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# DAILY SPECIALS

**\$6 Coors Banquet Beer**  
All Day Every Day

**HAPPY HOUR M-F 3-6PM**

1/2 Off Traditional Wings  
1/2 Off Select Pitchers of Beer



## MONDAY

All You Can Eat Wings \$26.95  
6pm-close



## TUESDAY

All Day  
Happy Hour



## WEDNESDAY

1/2 Off Boneless Wings  
6pm-close



## THURSDAY

\$7 Assorted Cutwater Cans  
6pm-close



## FRIDAY

Happy Hour  
3-6pm



## SATURDAY & SUNDAY

\$5 Mimosa  
\$15 Bottles of Champagne  
\$30 Buckets of Domestic Beer Bottles  
and White Claw  
\$35 Buckets of High Noon

\*All specials are for dine-in only



# HOUSE SPECIALTY COCKTAILS

## **DIRTY MAI TAI \$12**

Cutwater White Rum, pineapple juice, orange juice, grenadine, a Myers Dark Rum Float with an orange and cherry garnish

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## **ISLAND OF MISFITS \$12**

Skrewball Peanut Butter Whiskey, Meyers Dark Rum, Coco Lopez Cream of Coconut, orange juice, and pineapple juice



SKREWBALL

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## **ELDERFLOWER GIN COLLINS \$12**

Cutwater Gin, St. Germain Elderflower liquor, lemon juice & soda water

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## **DIRTY MARTINI \$13**

Titos Vodka or Hendriks Gin, olive juice with a two-olive garnish

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## **DIRTY MICHELADA \$9**

Dos XX Lager, Clamato juice, fresh lime juice, Tajin salted rim over ice

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## **HIGH WEST OLD FASHIONED \$15**

High West Whiskey Old Fashioned with bitters, luxardo cherry and orange peel





# MARGS & MEZCAL

## HOUSE \$10

Mi Campo Blanco Tequila, triple sec,  
fresh lime juice, lime wheel garnish

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## TOP SHELF \$14

Cutwater Blanco Tequila, Cointreau,  
fresh lime juice, splash OJ, Grand Marnier float,  
lime wheel & orange wheel garnish

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## PRICKLY PEAR \$12

Mi Campo Blanco Tequila, triple sec, agave,  
prickly pear puree and lime juice

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## GHOST \$12

Tanteo Habanero Tequila, Grand Marnier,  
fresh lime juice, splash pineapple juice,  
Tajin salted rim, lime wheel  
& jalapeno garnish



# MULES

## MOSCOW \$12

Tito's Handmade vodka, fresh lime juice,  
bitters, ginger beer, lime wheel garnish

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## CUCUMBER MINT \$12

Kettle One Cucumber Mint vodka, ginger  
beer, fresh lime juice, angostura bitters,  
lime wheel & mint sprig garnish

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## IRISH \$12

Jameson, fresh lime juice, bitters,  
ginger beer, lime wheel garnish

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## MEXICAN \$12

Mi Campo Reasado tequila,  
fresh lime juice, ginger beer, lime  
wheel & jalapeño garnish





## **WATERMELON \$12**

Correlejo Reposado Tequila, watermelon cordial,  
fresh lime juice, splash pineapple,  
lime wheel & cherry garnish

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## **SKINNY \$12**

Correlejo Blanco Tequila, fresh lime juice,  
light agave nectar, lime wheel garnish

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## **MEZCAL MANGO \$13**

Cutwater Mezcal, mango puree,  
agave and fresh lime juice

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## **MEZCAL COCKTAIL \$13**

Cutwater Mezcal, Coco Lopez  
Cream of Coconut & lime juice

# **KICK OFF THE DAY RIGHT**

## **BLOODY MARY \$12**

Tito's vodka, Cutwater  
Spicy Bloody Mary mix,  
Tajin salted rim and  
a celery stalk

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## **BREAKFAST DRINK \$13**

Champagne,  
St. Germain Elderflower  
liquor & orange juice  
over ice

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## **MIMOSAS \$7**

Champagne with OJ,  
pineapple or cranberry juice.  
Upgrade to prickly pear or  
mango puree for \$1

## **SKREWBALL COLD BREW MARTINI**

**\$12**

Skrewball Peanut Butter  
Whiskey, Bailey's,  
Cold Brew with a  
partially salted rim



## **SKREWBALL**

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## **COLD BREW CHIP SHOT**

**\$12**

Tuaca liqueur,  
Kahlua Coffee liqueur and  
Cold Brew over ice

## VODKA

Grey Goose \$11  
Ketel One \$10  
Ketel One  
Cucumber Mint \$10  
Svedka \$8  
Svedka Citron \$8  
Svedka Raspberry \$8  
Svedka Vanilla \$8  
Titos \$10

## GIN

Hendricks \$11  
Tanqueray \$9  
Bombay Sapphire \$10  
Cutwater Gin \$8

## RUM

Bacardi \$9  
Captain Morgan \$9  
Malibu Coconut \$9  
Sailor Jerry \$10  
Myers Dark \$10  
Mount Gay XO \$13  
Cutwater Rum \$8

## TEQUILA

Milagro Silver \$9  
Don Julio Blanco \$14  
Don Julio Reposado \$15  
Don Julio Anejo \$16  
Don Julio 1942 \$30  
Casa Amigo Reposado \$13  
Casa Amigo Anejo \$15  
Cazadores Reposado \$10  
Clasa Azul Reposado \$28  
Hornitos Reposado \$9  
Tanteo Habanero \$11  
Mi Campo Blanco \$8  
Mi Campo Reposado \$10  
Corralejo Blanco \$10  
Corralejo Reposado \$11  
Casa Noble Cystal \$12  
Casa Noble Reposado \$14  
Casa Noble Anejo \$17  
Komos Reposado Rosa \$20  
Komos Cristalino Anejo \$26  
Komos Extra Anejo \$70

## MEZCAL

Cutwater Mezcal \$12

## BOURBON & WHISKEY

Jim Beam \$9  
Jack Daniel's \$9  
Makers Mark \$10  
Bulleit Bourbon \$10  
Bulleit Rye \$10  
Basil Hayden \$10  
Blanton's \$14  
Knob Creek \$11  
Templeton Rye \$10  
Crown Royal \$10  
Seagram's 7 \$9  
Woodford Reserve \$11  
Wild Turkey \$10  
Buffalo Trace \$10  
Fireball Cinnamon \$9  
Skrewball  
Peanut Butter \$9  
High West \$10  
High West  
Double Rye \$12

## IRISH WHISKY

Jameson \$9  
Red Breast \$13  
Middletons  
Very Rare \$35  
Green Spot \$13

## SCOTCH

Macallan 12 \$13  
Jonny Walker Black \$12  
Monkey Shoulder \$11

## COGNAC

Hennessey \$12

## CORDIALS

Jägermeister \$9  
Rumple Minze \$10  
Fernet Branca \$9  
Fernet Branca Menta \$9  
Baileys \$9  
St. Germain \$9  
Tuaca \$9





# SWAG & MORE INFO



**HATS & SHIRTS \$25**  
Ask your server to see our latest designs!



**DIRTY BIRDS SAUCES**  
Order online at [dirtybirdsauces.com](http://dirtybirdsauces.com)



**FRANCHISE  
OPPORTUNITY**

If you would like to inquire about franchising, please  
email us at [franchise@dirtybirdshq.com](mailto:franchise@dirtybirdshq.com)



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**LIBERTY STATION (619) 756-7576**  
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**DIRTYBIRDSBARANDGRILL.COM**

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