

So, it's a brand new season here in Jackson and here I am again addressing the issues, a.k.a. shooting off my giant mouth. I suppose I can't really complain. I did take over the one place in Jackson that has consistently gone under, owner after owner. Whether all the previous misfortune has been due to the location, mismanagement, or simply bad juju, I am still here after a year and a half. Good news for them that like The Bird, bad news for them that don't. To them that don't I say, "Ha ha." Why are some so uptight?

After a year and a half I am still fighting an uphill battle, and we all know the hills around here are steep and the enemy is stubbornly dug in with unlimited, spiteful, verbal artillery. I have withstood many barrages of, "Oh my god, he wanted to have a stripper party," and other such poppycock. But the one that's hit me the hardest. The bunker-buster. The daisy-cutter. The snuke. "Oh my god, The Bird is so expensive."

Yes, you can pay \$17 for one specific burger on our menu, but **YOU DON'T HAVE TO BUY THAT ONE**. You can also have one for \$7. Let me repeat that... \$7. A good burger and fries for \$7. On that note I have a question for those of you who are inevitably going to leave here and bash me on tripadvisor.com, and amongst your friends, for being expensive. Do you also walk out of the car dealership screaming and yelling because the Porsche 911 GT2 RS is \$245,000? No. **YOU DON'T BUY THAT ONE**. You buy the Camry and shut the %\$@# up. Anyway, I've a remedy.

I know that many people recognize the quality of the products that we use and the cost of the labor necessary to make everything from scratch. Many appreciate that our burgers are ground fresh every day, right here, and therefore we can tell you not only where the cow came from, but with certainty which part of the cow was ground. Many appreciate that our fries are cut with a knife every day from the best French fry potatoes that are available, and that they are not cheap. Many appreciate that our sauces and dressings are all homemade and that I spend a lot of time and money to make sure that you are not consuming chemicals: preservatives, MSG, artificial sweeteners, etc. Others don't seem to give a rat's @%&.

For these I have created a whole new page of factory pre-made jam-it-in-the-fryer type of stuff. Heck. Why not? That's what some of the busiest places in Jackson are serving all day long. How do I know? Don't you know exactly what all of *your* competition is doing? I do this to illustrate one simple concept...That you get what you pay for. If a place offers cheap food, they are buying cheap product. Period. It's business math and it doesn't work any other way. So if you don't want to pay a little more for homemade food that is 100% food, you no longer have to. Skip right to the last page. I have chosen a nice selection of items prepared lovingly by the likes of ConAgra, Tyson, the J.R. Simplot Company, etc., and merely heated up by us. Although I've undercut everyone else around, the profit margins are high and there's an added bonus. If it all doesn't sell very quickly, it'll still be 'good' in my freezer years from now.

I'd finally just like to very sincerely say thank you to all my loyal customers for being here and keeping me in business. You know who you are. Gregg

Tips

(for not ruining your own good time and/or making the staff hate you)

1) Jackson is a funny place. Whatever day today is, I couldn't tell you whether 20 people or 200 will be here. Prep is a nightmare, staffing just as bad. So if you walk in on one of those 200 days, and we were guessing closer to 20, and we all look like we can't decide whether to kill you or ourselves, please bear with us.**** Understand that we are all doing the absolute best we can to give you the finest damn food and service anywhere. That is our one and only mission.

2) We take our beef seriously. Most places overcook and this is what people are used to. Our steaks and 9 oz burgers will be on the money, (¼ lb-ers as close as possible). Medium will still be pink all the way through. Please order medium rare and rare if you know what this means. The center of every piece of meat will be less done than the edges... this is physics and beyond our control. If you think your meat is too rare****, you don't have to, but please close your eyes and take a bite before you send it back. I bet you it's delicious.

3) If you ARE squeamish about your meat, this is a must read. Our 9 oz burgers are big. They come off the grill and are still cooking. They are meant for the center to be ready by the time you get to it. If you take a knife and immediately go hacking it in half, it WILL be underdone. Send us back a burger with cheese and junk all over it that is cut in half and you will have to wait for us to cook you a whole new burger and eat your delicious rare one. Please, have some fries and wait a minute or two before cutting into it****.

4) If someone in your party does not know any better and orders his/her meat “well-done”****, this WILL take a while. This is again physics. If the whole table does not want to wait, let us know.

5) Our hot wings are made with fresh habaneros and the heat varies. So if you order “hot” wings and they are hot****, this is your fault. Please. Only complain if they are not hot. We also have mild ones.

**** Try having another drink, perhaps a shot. A double maybe.

Wings

Served with homemade blue cheese dressing, carrots and celery.

From total p***y to pure punishment....

Mild...for the light beer drinker. 6 wings \$ 7.5 12 wings \$12

Med...if you're just not sure. 6 wings \$ 7.5 12 wings \$12

Hot...and they're pretty hot. 6 wings \$7.5 12 wings \$12

Oh my God...you'll take his name in vain. 6 wings \$7.5 12 wings \$12

Meet God...tell him we said, "Hi". 6 wings \$10 12 wings \$18

Salads

House Salad...romaine, tomato, green pepper, red onion, and mushrooms.

\$6.5 w/ fresh roasted turkey \$9.5

Caesar...our dressing, grated Parmesan, and croutons. \$6.5 w/anchovies \$7.5

w/fresh roasted turkey \$9.5

Sandwiches

Philly Cheesesteak...eight ounces of shaved ribeye, onions, green peppers and

the original Cheez Whiz. w/ff \$15

Club...fresh roasted turkey breast, loads of bacon, lettuce, tomato, and mayo.

