumbs and deep fried. Served with our own Bird sauce.

Quesadilla ..... \$7.00  
Stuffed with black olives, tomatoes, slivered onions and a three cheese blend melted to perfection. Served with lettuce, jalapenos, salsa and sour cream.

**Chicken, steak, or shrimp ..... Add \$3.75**

Portobello Mushroom Strips ..... \$6.50  
Grilled or fried. Marinated mushroom strips cooked to your liking. Served with a house BBQ ranch dipping sauce.

Meat, Cheese, and Fruit Platter .. \$11.50  
Goat cheese, hummus, hard salami, grapes, and apples served with warm focaccia and ciabatta breads.

Basket Of: ..... \$6.00  
Beer batter fries, onion rings or sweet potato fries.

# SIDES

Beer Batter Fries ..... \$3.25

Beer Batter Onion Rings ..... \$3.25

Sweet Potato Fries ..... \$3.25

Salt Potatoes ..... \$3.25

Garlic Smashed Potatoes ..... \$3.25

Carrot Parsnip Fries ..... \$3.25

Macaroni Salad ..... \$3.25

Napa Slaw ..... \$3.25

Summer Salad ..... \$3.25

Side Salad ..... \$3.25

Soup of The Day Cup \$3.25 / Bowl \$5.50

Angrybird Chili Cup \$3.25 / Bowl \$5.50

ALL BURGERS, SANDWICHES, AND WRAPS COME WITH A PICKLE AND CHOICE OF SIDE.

# BURGERS

All burgers are third pound hand-pressed certified angus. Served with lettuce, tomato, and onion. Substitute our turkey burger or marinated portobello cap for any burger at no extra cost.

**Bison is available ..... Add \$1.50**

All American Burger ..... \$7.75

Juicy grilled to your liking. Served on a garlic toasted brioche roll.

**Cheese ..... Add \$.75**

BBQ Bacon Burger ..... \$9.75

This thing is a beast! Big ol' burger covered with beer battered onion rings, bacon, cheddar, and smothered in our house honey bourbon BBQ!

The Early Bird ..... \$9.00

Topped with a fried egg cooked to your liking and our own bacon jam! American cheese tops this winner.

Black'n Bleu Burger ..... \$9.00

Our own cajun seasoning and a nice smoky bleu cheese gives a great kick to this classic burger.

O'Leary Burger ..... \$9.00

Sauteed mushrooms, swiss, and balsamic reduction on this house favorite!

# WRAPS

Buffalo Chicken Wrap ..... \$8.25

Crispy chicken tossed with mild sauce, crumbly bleu cheese, tomato, lettuce, and bleu cheese dressing.

Chicken Bacon Ranch Wrap ..... \$8.25

Crisp bacon and chicken with tomato and lettuce.

Chicken Bruschetta Wrap ..... \$8.75

Grilled marinated chicken breast with house made bruschetta, spring mix, shaved parm, and balsamic reduction.

B.L.T. Wrap ..... \$7.00

Crispy bacon, lettuce, vine ripe tomato, and mayo.

Smoked Cubano Wrap ..... \$9.25

Pulled pork, thin sliced ham, dill pickle, swiss, and our house Carolina BBQ sauce.

California Wrap ..... \$7.75

Mixed greens with black beans, avocado, mexicorn, salsa and cheddar jack cheese.

Basket  
fingers      Clams  
shrimp  
scallops

# TRASH PLATTER

Beer Battered Fries, housemade mac salad, angrybird chili, onions, ketchup, mustard and hot sauce.

Hoffman Hot Dog ..... \$8.25

Hamburger ..... \$8.75

Cheeseburger ..... \$9.25

**Blackened ..... Add \$.75**

Cheesesteak ..... \$10.25

Pulled Pork ..... \$9.75

# SALADS

## Dressings

Italian	Balsamic Vinaigrette	Ranch
Bleu Cheese	Thousand Island	BBQ Ranch
French	Raspberry Vinaigrette	Caesar
Greek	*House Almond Vinaigrette*	Pepper Parm
	Strawberry-Champagne Vinaigrette	

**\*Add Chicken, steak, or shrimp for \$3.75**

Caesar Salad ..... \$8.75

Traditional caesar with shredded parm and homemade croutons tossed with romaine lettuce and caesar dressing.

Greek Salad ..... \$9.75

Mixed greens with tomatoes, Kalamata olives, feta, red onion, cucumber, bell pepper and croutons. Served with a side of hummus and rosemary focaccia.

