DOUGH BIRD

PIZZA + CHICKEN

GROUP DINING

DALLAS

5560 W Lovers Ln #260 | Dallas, TX 75209

945.229.2500

WELCOME TO DOUGHBIRD

At Doughbird, we bring together two crave-worthy favorites in one unforgettable experience: pizza and rotisserie. From perfectly roasted chicken to house-made pizzas, every dish is crafted to deliver bold, satisfying flavor.

Designed with gatherings in mind, the experience creates a warm, lively setting to connect, celebrate, and share something truly delicious. Every detail is intentional, creating an experience that is both approachable and elevated—one that feels effortless, memorable, and distinctly Doughbird.

OUR SPACES

RESTAURANT BUYOUT

SEATED CAPACITY 220

PATIO

SEATED CAPACITY 48

FEED THE FLOCK

FAMILY STYLE

$40 PER PERSON	$45 PER PERSON	$50 PER PERSON
1 STARTER OR SALAD	2 STARTERS OR SALADS	3 STARTERS OR SALADS
2 ENTREES	3 ENTREES	3 ENTREES
1 SIDE	2 SIDES	3 SIDES
1 DESSERT	1 DESSERT	1 DESSERT

STARTERS & SALADS

INGREDIENT SALAD
roasted brussels, sweet potato, kale, cauliflower, quinoa, pecorino, golden raisin, farro, candied pecan, maple mustard vinaigrette

MEDITERRANEAN
heirloom tomato, blistered peppers, cucumber, shaved cauliflower, olive, quinoa, pistachio, french feta, champagne vinaigrette *GLUTEN FREE*

CAESAR SALAD

LEBANESE HUMMUS
crudite, cherry tomatoes & hearth bread

CHICKEN WINGS
choice of dry rubbed or buffalo

TRUFFLE CHEESE BREAD
ricotta, provolone, fontina, simple red sauce

CRISPY BRUSSELS SPROUTS
spicy honey, parmesan, bread crumb

ENTRÉES

MARGHERITA PIZZA
fresh mozzarella, crushed tomato sauce, basil, parmigiano reggiano

PEPPERONI & FRESH MOZZARELLA PIZZA
crushed tomato sauce, oregano

SUPREME VEGGIE PIZZA
vodka sauce, sweet peppers, castelvetrano olive, roasted mushrooms, red onion, herbs, parmesan

THE AVIATOR PIZZA
pepperoni, italian sausage, nueske's bacon, crushed tomato sauce, mozzarella

ROTISSERIE CHICKEN
seasoned and slow-roasted to perfection

SPICY RIGATONI
tomato vodka sauce, calabrian chile, toasted bread crumb, parmesan, torn basil

GRILLED SALMON*
oven dried tomato, sweet corn, quinoa tabbouleh, smoked almond, herb salad, lemon butter

CHICKEN TENDERS
our famous recipe

SIDES

MASHED POTATOES & GRAVY * MACARONI & CHEESE
BROCCOLINI * FRENCH FRIES * COLESLAW

DESSERT

WARM BUTTERSCOTCH CAKE
LEMON MERINGUE PIE

*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

**ENHANCE YOUR MENU WITH ADDITIONAL DOUGHBIRD ITEMS, CHECK OUT PAGES 9-10

LAYOVER LUNCH

PLATED

$27 PER PERSON

APPETIZERS

FOR THE TABLE

HUMMUS & TRUFFLE BREAD

ENTRÉES

SELECT ONE

INGREDIENT SALAD
roasted brussels, sweet potato, kale, cauliflower, quinoa, pecorino, golden raisin, farro, candied pecan, maple mustard vinaigrette

THAI SESAME CHICKEN SALAD
avocado, chopped kale, red cabbage, radish, crispy wonton, ginger peanut vinaigrette

CRISPY CHICKEN SANDWICH
lettuce, tomato, provolone cheese, ranch, served with french fries

