



## Snacks & Bites

**Fresh Potato Chips & Onion Dip** <sup>GF</sup> 8  
home-made potato chips

**Mixed Olives** <sup>GF,V+</sup> 8  
citrus and herb scented picholine, castelvetroano

**Edamame** <sup>GF,V+</sup> 9  
dynamite sauce

**Potato Croquette** 13  
3 each fried parmesan potatoes, gochujang sauce

**Tiger Shrimp Cocktail** <sup>GF,DF</sup> 21  
3 jumbo poached shrimp, harissa cocktail sauce, mango-cucumber salsa, daikon radish

**Portobello Fries** <sup>DF</sup> 13  
tempura roasted portobello strips, togarashi aioli

**Tuna Poke\*** <sup>DF</sup> 18  
avocado, scallion, mango, pickled ginger kewpie mayonnaise, wasabi dried peas, sesame seeds

**Short Rib Sliders**  
red wine braised short rib, green peppercorn aioli, white cheddar and parmesan  
2 sliders 18 | add a slider for 9

**Spreads**  
hummus<sup>V+</sup>, pimento cheese, smoked trout dip, crackers, vegetable crudite  
17 all three or 8 each

**Charcuterie & Cheese**  
side choice: house-made rhubarb jam, mostarda, Lyons local honey  
choose 1 meat & 1 cheese + 1 side \$13  
choose 2 meat & 2 cheese + 2 sides \$23  
choose 3 meat & 3 cheese + 3 sides \$29

## Broths & Soup

**Poultry Bone or Veggie Broth** 7 cup | 20 quart

**Smoked Pheasant Chowder**  
wild rice, sherry wine, fresh herbs 11

## Salads

*add a protein:*

*6oz chicken breast +7 | 4oz sesame tuna\* +15 |  
6oz organic salmon\* +13 | each tiger prawn +8*

**Simple Garden** <sup>GF,V+</sup> 14 large | 9 small  
seasonal greens, english cucumber, watermelon radish, cherry tomatoes

*choice of: poppy seed, white balsamic, buttermilk chive,  
sesame vinaigrette, meyer lemon and honey*

**Arugula & Radicchio** <sup>DF,V+</sup> 14  
miso roasted pineapple, dried figs, fried shallots, shishito peppers,  
balsamic-madeira glaze

**Kale** <sup>GF</sup> 15  
toasted marcona almonds, carrot, broccoli, watermelon radish, cave aged  
mitibleu, meyer lemon and honey vinaigrette

## Handhelds

*choice of: simple garden salad, hand-cut fries, or sweet potato rounds*

**add-ons:**

*+2 for swiss cheese |haverti cheese | bacon | mushrooms | avocado | egg |  
jalapeno | +3 for GF bun | vegan cheese*

**Mountain Jim Burger\*** 16  
8oz meyer natural beef, swiss cheese, vine-ripe tomatoes, mixed greens, green  
peppercorn aioli, potato roll

**Grilled Portobello Burger** <sup>V+</sup> 17  
herb sauce, vine-ripe tomatoes, charred yellow onions, avocado, arugula,  
pretzel roll

**Fried Chicken Sandwich** 17  
avocado, guajillo sauce, applewood smoked bacon,  
havarti cheese, potato roll

**Buffalo Burger\*** 22  
8oz great range bison, tomato-bacon jam, arugula, potato roll

## Bowls

*add: chicken breast +7 | sesame tuna\* +14 | salmon\* +12 | 1 prawn +8*

**Hallett Peak Bowl** <sup>GF,DF,V+</sup> 24  
wild rice blend, red beans, poblano, yellow onions, red pepper,  
baby bok choy, black garlic aioli

**Vegetable Paella** <sup>GF,DF,V+</sup> 21  
shallot, fennel, garlic, mushrooms, summer squash, rice, saffron, sherry,  
artichokes, broccolini, herbs, lemon, eggplant caviar

## Cast & Iron

**Frontier Trout\*** <sup>GF,DF</sup> 30  
ratatouille, aji-amarillo vinaigrette

**American Wagyu Strip Loin\*** 48  
7-ounce, Manhattan cut, white soy-truffle sea salt whipped potatoes, baby bok  
choy, black garlic wasabi aioli

**Skuna Bay Salmon** <sup>DF</sup> 28  
sea salt boiled potatoes, grilled artichoke salsa, kumquat marmalade,  
pickled fresno chili sauce

**7-Spice Free Range Roasted Half Chicken** 27  
braised leeks with piquillo peppers, tarragon-orange beurre blanc, cornbread

**Carnivore\*** <sup>GF</sup> 50  
elk tenderloin, lamb t-bone, blackberry bbq buffalo flank, garlic broccolini,  
butter roasted sea salt potatoes

**Sea Bass** <sup>GF,DF</sup> 32  
barramundi, wild rice, sweet corn relish, garlic, papaya chili sauce

**Colorado Lamb T-Bones\*** <sup>GF</sup> 36  
sea salt boiled potatoes, thai basil green beans, ginger-garlic-honey-cilantro  
reduction

**Soba Noodles** <sup>DF,V+</sup> 25  
mushroom dashi, hearts of palm, shishito peppers, mint, cilantro, sweet peas,  
roasted cashews  
GF fettucine +4

**Stuffed Eggplant** <sup>V+</sup> 22  
curried cauliflower, potato, chickpea, green beans, herbs, coconut corn sauce

## Sides & Shareables

Cornbread 6

Hand-Cut Fries <sup>GF,DF,V+</sup> 6

Sweet Potato Rounds <sup>GF,DF,V+</sup> 6

Mac & Cheese 9

6oz Lamb T-Bone <sup>GF,DF</sup> 15

Blackberry BBQ Buffalo Flank <sup>GF,DF</sup> 14

6oz Salmon Fillet <sup>GF,DF</sup> 13

4oz Elk Tenderloin <sup>GF,DF</sup> 16

Roasted Sea Salt Potatoes <sup>GF</sup> 7

White Soy-Truffle Sea Salt Whipped Potatoes <sup>DF,V+</sup> 8

Garlic Broccolini <sup>GF,DF,V+</sup> 9

Baby Bok Choy <sup>GF,DF,V+</sup> 9

Asparagus with Bacon Vinaigrette <sup>GF,DF</sup>

**20% service gratuity is included for parties of 8 people or more. Split plate fee is \$5. Bird & Jim has a tip pooling arrangement for employee who customarily and regularly receive tips.**

**GF = Gluten-Free, V+ = Vegan, DF = Dairy Free \*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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