



Snacks & Bites

Fresh Potato Chips & Onion Dip ^{GF, V} 8
home-made potato chips

Mixed Olives ^{GF, DF, V+} 8
citrus and herb scented picholine, castelvetroano

Edamame ^{GF, DF, V} 10
white wine, garlic, yum yum sauce

Chicken Nuggets 15
chicken breast, fries or sweet potato waffle fries, honey mustard

Duck Carnita Tacos 18
2 flour tortillas, apple poppy seed slaw, fresno chilis, roasted tomatillo salsa
add taco + 8

Portobello Fries ^{DF} 15
tempura batter, dynamite dipping sauce

Tuna Poke* ^{DF} 20
avocado, scallion, crispy eggroll skin, wasabi peas, sesame seed vinaigrette

Beef Sliders 17
2 sliders, braised short rib, golden Carolina BBQ, parmesan cheese
add slider + 8.50

Spreads 19
hummus ^{V+}, pimento cheese ^V, smoked trout dip, crackers, vegetable crudité
8 each

Charcuterie & Cheese
side choice: house-made rhubarb jam, mostarda, cowgirl honey
meats: bresaola | black peppercorn salami | hot coppa
cheeses: ewephoria gouda | mitiblué | colorouge
choose 1 meat & 1 cheese + 1 side \$16
choose 2 meat & 2 cheese + 2 sides \$25
choose 3 meat & 3 cheese + 3 sides \$29

Broths & Soup

Broths | veggie, poultry 8 cup | 20 quart

Smoked Pheasant Chowder
wild rice, heavy cream, smoked bacon, fresh herbs 14

Salads

add: 4oz sesame tuna +15 | 6oz chicken breast +8 | 6oz organic salmon* +15*

choice of: white balsamic, buttermilk chive, sesame vinaigrette, apple cider vinaigrette

Simple Garden ^{GF, DF, V+} 15 large | 9 small
seasonal greens, english cucumber, baby radish, cherry tomatoes

Kale, Apple, Cranberry ^{GF, V} 18
arugula, kale, cranberries, pecans, baby radish, goat cheese, white balsamic vinaigrette

Organic Sweet Potato & Beet Salad ^{GF, DF, V+} 19
baby spinach, heirloom cherry tomatoes, sliced almonds, apple cider vinaigrette

Handhelds

*sandwiches come with choice of: hand-cut fries, **or** sweet potato waffle fries
+2 simple garden salad instead of fries*

+2 per add-on:

swiss cheese | pepper jack cheese | ghost pepper jack cheese | vegan cheese | mushrooms | egg | avocado | jalapeno | bacon | +3 for GF bun

Mountain Jim Burger* 20
7.5oz rocky mountain wagyu beef, swiss cheese, vine-ripe tomatoes, butter lettuce, green peppercorn aioli, potato bun

Buffalo Burger* 24
8oz frontier bison, tomato–bacon jam, arugula, potato bun

B.L.T. 18
peach wood smoked bacon, butter lettuce, tomato, dill caper aioli, pretzel bun
add chicken breast +4
add salmon +7

Portobello Mushroom Sandwich ^V 18
vine-ripe tomatoes, white balsamic roasted red onions, avocado spread, butter lettuce, pretzel roll

Bowls

add: 4oz sesame tuna +15 | 6oz chicken breast +8 | 6oz organic salmon* +15*

Hallett Peak Bowl ^{GF, V} 25
wild rice blend, red beans, poblanos, yellow onions, green beans, slow roasted tomatoes, goat cheese, roasted chickpeas, black garlic aioli

Sweet Potato Gnocchi ^{GF, DF, V+} 24
roasted squash, zucchini, spinach pine nut pesto
add bacon +2

Colorado Lamb Bolognese 30
pappardelle pasta, san marzano tomatoes, parmesan, basil
GF fettucine +4 / bacon +2

Cast Iron

Frontier Trout* ^{GF, DF} 34
quinoa corn medley, roasted tomatoes, sweet chili sauce

Atlantic Salmon* ^{GF, DF} 35
roasted zucchini, roasted tomatoes, wild rice, lavender honey glaze

Blackened Halibut ^{*GF} 38
sweet potato puree, roasted squash, asparagus, citrus beurre blanc

Apple Bourbon Roasted Half Chicken 36
brussel sprouts, whipped potatoes, dried cranberries, pomegranate molasses, corn bread