3PC CHICKEN TENDERS
our famous recipe with french fries

Large Detroit Slice

SERVED WITH SMALL CASAER SALAD

MARGHERITA
fresh mozzarella, crushed tomato sauce, basil, parmigiano reggiano

PEPPERONI & FRESH MOZZARELLA
crushed tomato sauce, oregano

SAUSAGE & MUSHROOM
smoked mozzarella, crushed tomato sauce, oregano

DRINK

FOUNTAIN SODA OR FRESH BREWED TEA

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CAPTAIN'S TABLE

PLATED

$44 PER PERSON

FOR THE TABLE

LEBANESE HUMMUS
crudite, cherry tomatoes & hearth bread

SIMPLE CAESAR

SELECT:
1 ENTRÉE OR 1 DETROIT STYLE PIZZA

ENTRÉES

ROTISSERIE CHICKEN
broccolini, lemon, parmesan, mashed potatoes, lemon garlic sauce

SPICY RIGATONI
tomato vodka sauce, calabrian chile, toasted bread crumb, parmesan, torn basil

GRILLED SALMON*
oven dried tomato, sweet corn, quinoa tabbouleh, smoked almond, herb salad, lemon butter *GLUTEN FREE*

CHICKEN TENDERS
our famous recipe with french fries & coleslaw

DETROIT STYLE PIZZA

PEPPERONI & FRESH MOZZARELLA
crushed tomato sauce, oregano

MARGHERITA
fresh mozzarella, crushed tomato sauce, basil, parmigiano reggiano

SAUSAGE & MUSHROOM
smoked mozzarella, crushed tomato sauce, oregano

DESSERT

FOR THE TABLE

WARM BUTTERSCOTCH CAKE
vanilla bean gelato

LEMON MERINGUE PIE
blackberry compote

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FIRST CLASS

PLATED

$52 PER PERSON

FOR THE TABLE

LEBANESE HUMMUS crudite, cherry tomatoes & hearth bread
TRUFFLE CHEESE BREAD ricotta, provolone, fontina, simple red sauce
SIMPLE CAESAR

SELECT:
1 ENTRÉE OR 1 DETROIT STYLE PIZZA

ENTRÉES

ROTISSERIE CHICKEN
broccolini, lemon, parmesan, mashed potatoes, lemon garlic sauce

GRILLED SALMON*
oven dried tomato, sweet corn, quinoa tabbouleh, smoked almond, herb salad, lemon butter *GLUTEN FREE*

STEAK FRITES*
grilled ribeye, café de paris butter, parmesan truffle fries

CRISPY CHICKEN PARMESAN
marinara, aged provolone, mozzarella, black truffle orzo

SPICY RIGATONI
tomato vodka sauce, calabrian chile, toasted bread crumb, parmesan, torn basil

DETROIT STYLE PIZZA

PEPPERONI & FRESH MOZZARELLA
crushed tomato sauce, oregano

MARGHERITA
fresh mozzarella, crushed tomato sauce, basil,parmigiano reggiano

SAUSAGE & MUSHROOM
smoked mozzarella, crushed tomato sauce, oregano

BARBEQUE CHICKEN
charred corn, red onion, jalapeño, cilantro

SUPREME VEGGIE
vodka sauce, sweet peppers, castelvetrano olive, roasted mushrooms, red onion, herbs, parmesan