\$8.5 w/ff \$11.5

French Dip...eight ounces of shaved ribeye, melted Swiss and

au-jous. w/ff \$12.5

Turkey Reuben...8 oz of house roasted turkey, homemade sauerkraut and

melted Swiss on rye. w/ff \$13

Burgers

mostly named for the people who love(d) them

Our burgers are ground fresh in-house, served with hand-cut fries, lettuce, tomato, red onion and a pickle. available in ¼ lb or 9 oz varieties.

Ghetto Burger...da bare bones

¼ lb. \$7 9 oz \$12

Ghetto Deluxe...only in America, so w/American Cheese

¼ lb. \$8 9 oz \$13

The Dumb Texan...but this one has a fried egg

¼ lb. \$8 9 oz \$13

The Polish lawn mower...With Swiss cheese

¼ lb. \$8.5 9 oz \$13.5

The non-deviating John Scott...with cheddar cheese

¼ lb. \$9 9 oz \$14

The Bronx Jon...Swiss and mushrooms

¼ lb. \$9.5 9 oz 14.5

Ghetto on a Good Day...A ghetto deluxe, but there's bacon today

¼ lb. \$10 9 oz \$15

The Crazy Peruvian...guacamole and salsa verde

¼ lb. \$10 9 oz \$15

The Breakfast Burger...bacon and egg

¼ lb. \$10 9 oz \$15

The Slue...a greasy pile of American cheese, grilled onion, and egg

¼ lb. \$10.5 9 oz \$15.5

The Filthy Harry...bacon and cheddar

¼ lb. \$10.5 9 oz \$15.5

The Big Crack...Two all beef patties, etc., etc...but really all beef.

\$15.50 ¼ lb. \$10.5

Bbq Burger...bacon, cheddar and bbq sauce

¼ lb. \$10.75 9 oz \$16

The Jefferson...bacon and bleu cheese

¼ lb. \$11 9 oz \$16

The Dirty @*&%...bacon, egg, American cheese, pickled beets

¼ lb. \$12 9 oz \$17

The Works...choice of cheese, bacon, grilled onion, mushrooms

¼ lb. \$12 9 oz \$17

And Da Birdhouse..

Two 4 oz patties, with bacon, grilled onion, American cheese, ketchup, mustard and pickles, made with love and extra grease. \$15.50 ¼ lb. 10.5

Steak

12 oz. N.Y. strip

Served with your choice of spuds and a veggie. Homemade steak sauce upon request.

\$24

Kraut Kuisine

Ze Shtarters and Ze Shnacks for mit ze bier.

Bier-bratwurst on a bun... \$5 Add kraut \$1

O'batzda...a Bavarian cheese spread made with three cheeses and stuff.

Coincidentally also great with beer... \$ 8.5

Gebackene Camembert...it's actually fried. Breaded Camembert cheese all melty with homemade cranberry sauce... \$ 9

Ze Biggah Dishes

Bier-Bratwurst...two traditional grilled, greasy, bier-bratwurst with homemade sauerkraut and mashed or potato salad...\$ 14

Schnitzel Wiener Art...tenderloin from the finest and fattest pigs around, hammered thin, breaded and fried. Served with hand-cut fries or potato salad and lemon wedges \$15

Dessert

Honestly. I am lousy at making dessert and I kind of hate doing it. Cheesecake is about all I do really well. There are a couple of others that I can cobble together fairly decently. Usually I don't make any at all. I feel badly for this, but you should be full already. Usually...\$ 6

The Food-ish Menu

WARNING: Do not order before reading the front page. If you are in any way squeamish or if you have the tendency to complain about ANYTHING other than just the price, turn back because we don't wanna hear it.

The fine print is of actual excerpts from the FDA website.

International Cuisine...

a taste of the world so you don't ever have to leave Wyoming.



Fish & Chips...w/tartar sauce. You'll feel like you're right in London...or at least like you're eating something out of their harbor.

\$5.95



Jalapeno Poppers...filled with cream cheese and enough chemicals to kill a Mexican.

\$5.95



Mozzarella Sticks...served with the same authentic marinara sauce recipe that Mussolini gave to war prisoners, only now it's made in New Jersey.

\$5.95



Pork Egg Rolls...actually imported from China so you can count on high quality. Sauce and MSG at no extra charge.

\$5.95



Deep Fried Pickles...helping make the South fat for over a century. Mmmmmm, why not dip 'em in some ranch?

\$5.95

Flight of the World...definitely coach. A big ole greasy mixed platter.

\$9.95

Chicken Tenders...with over 30 ingredients. Served with fries and ranch or bbq...or both, what the hell, they're cheap when you get 'em in 5-gallon buckets.

\$5.95

Chicken Sandwich...same as the tenders, but you get a free bun.

\$5.95

Add a cheese-like substance or a scrap of bacon for just \$.50 each.

The North Philly w/ff...North Philly is known for drugs and murder and this sandwich could sure make you chemical dependent or even kill you.

\$5.95

The Crown Jewel Burger. 1/3lb Beef Pattie w/fries...these patties are used in a bunch of places in town. There's thiamine hydrochloride in 'em so they must be good.

\$5.95

Add some cheesy stuff or shreds of bacon for just \$.50 each.

"Beef patties. "Beef Patties" shall consist of chopped fresh and/or frozen beef with or without the addition of beef fat as such and/or seasonings. Binders or extenders, Mechanically Separated (Species) used in accordance with Sec. 319.6, and/or partially defatted beef fatty tissue may be used without added water or with added water only in amounts such that the product characteristics are essentially that of a meat pattie."

And just in case you were wondering what that (Species) thing means..

"Mechanically Separated (Species) is any finely comminuted product resulting from the mechanical separation and removal of most of the bone from attached skeletal muscle of livestock carcasses and parts of carcasses."