

Blackbird Tavern

41958 5th St 92590-2710 · +19516999150 · Updated: Jan 14, 2026

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LET'S GET STARTED 7

Island Style Ahi Nachos	\$14.00
fresh diced ahi tuna, pineapple-mango salsa, jalapeno, cilantro crema, served on wonton chips	
Bacon Poutine	\$17.00
french fries, roasted chicken velouté, wisconsin white cheese curds, roasted slab bacon and pickled red onion	
Loaded Seasonal Hummus	\$15.00
scratch-made hummus, topped with kalamata olives, tomatoes, cucumber and feta served with fresh pita	
Brussels Sprouts	\$15.00
crispy brussels sprouts tossed in mustard aioli, crispy capers and shallots and a farm egg	
Roasted Cauliflower Mushroom Soup	\$13.00
oregano, garlic oil drizzle and grilled bread	
Elote Street Corn Skillet	\$13.00
roasted corn, black beans, hatch chilis, spicy mayo, pepper jack cheese and smoked paprika served with toasted bread	
Korean Style Potstickers	\$14.00
with pork, green onion, cilantro and ginger with a sesame-chile dipping sauce	

GREENS & THINGS 3

Thai Salad*	\$16.00
julienne veggies, napa cabbage, crispy wontons, chopped peanuts, tender shredded chicken and peanut soy vinaigrette	
Southwest Caesar Salad	AVAILABLE OPTIONS
roasted corn and tomato with black beans, jicama, avocado, tortilla strips tossed with chipotle caesar dressing	
	\$14.00
	Add Chicken: \$4.00
Caramelized Peach and Meyer Lemon Salad	\$14.00
spring mix, caramelized peach, meyer lemon segments, shaved parmesan, crushed pecan, aged red wine vinaigrette	

HAND-HELDS 6

Blackbird Burger	\$18.00
house blend ground chuck, crispy onions, american cheese, bacon jam, tomato marmalade, brioche bun	
Chicken Katsu Sandwich	\$16.00
panko breaded chicken, blackbird tonkatsu sauce, pickled onion, asian citrus slaw, sesame seed roll	

Caprese Panini **\$17.00**

fresh mozzarella, roasted tomatoes, basil, pesto aioli and tender roasted chicken on a toasted torpedo roll

Tuscan Pulled Pork Sandwich **\$16.00**

herb marinated braised pork shoulder with Kalamata olive, roasted eggplant spread, roasted peppers and herb puree drizzle served on a brioche roll

Butternut Squash Flatbread **\$18.00**

butternut squash puree base, goat cheese, caramelized onions, prosciutto, honey drizzle (no sides included)

Turkish Flatbread **\$18.00**

spiced ground beef with cilantro / mint / parsley herb sauce, roasted red peppers and feta cheese (no sides included)

MAINS 3

Fried Chicken Curry **\$24.00**

buttermilk fried chicken, scallion-cilantro lime rice, spicy coconut green curry and a maple drizzle

House Maple Brined Pork Chop **\$29.00**

12 oz double bone in pork Chop served with caramelized peach on winter root vegetable puree and apple cider gravy

Roasted Mushroom Risotto with Jumbo Shrimp **\$24.00**

arborio rice cooked with white wine, mascarpone, vegetable stock, roasted crimini mushrooms and parmesan cheese served with 5 Jumbo tail on shrimp

LET'S BEGIN 5

Brussels Sprouts

Our famous crispy Brussels Sprouts with crispy Shallots, fried Capers, Mustard Aioli and a farm fresh Egg

Loaded Hummus

garlic hummus loaded with chickpeas, tomatoes, kalamata olives, cucumber and feta with red wine vinaigrette

Short Rib Fries

braised short ribs, hand cut fries, cheddar fondue, pickled red onion and fresh cilantro

Sticky Wings

crispy chicken wings, tossed in lemon, ginger, garlic apricot glaze, chicago style giardiniera

Pretzel Bites

GOOD THINGS GROWING 2

Garden Spinach

Thai Chicken Salad

BRUNCH CLASSICS 6

B&E

2 farm eggs, thick cut bacon, house potatoes, sourdough toast

Short Rib Hash

braised short ribs, onions, peppers, potatoes, poached eggs, red eye gravy, sourdough toast

Blackbird Bennie

poached eggs, crispy bacon, roasted tomato, crispy potato, chive hollandaise, sourdough toast

Steak & Eggs

marinated and grilled beef tenderloin, 2 eggs your way, house potatoes, sourdough toast

All American Burger

ground chuck, crispy onions, american cheese, bourbon bbq sauce, garlic aioli, Choice of fries or fresh greens

Chicken & Waffles

brined chicken, bacon and cheddar waffle, pure maple syrup, chicken veloute

BOTTOMLESS MIMOSAS 1

Bottomless Mimosas

Choice of Orange Juice, Raspberry Lemon, Peach Nectar