Chicken Carbonara 34
spaghetti, smoked bacon, pecorino romano, snow peas, shallots, garlic bechamel
GF fettucine +4

New York Steak ^{GF} 48
wild rice, roasted asparagus, blue cheese, veal demi glaze

Game Meatloaf ^{GF} 48
buffalo, elk, pork, beef, lamb, bacon-wrapped, whipped potatoes, green beans, Bird & Jim steak sauce

Carnivore* ^{GF} 60
elk striploin, petite filet mignon, cheddar game sausage, garlic broccolini with peppers and shallots, black garlic aioli, country potatoes

Sides & Shareables

Cornbread ^V (3) 6

Hand-Cut Fries ^{GF, DF, V+} 6

Sweet Potato Waffle Fries ^{GF, DF, V+} 6

Mac & Cheese ^V 9

Green Beans ^{GF, DF, V+} 11

Brussel Sprouts ^{GF, DF, V+} 12

Game Sausage ^{GF} 15

6oz Salmon Fillet ^{GF, DF} 15

4oz Elk Striploin ^{GF, DF} 16

4oz Petite Filet Mignon, Black Garlic Aioli ^{GF, DF} 26

Whipped Potatoes ^{GF, V} 11

Garlic Broccolini ^{GF, DF, V+} 10

Asparagus with Bacon Aioli ^{GF, DF} 13

20% service gratuity is included for parties of 8 people or more. *DF = Dairy-Free *GF = Gluten-Free *V = Vegetarian *V+ = Vegan Split plate charge is \$5.

The following major food allergens are used as ingredients: Milk, Egg, Fish, Crustacean Shellfish, Tree Nuts, Peanuts, Wheat, Soy, and Sesame. Please notify staff for more information about these ingredients.

*These items may be cooked to order. Consuming raw, undercooked meats, poultry, seafood, shellfish, or eggs increases your risk of foodborne illness, especially if you have certain medical conditions.

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Our goal at **Bird & Jim** is to capture Isabella **Bird's** and Mountain **Jim's** pioneer, unconventional spirit with a rustic yet modern charm. We have taken the original structure of the Sundeck built in 1926 and have transformed it into the restaurant Bird & Jim.

The story of **Bird & Jim**:

From September 25-October 20, 1873, Isabella **Bird**, an English/Scottish traveler, experienced Estes Park staying with the Evan's family helping herd cattle and exploring "this enchanted region." "The Mountain fever seized me," exclaims **Bird** as she first comes into the Estes Valley.

Isabella Bird transgressed boundaries of gender and conventions of her time in her quest to reach Estes Park and summit Longs Peak. Traveling was a happy escape from the constraints of Victorian society for **Isabella**. In her letters home, **Bird** prides herself on her being a "cattleman" roused out of bed in the early morning hours by her host being asked to stay on longer and help: "I was awakened by Evan's cheery voice at my door. 'I say, Miss B., we've got to drive wild cattle today; I wish you' lend a hand, there's not a lot of us; I'll give you a good horse; one day wont make much of a difference.... Evan's flatters me saying, 'I am as much use as another man,'" wrote **Isabella**.

Isabella's journey of discovery and exploration captures the pioneer spirit that continues to attract people to the same mountains today.

Mountain Jim, a local mountain guide with a reputation as a ruffian, became her figurative hero as he helped her up Longs Peak. She conveys a fondness for **Jim** throughout her letters. She describes **Jim** on several occasions, "his face was remarkable. He is a man about forty-five and must have been strikingly handsome. He has large grey-blue eyes, deeply set, with well-marked eyebrows, a handsome aquiline nose, and a very handsome mouth... One eye was entirely gone, and the loss made one side of the face repulsive, while the other might have been modeled in marble. "Desperado" was written in large letters all over him....We entered into conversation and as he spoke I forgot both his reputation and appearance." **Mountain Jim** lived alone in a cabin trapping, hunting and guiding. He was one of the few first western inhabitants of Estes Park moving to the town in 1868. He lost his eye in a fight with a bear and was known as a friendly, generous frontier legend; "yet quarrelsome when intoxicated."

The spirit of nonconformity and adventure embodied in **Bird** and the pioneer essence of **Jim** capture some of Estes Park history and the spirit of those living in and traveling to the Estes valley. The founders of **Bird & Jim** were swayed by the same mountain fever Estes cast upon them.

*A Lady's Life In The Rockies, Isabella Bird, University of Oklahoma Press, 1960

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