



COCKTAILS



**Bottomless
Mimosas**
\$25



Bloody Mary / \$12
Titos, Zing Zang Mix,
Dodo's garnish



Thirst Trap / \$13
Gray Whale, Chateau,
lemon juice, simple
syrup, muddled
Cucumber, cucumber
garnish



Wakeup Call / \$14
Blanco Tequila, Mr.
Black Coffee Liqueur, and
cream



Morning Wood / \$14
Fighting Cock, Screwball,
strawberry jam, lemon
juice, strawberry garnish



Rehab Rx / \$13
Bacardi, coconut water,
pineapple syrup, aperol,
dried pineapple



Paloma / \$12
Bandido Blanco, Fever Free
Grapefruit, lime, tajin

Veuve Clicquot
\$99 / Bottle



SHAREABLES

Blooming Onion / \$15
Served with house-made fancy sauce.

Classic Mac / \$15
Fresh Sonoran pasta, white cheddar,
smoked mozzarella, breadcrumbs (V)

Wingin' it / \$15
Bone-In dry rub double-fried, buffalo
or Thai chili black pepper ranch (GF)

House Cut Frites / \$15
Our classic fries, with salt and pepper
blend.

BRUNCH

Honey Butter French Toast / 15
Japanese milk bread | House made
Brown Sugar Honey Butter | Salted
Caramel Drizzle | Vanilla Ice Cream

California Breakfast Burrito / 13 (GF)
Scrambled eggs | Bacon | Sausage |
Frites | White Cheddar | Avocado |
Dodo Hot Sauce | House tortilla

Breakfast Sammy / 12
Brioche bun | Sausage or bacon |
Tomato | White Cheddar | Two Eggs

Club Clucker Wrap / 17
Grilled Chicken | Bacon | Lettuce |
Tomato | Avocado | Honey Mustard |
Garlic Aioli | Wrap

OG / 17
Crispy Chicken | Honey mustard |
Lettuce | Tomato | House Pickles |
Brioche Bun

All-American Wagyu / 18
Wagyu Chuck Burger | American
Cheese Smash Onions | House
Pickles | Fancy Sauce

Add BLT / \$3 Bacon | Lettuce | Tomato (Sub for Impossible
Burger Patty)

Croissant Benedict / 18
Flakey croissant | Bacon | White cheddar |
Tomato | Chive | Paprika

Homestead Granola & Yogurt / 12
Creamy greek yogurt | House Granola
with toasted oats, nuts, & seeds | Honey
drizzle | Mint & seasoned fruit

Biscuits & Gravy / 13
Fresh baked cheddar chive drop biscuits |
House fennel sausage gravy | Two eggs
your way | Dodo Hot Sauce

Steak & Eggs / 24 *
10oz Wagyu NY Strip | Two eggs your
way | Toast or Fruit

Avocado Toast / 14
Sourdough toast | Smashed avocado |
Dodo Butter | Egg your way | Everything
Bagel Seasoning

Dirty Martini Deviled Eggs / 15
Pasture raised eggs | Olive brined whip |
Green Olive | Pimento | Dill | Paprika

Simple Salad / 8
Farmers blend | Herbs | Citrus Vinaigrette
(add chicken 7 / shrimp 10 / steak 10)



DODO BIRD

KITCHEN + COCKTAILS

NON-ALCOHOLIC

Coke, Diet Coke, Sprite, Ginger Ale	\$4
Iced Tea or Hot Tea	\$4
Espresso - Single or Double	\$4/6
Americano	\$6
Panna Still Water 500ml	\$5
Pellegrino Sparkling Water 500 ml	\$5
RedBull Classic, SF, or Blue Edition	\$5

BEER

Angry Orchard	\$7
Coors Banquet	\$5
Coors Light	\$6
Guinness	\$8
Heineken N/A	\$7
High Noon Pineapple	\$8
High Noon Watermelon	\$8
Michelob Ultra	\$6
Miller Lite	\$7
Oskar Blues Dale's Pale Ale	\$8
Pacifico	\$8
SanTan Hefeweizen	\$7
Scottsdale Blonde	\$7
White Claw Seltzer	\$7
Two Hearted IPA	\$7

A LA CARTE

Bacon/Sausage	\$7
Fruit Cup	\$7
Parfait	\$7
Turkey Bacon	\$7

MOCKTAILS

Berry & Coconut Refresher	\$7
Lemonade + Basil Soda	\$7
Pineapple Ginger Cooler	\$7

(V) Vegetarian | (GF) Gluten-Free Option
Available. Please inform your server of
any allergies or dietary preferences.

*Consuming raw or
undercooked meats, poultry,
seafood, shellfish, or eggs may
increase your risk of foodborne
illness, especially if you have
certain medical conditions.

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