



Cuisine & Cocktail Service

Relax... Savor... Sip Slow... Enjoy.





Sipping Pretty...



*at the
Best Seat In Town*

CATBIRD CUISINE



Cocktail Companions

Bread and Butter | 17

spiced nuts, smoked olives, marinated feta,
ramp sabayon, TX olive oil pita

Popcorn Cauliflower | 11

ras el hanout, cilantro salt, Vadouvan aioli

Burnt End Hummus | 15

tahini, parsley salsa verde, tallow pita

Baba Ghanoush | 11

TX pecan-red repper relish, farmer's crudite

Fattoush Chopped Salad | 12

David's little gem lettuce, tomato, cucumber,
radish, pita chips, pomegranate dressing

Bravas Fries | 9

spicy ketchup, garlic aioli, chives

Crispy Halloumi | 16

sumac strawberries, pickled onion,
black sesame brittle, vertigrow frisée

*Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness*

CATBIRD CUISINE



Cocktail Companions

Shawarma Spiced Lamb Lollipops | 29

herbed chickpea cake, Greek yogurt zhoug

Flanken Beef Ribs | 26

charred spring onion, sweet potato tahini

Bell Pepper Glazed Shrimp | 19

smoked tomato tabbouleh, green chermoula

Harissa Marinated Chicken Shashlik | 21

sumac onions, ranch pickles, dill pollen tzatziki

Bris-Kabob | 23

smoked brisket, grilled peppers, summer squash, pomegranate BBQ sauce

Dessert

Sesame Chocolate Budino | 11

dark chocolate custard, blackberry, aerated honey

Brioche Bread Pudding | 11

labneh frozen yogurt, anise syrup

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Catbird Classics



The Catbird | 21

Tequila Ocho Reposado, Aperol, lemon, grapefruit foam



Nitro Espresso Martini | 21

Grey Goose, Coffee Liqueur, cold brew, Irish cream foam



Wolf of Elm Street | 21

Maker's Mark "Catbird Vol. 1," Disaronno, lemon, red wine



Bad Bunny | 21

Illegal Mezcal, grilled pineapple, orgeat, lime

Bright & Refreshing



Birkin Breeze | 18

Bacardi 8, Plantation Pineapple, coconut, blue curaçao



Smash | 18

Balcones Single Malt, lemon, thyme housemade strawberry rhubarb jam



Jalisco Backbeat | 18

Tres Generaciones Blanco, jasmine, agave, Fever Tree grapefruit



Bec's Knees | 18

Fords Gin, Yellow Chartreuse, honey, lemon

Exotic & Adventurous



Sweet Pea | 18

cucumber vodka, sweet pea,
lemon, mint



Pulpable Love | 18

Botanist gin, Greenbar Poppy
Amaro, tangerine, honey



Melonball | 18

Herradura Ultra, melon, rosemary,
Fever Tree ginger ale



Shiso Fine | 18

shiso infused Desolas mezcal,
yuzu, ginger, Fino sherry

Bad and Bourgeois

table service only, while supplies last



Young Money | 50

Clase Azul Gold, Espresso, Agave,
Irish Cream foam



The Black Card | 50

olive oil washed Beluga,
vermouth blend, orange bitters,
caviar stuffed olives



New Money | 50

Patron El Cielo, clarified lime juice,
agave, Gran Marnier, caviar



Old Money | 50

Woodford Reserve Double Oaked,
Hennessy XO, Lo-Fi Sweet Vermouth,
bitters

Dessert Cocktails



Nitro Carajillo | 18

Licor 43, bourbon, cold brew



Doin' Too Matcha | 18

Titos, macadamia liqueur, matcha, oat milk



El Padrino | 18

Brown Butter Socorro Reposado, amaretto, vanilla

Bright-eyed & Booze-free



Girl With a Pearl | 15

Strawberry, lemon, Lyre's Dry London Spirit



Faux Swizzle | 15

Strawberry, vanilla, lime, pineapple



Jungle Bird | 15

Ritual Zero Proof Rum Alternative, Lyre's Italian Aperitif, pineapple, coconut

Feel like keeping it simple?

Ask your server about our non-alcoholic beer options.

Catbird



Make It An Evening

Keep the celebration going when you order two cocktails + a room key.

Ride the elevator home, courtesy of Catbird.

🍸 Ask your server for details... 🍸