Buffalo Chicken Salad ..... \$9.25

Mixed greens topped with tomato, crumbly bleu cheese, celery, buffalo chicken strips and croutons. Served with bleu cheese dressing.

Warm Spinach Salad ..... \$9.25

Baby spinach wilted and tossed in a warm bacon-dripping balsamic dressing with onion, bacon, and mushroom. Topped with boiled egg and shredded parm.

Spinach Salad ..... \$9.25

Baby spinach topped with feta, candied walnuts, and our house strawberry-champagne vinaigrette. Served with goat cheese and crostini.

Steak Salad ..... \$10.75

Chopped romaine topped with tomato, cucumber, carrot, caramelized onion, sauted mushrooms, crumbly bleu cheese, grilled beef brisket and a roasted garlic bulb. Served with toasted ciabatta.

Cobb Salad ..... \$9.75

Mixed greens with ham, turkey, cheddar, tomato, onion, cucumber, carrots, avocado, eggs, and bacon.

Southwest Salad ..... \$10.50

Mixed greens topped with mexicorn, avocado, cheddar cheese, onion, black beans and tomato. Topped with grilled marinated chicken, tortilla strips, and a house ranch BBQ dressing.

# STUFF

Grilled Marinated Chicken Breast ..\$9.00  
Char grilled and served on a toasted focaccia with lettuce, tomato, and mayo.

Pulled Pork ..... \$9.75

Big ol' pile of house smoked pork butt. Served on a garlic toasted brioche roll and topped with cheddar and our blackberry BBQ sauce.

Cheesesteak ..... \$9.00

Grilled flat steak topped with sauteed sweet peppers, onions, mushrooms, and american cheese on a toasted soft roll.

Beef Brisket Sandwich ..... \$10.25

House smoked brisket served on a toasted soft roll and covered in our own smoky Jack Daniel BBQ sauce.

# SANDWICHES

All sandwiches are served with a pickle and your choice of a side.

The Silverbird ..... \$9.00

Turkey, ham, bacon, swiss with lettuce, tomato, and mayo on a ciabatta roll.

American Flamingo ..... \$9.00

Red Osier beef on wick with our signature brioche kimmelweck roll and house horseradish aioli.

Flameback Woodpecker ..... \$9.00

Buffalo or Hot BBQ chicken with signature cheese blend on a panini.

White-winged Woodpecker ..... \$9.00

Thinly sliced ham and turkey, with melted american and provolone cheese and whole grain mustard on a panini.

Dodo Bird ..... \$9.00

Meatballs in red sauce with our signature cheese blend on a toasted soft roll.

Peregrine Falcon ..... \$9.00

Roast beef, red onion, mushroom, and cheddar topped with a horseradish mayo and honey mustard on a rosemary focaccia.

# CHICKEN WINGS

## A Full DOZEN Wings!

Tossed in one of our house made sauces or dry rubs. Naked, Breaded, Charred, Smoked, or Boneless.

**\$10.25 / Dozen**

## Sauces:

Mild, Medium, Hot, Honey Bourbon BBQ, Honey Garlic, Golden, Sweet and Sassy, Garlic Mild, Garlic Medium, XXX Hot, Smoky Jack Daniels BBQ, Teriyaki, Spicy BBQ, Garlic Parm, Carolina BBQ, Cherry Poppin' Daddy, Blackberry BBQ, **ROJO DIABLO (Add \$1.50 + Sign Waiver)**

## Dry Rubs:

Creole, Caribbean Jerk, Chipotle Cumin, Spicy Chili

Chopped romaine topped with tomato, cucumber, carrot,

# WOOD FIRED PIZZA

## Specialty Pizzas

**Small (12") Large (16")**

Silverbird Supreme ..... \$18 \$22

Red sauce, cheese blend, sausage, pepperoni, green peppers, onions, mushrooms, and black olives.

Birds of Paradise ..... \$18 \$22

Garlic oil, cheese blend, sliced tomatoes, mushroom, red onion, roasted red peppers, green peppers, black olives, broccoli, banana peppers, and spinach.

Red Rooster ..... \$18 \$22

Buffalo or BBQ Hot chicken, garlic oil, roasted red peppers, cheese blend, and crumbly bleu cheese.

Phoenix ..... \$18 \$22

Garlic oil, balsamic reduction, cheese blend, feta, tomato, spinach, black olives, red onion, and fresh basil.

Brazilian Macaw ..... \$18 \$22

Sweet and spicy red sauce, cheese blend, chicken, green peppers, red onions, and coconut flakes.