COPPER HAT
prosciutto, goat cheese, medjool date, salted pistachio, arugula

DESSERT

FOR THE TABLE

WARM BUTTERSCOTCH CAKE vanilla bean gelato
LEMON MERINGUE PIE blackberry compote

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FLIGHT ENHANCEMENTS

APPETIZERS

TRUFFLE CHEESE BREAD 14
ricotta, provolone, fontina, simple red sauce

CAST IRON SHISHITO PEPPERS 13.5
umami sauce & sea salt *GLUTEN FREE*

LEBANESE HUMMUS 14
cherry tomatoes & hearth bread ADD VEGETABLES +3

MOZZARELLA STICKS 13.5
parmesan, marinara

GUACAMOLE & PIMENTO CHEESE 14
tortilla chips, toasted everything baguette

CHICKEN WINGS 18
choice of dry rubbed or buffalo

CRISPY BRUSSELS SPROUTS 12
spicy honey, parmesan, bread crumb

SALADS

SIMPLE CAESAR 14

INGREDIENT 15.5
roasted brussels, sweet potato, kale, cauliflower, quinoa, pecorino, golden raisin, farro, candied pecan, maple mustard vinaigrette

CHICKEN AVOCADO 19
glazed bacon, gorgonzola, cherry tomato, ranch

MEDITERRANEAN 16
heirloom tomato, blistered peppers, cucumber, shaved cauliflower, olive, quinoa, pistachio, french feta, champagne vinaigrette *GLUTEN FREE*

ENTRÉES

CHICKEN TENDERS
5PC $14 * 10PC $25

WHOLE BIRD 30

SIDES 8

MASHED POTATOES & GRAVY * CRISPY BRUSSELS SPROUTS
MACARONI & CHEESE * BROCCOLINI * FRENCH FRIES

DESSERT

PEANUT BUTTER BROOKIE 11
warm chocolate brownie & peanut butter cookie *served à la mode*

(PRICED PER ORDER)

FLIGHT ENHANCEMENTS

Cocktails

RAVEN & GEARY MARGARITA 15
tradicional reposado tequila, yuzu honey house sour, tuxedo salt

SOUTHERN ACE 13
ky straight bourbon, white peach, black tea, honey sour, wild mint

ESPRESSO MARTINI 15
three olives espresso, cold brew, caffè borghetti

CLASSIC OLD FASHIONED 14
ky straight bourbon, angostura, luxy cherry

VON SIZZLE'S PALOMA 14
blanco tequila, fresh grapefruit, pink himalayan salt

THE LOCAL 15
strawberry infused vodka, french grapefruit liqueur, lemon, sparkling wine

SPICY WATERMELON MARGARITA 15
blanco tequila, jalapeño spiced agave, fresh lime, tajin

83RD & COLLINS 13
stratusphere gin, torn basil, apricot, sparkling citrus soda

Frozen **DOUGHBIRD'S MARGARITA** 14
classic * spicy watermelon * peach yuzu

Frozen **MIAMI VICE** 14
strawberry daiquiri + famous piña colada

Frozen **PIÑA COLADA** 14
rum trio, fresh pineapple & lime, crème de coconut
+ PINEAPPLE RUM FLOAT $2

Seasonal Sangria — *TART KIWI, LUSH STRAWBERRY, BRANDY, LIME, WHITE WINE* GLASS 13 / PITCHER 36

ZERO PROOF 8

BLACKBERRY RICKEY
pressed mint, berry bramble, fresh lime, fizzy water

SOUTHERN PEACH TEA
clover honey, ripe peach, sparkling yuzu sour

GARDEN STRAWBERRY FIZZ
smashed basil, lime, seltzer water

Frozens

CHERRY LIMEADE
clover honey, yuzu, lime

STRAWBERRY PIÑA
fluffy pineapple, lime, puréed coconut

PROSECCO TOAST $8 PER PERSON

WINE

BUBBLES + ROSÉ

	6oz	9oz	BTL
PROSECCO			
il vino dei poeti – treviso, italy	13	19.5	48
ROSÉ			
chateau minuty "m" – côtes de provence, france	17	25.5	64
marietta cellars ovr – ca	14	21	52

WHITE

PINOT GRIGIO			
bottega vinaia – trentino doc, italy	12	18	44
terlato – friuli colli orientali doc, italy	16	24	60
SAUVIGNON BLANC			
hubert brochard (sancerre) – loire valley, france	19	28.5	72
the crossings – marlborough, new zealand	13	19.5	48
CHARDONNAY			
chalk hill – russian river valley, ca	14	21	52
high heaven vintners – columbia valley, wa	11	16.5	40

