



## Snacks & Bites

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

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

**Edamame** <sup>GF, DF, V+</sup> 10  
chili-garlic-ginger yuzu, white wine, unagi sauce

**Portobello Fries** <sup>DF</sup> 15  
tempura batter, dynamite dipping sauce

**Heirloom Tomato, Peach Caprese** 17  
bufala mozzarella, chilled roasted peach, basil leaf, fig balsamic glaze,  
bird's nest ciabatta toast

**Tuna Poke\*** <sup>DF</sup> 20  
avocado, scallion, crispy eggroll skin, pickled ginger mayonnaise,  
bubu arare, sesame seeds

**Miso Beef Short Rib Sliders** 17  
2 sliders, caramelized yellow onions, furikake mayonnaise,  
fried shishito peppers

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

**Charcuterie & Cheese**  
side choice: house-made rhubarb jam, mostarda, cowgirl honey  
meats: bresaola | black peppercorn salami | hot coppa  
cheeses: ewephoria gouda | mitiblue | 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: 6oz chicken breast +8 | 4oz sesame tuna\* +15 | 6oz organic salmon\* +15*

**Simple Garden** <sup>GF, V+</sup> 15 large | 9 small  
seasonal greens, english cucumber, watermelon radish, cherry tomatoes

*choice of: poppy seed, white balsamic, buttermilk chive,  
sesame vinaigrette, yuzu-mango vinaigrette*

**Melon & Prosciutto** <sup>GF, DF</sup> 18  
honey dew, cantaloupe, watermelon, micro lemon balm and basil, orange-  
vanilla bean gastrique, lemon zest

**Red Endive** <sup>GF, DF, V+</sup> 15  
mizuna lettuce, apple pear, candied pecans, yuzu-mango vinaigrette

## Handhelds

*all sandwiches come with choice of:  
hand-cut fries, **or** sweet potato waffle fries*

*+2 simple garden salad instead of fries*

*+2 add-ons:  
swiss cheese | pepper jack cheese | ghost pepper jack cheese | vegan cheese |  
mushrooms | egg | avocado | jalapeno | bacon | +3 for GF bun*

**Mountain Jim Burger\*** 20  
8oz rocky mountain wagyu beef, swiss cheese, vine-ripe tomatoes, butter  
lettuce, green peppercorn aioli, potato roll

**Veggie Burger** <sup>V</sup> 17  
impossible veggie patty, white balsamic roasted red onions, guacamole,  
arugula, seeded bun

**Pulled Pork** 18  
braised pork shoulder, raw yellow onions, lingonberry bbq, pepperjack,  
homemade pickles, batard

**Buffalo Burger\*** 24  
8oz frontiere natural meats bison, tomato-bacon jam, arugula, potato roll

## Bowls

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

**Vegetable Udon** <sup>DF, V+</sup> 27  
baby bok choy, sugar snap peas, charred shishito peppers, red bell peppers,  
shallots, lemongrass-corn broth, sweet soy, scallion oil  
GF fettucine +4

**Hallett Peak Bowl** <sup>GF, DF</sup> 25  
wild rice blend, red beans, sweet baby pepper-cucumber, poblanos, yellow  
onions, slow roasted tomatoes, sheep and goat marinated feta, chick pea

**Mushroom Ravioli** 29  
sautéed mushrooms, shallots, peppers, sugar snap peas, fines herbs, thyme,  
white wine, butter, crème fraîche

## Cast Iron

**Frontier Trout\*** <sup>GF, DF</sup> 35  
hatch chili corn salsa, english pea guacamole with yuzu, radish

**Cowboy Steak\*** <sup>GF</sup> 65  
18-ounce, crème fraîche potato mousseline, roasted red tomatoes,  
shishito chimichurri

**Verlasso Salmon\*** <sup>GF</sup> 39  
green tomato caponata, kumquat marmalade,  
english pea-lemon olive oil emulsion

**Shoyu Roasted Half Chicken** 32  
free-range, togarashi spice, sugar snap peas, charred red bell peppers, shallots,  
and black garlic, wild rice

**Carnivore\*** <sup>GF</sup> 60  
elk striploin, petite filet mignon, game sausage, garlic broccolini with peppers  
and shallots, black garlic aioli

**Miso Roasted Black Cod** 37  
sweet potato fondant with ginger, spring onion, charred red pepper sriracha

**Lamb T-Bone** <sup>GF</sup> 44  
two, 6-ounce lamb t-bones, sweet baby pepper-cucumber, scallion-herb coulis,  
garlic-ginger-honey reduction

## Sides & Shareables

Cornbread 6

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

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

Mac & Cheese 9

Sugar Snap Peas <sup>GF, DF, V+</sup> 12

Baby Bok Choy, Unagi Sauce <sup>GF, DF, V+</sup> 11

Game Sausage <sup>GF</sup> 15

6oz Salmon Fillet <sup>GF, DF</sup> 15

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

4oz Petite Filet Mignon, Black Garlic Aioli <sup>GF, DF</sup> 26

Single Lamb T-Bone, GGH Reduction <sup>GF, DF</sup> 21

Potato Mousseline <sup>GF</sup> 11

Garlic Broccolini <sup>GF, DF, V+</sup> 10

Asparagus with Bacon Aioli <sup>GF, DF</sup> 13

**20% service gratuity is included for all parties of 8 people or more. Split plate fee is \$5.**

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

**\*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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