Thunderbird ..... \$18 \$22

Garlic butter, cheese blend, bacon, chicken, pepperoni, crumbly bleu cheese, horseradish, jalapeño, and lemon.

Crested Caracara ..... \$18 \$22

Chipotle ranch, cheese blend with cheddar, tomato, jalapeño, chicken, cilantro, and lime.

Irish Lapwing ..... \$18 \$22

Garlic oil, cheese blend with feta, bacon, tomato, potato, seasoned with sage, rosemary, and lemon.

Red-Billed Streamtail ..... \$18 \$22

Red sauce, cheese blend, Caribbean jerk chicken, ham, pineapple, and roasted red peppers.

White Wagtail ..... \$18 \$22

Garlic oil, cheese blend with ricotta, white mushrooms, and truffle oil.

## Build Your Own

Small Pie (12") ..... \$10

**Toppings ..... Add \$1.50 Each**

Large Pie (16") ..... \$12

**Toppings ..... Add \$2 Each**

## By The Slice

Single Slice ..... \$1.50

Two Slice Special ..... \$4

Two slices with 16 oz. Italian Soda

**Toppings ..... Add \$0.25 Each**

**No more than 3**

## Topping Choices:

Spinach	Plum Tomatoes	White Mushrooms
Jalapeño Peppers	Broccoli	Roasted Red Peppers
Pesto	Pepperoni	Pineapple
Red Onion	Italian Sausage	Roasted Garlic
Crumbly Feta	Bacon	Balsamic Reduction
Crumbly Bleu Cheese	Ham	Garlic Olive Oil
Cheddar Cheese	Black Olives	Meatballs x2
Ricotta Cheese	Banana Peppers	Buffalo Chicken x2
Romano Cheese	Green Peppers	Baby Shrimp x2
	Artichokes	

# DESSERTS

Brownies ..... \$2.25

Cookies ..... \$1.63

Muffins ..... \$1.63

Deep Fried Oreos ..... 3 / \$2

Cheesecake by The Slice ..... Inquire

Other Pastries & Desserts ..... Inquire



# BEVERAGES

## Italian Sodas Syrup & Soda Water

Tall (12 oz.)	\$2.31
Grande (16 oz.)	\$2.55
Venti (20 oz.)	\$3.01
Big Bird (24 oz.)	\$3.70

### Recommended Specialty Flavors

Peaches & Cream	Silverbird Organic Cola
Cherry Amaretto	Lemon Pie Cupcake
Blueberry Cheesecake	Pistachio Vanilla
Raspberry Lime	Strawberry, Kiwi, Banana

### Pure Cane Sugar Syrup Flavors

Agave Nectar	Cranberry	Melon
Almond	Crem De Coa Coa	Mojito
Almond Roca	Eggnog	Amaretto
English Toffee	Peach	Grape
Peanut	Banana	Grenadine
Peppermint	Blackberry	Guava
Pineapple	Blueberry	Hazelnut
Bubble Gum	Irish Cream	Pumpkin Pie
Butter Pecan	Kiwi	Raspberry
Butter Rum	Lemon	Rootbeer
Butterscotch	Lemongrass	Strawberry
Caramel	Lemon Pie	Tiramisu
Cheesecake	Lime	Marshmallow
Chestnut	Macadamia Nut	Toffee Crunch
Cherry	Mandarin Orange	Vanilla
Chocolate	Mango	French Vanilla
Chocolate Mint	Maple	Watermelon

**BOLD RED OPTIONS ARE ALSO AVAILABLE AS  
A SUGAR FREE SYRUP EXTRACT (NO SWEETENERS)**  
White Chocolate (Only Available In Sugar Free)

### Monin Iced Tea

**Extra Tea Bag(s) ..... Add \$1.00**

Tall (12 oz.)	\$2.31
Grande (16 oz.)	\$2.55
Venti (20 oz.)	\$3.01
Big Bird (24 oz.)	\$3.70

### Fruit Smoothies

Tall (12 oz.)	\$3.47
Grande (16 oz.)	\$4.22
Venti (20 oz.)	\$4.97

### Ingredients

Piña Colada	Mango	Banana
Caramel	Peach	Raspberry
White Chocolate	Mixed Berry	Strawberry
Pumpkin Pie	Cherry Pomegranate	Mocha
	Latte	