RED

	6oz	9oz	BTL
NEBBIOLO			
michele chiarlo "il principe" – piedmont, italy	16	24	60
SANGIOVESE			
rubizzo rosso toscana igt – tuscany, italy	13	19.5	48
PINOT NOIR			
böen by belle glos "fox block xv" – monterey, ca	16	24	60
the prisoner wine co. "unshackled" – ca	13	19.5	48
CABERNET SAUVIGNON			
duckhorn vineyards "decoy" – ca	13	19.5	48
hope family "austin" – paso robles, ca	16	24	60
MALBEC			
terrazas de los andes – mendoza, argentina	11	16.5	40

ASK YOUR EVENT MANAGER FOR DETAILS ON CUSTOMIZED WINE PAIRINGS

BEER, WINE, SPECIALTY COCKTAILS, NON-ALCOHOLIC BEVERAGES CHARGE BASED ON CONSUMPTION

(PRICED PER ORDER)

EVENT FACTS & HELPFUL INFO

FOOD & BEVERAGE MINIMUMS

your food & beverage minimum is simply the amount you'll spend on food and drinks for your event.

if the minimum isn't reached, the difference becomes a room charge. minimums vary based on the day of the week, time of year, space reserved, and group size.

please note: service charge (4.25%), tax, and gratuity are not included in the minimum.

SERVICE CHARGE VS. GRATUITY

think of gratuity as your thank-you to the team who makes your event shine. you can add it to your agreement or at the close of your event- always at your discretion.

the 4.25% service charge helps cover operating costs. for events with a food & beverage minimum over $10,000, or full restaurant buyouts, a 23% service charge will replace the 4.25% service charge and gratuity option.

deposits may also apply. your special events manager will walk you through the details.

CONFIRMING YOUR EVENT

once you receive your online agreement from your special events manager, please sign and return within three days to secure your space.

MENU SELECTION

to ensure everything is prepped and perfect, we ask that menu selections are shared two weeks prior to your event.

our menus are prix-fixe, featuring seasonal favorites from our regular menu, with occasional substitutions based on availability.

FINAL GUEST COUNT

please provide your final guest count three days before your event. if more guests join, we'll do our best to accommodate them and adjust your bill accordingly.

if fewer attend, we'll honor the original count in your agreement.

CANCELLATIONS

we know life happens. if you need to cancel, please let us know at least two weeks prior to avoid fees.

cancellations within two weeks are subject to 50% of the food & beverage minimum; less than 24 hours out, the full minimum applies. policies may vary for main dining groups and full restaurant buyouts—your special events manager can guide you.

PATIO EVENTS & WEATHER

we'll always hope for sunny skies, but your patio event will go forward rain or shine. if needed, we'll do our best to move you inside. if no alternate space is available, the cancellation fee would apply.

ARRIVING ON TIME

if your group is running more than 30 minutes late without a call, we may release the space, which would be treated as a cancellation.

DECORATIONS

we love when you add personal touches! think centerpieces, candles, weighted balloons, and table runners.
to keep our spaces fresh for all guests, we can't allow items that linger (glitter, confetti, feathers, adhesives, or loose balloons).

LOGOS & COLLATERAL

want to use our logo for event materials? just ask your special events manager for our brand kit and hi-res logo. all designs need approval from our marketing team before being shared.

CREDIT CARD INFORMATION

we require a card on file to secure your reservation and/or deposit. your information is encrypted for security. please bring this card (or another you prefer) to settle your bill at the conclusion of the event.

FINAL PAYMENT

final payment is due at the end of your event.
one check will be presented (we're unable to provide separate checks for groups). your total will include food, beverage, tax, service charge, and gratuity. please note: fox restaurant concepts discounted gift cards can't be applied toward event payment.