

BLUEBIRD



LONDON

Aperitivo Hour

APERITIF COCKTAILS

Negroni on Draft – 14 / to share 75

Nolets Silver Gin, Caffo Bitter, Antica Torino Vermouth

Classic Spritz - 14

Contratto Aperitif, Cava, Fever Tree Club Soda

The Spicy Spritz – 14

Veuve Clicquot Rich, Jalapeño, Lime

Ketel One Botanical and Fever Tree Club 14

Grapefruit and Rose, Cucumber and Mint, or Peach and Orange Blossom

BITES

Smoked almonds – 6

Greek olives – 7

Cheese straws – 8

montgomery cheddar, puff pastry

Sipsmith Gin cured salmon – 12

dill, mustard, cucumber, herb mayo

Crudités – 9

heirloom raw vegetables, whipped goats' cheese

Tempura shrimp – 16

jalapeño aioli

Brooklyn cured charcuterie– 24

Pickles, grilled sourdough

Warning: consuming raw or undercooked meats, eggs, poultry, or seafood may increase your risk of foodborne illness. Please contact your waiter if you require any information regarding allergies or intolerances.
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