### Specialty Drinks (Hot or Cold)

Tall (12 oz.)	\$3.14
Grande (16 oz.)	\$4.47
Venti (20 oz.)	\$5.47

### Jungle Jazz

Banana and Chocolate

### Snickers Bar

Hazelnut, Caramel, & Chocolate

### Raspberry Truffle

Raspberry & White Chocolate

### Joy of Almond

Almond, Coconut, & Chocolate

### Black Forest

Cherry & Chocolate

### H-Bar

Toffee & Chocolate

### Almond Roca Mocha

Almond Roca & Chocolate

### Pistachio

Pistachio and Vanilla

### Lemon Pie Cupcake

Lemon Pie & Cupcake

### Peppermint Patty

Peppermint & Chocolate

### Rocky Road

Almond, Marshmallow,  
& Chocolate

### S'mores

Marshmallow, Gingerbread,  
& Chocolate.

### Blueberry Cheesecake

Blueberry & Cheesecake

### Organic Tea

**Extra Tea Bag(s) ..... Add \$1.00**

Tall (12 oz.)	\$1.50
Grande (16 oz.)	\$1.50
Venti (20 oz.)	\$1.50

### Chai Tea Latte

**Spiced Black Tea With Steamed  
Milk & Vanilla Syrup**

Tall (12 oz.)	\$2.77
Grande (16 oz.)	\$3.70
Venti (20 oz.)	\$4.63

### Lattes & Cappuccinos

Tall (12 oz.)	\$2.64	\$3.14
Grande (16 oz.)	\$3.80	\$4.47
Venti (20 oz.)	\$4.63	\$5.47
Big Bird (24 oz.)	\$6.02	\$7.36

**Extra Shot ..... Add \$ .70**

**Substitute Almond Milk (Per Size) ..... Add \$ .30**

### Espresso Drinks

Espresso	\$1.62	\$2.08
Espresso Americano	\$1.62	\$2.08
Espresso Compana	\$1.62	\$2.08

Espresso Macchiato \$1.62 \$2.08

### Regular Brewed Coffee CUP/CONTAINER SIZES

TALL	GRANDE	VENTI	BIG BIRD	AIR POT	BY THE POUND
12 OZ.	16 OZ.	20 OZ.	24 OZ.	96 OZ.	POUND

### "DAILY HOUSE BREW" COLOMBIAN (REGULAR OR DECAF)

TALL	GRANDE	VENTI	BIG BIRD	AIR POT	BY THE POUND
\$1.72	\$2.18	\$2.55	\$3.25	\$14.00	\$11.98

### Steamers

**Hot Chocolate With Steamed Milk**

Tall (12 oz.)	\$2.40
Grande (16 oz.)	\$3.47
Venti (20 oz.)	\$4.47
Big Bird (24 oz.)	\$5.47

### "COFFEE OF THE DAY" FLAVORS

#### DARK VELVET BLEND

TALL	GRANDE	VENTI	BIG BIRD	AIR POT	BY THE POUND
\$1.86	\$2.32	\$3.01	\$3.56	\$14.00	\$11.98

#### MEXICAN ORGANIC

TALL	GRANDE	VENTI	BIG BIRD	AIR POT	BY THE POUND
\$1.86	\$2.32	\$3.01	\$3.56	\$16.00	\$13.98

#### TRUE MOCHA JAVA

TALL	GRANDE	VENTI	BIG BIRD	AIR POT	BY THE POUND
\$2.08	\$2.55	\$3.24	\$3.70	\$18.00	\$16.98

#### CLOUD FOREST BLEND

TALL	GRANDE	VENTI	BIG BIRD	AIR POT	BY THE POUND
\$2.08	\$2.55	\$3.24	\$3.70	\$18.00	\$16.98

#### ICED COFFEE (REGULAR OR DECAF)

TALL	GRANDE	VENTI	BIG BIRD	AIR POT	BY THE POUND
\$1.86	\$2.32	\$3.01	\$3.56	\$16.00	-----



GOOD FOOD, GOOD PEOPLE,  
GOOD TIMES!



## TO-GO MENU

**133 East Elm Street  
Penn Yan, New York 14527  
(315) 536 - 5892**

### Hours of Operation:

Sun	11:00am - 9:00pm
Mon-Thu	11:00am - 9:00pm
Fri-Sat	11:00am - 10:00pm

### We deliver within a 5 mile radius

CRAFT BEER GROWLERS AVAILABLE FOR DELIVERY WITH PHOTO ID

Sun-Sat	11:00am - 2:00pm
Sun-Thu	5:00pm - 8:30pm
Fri-Sat	5:00pm - 9:30pm



@ SILVERBIRD ESPRESSO

