



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
chili-garlic-ginger yuzu, white wine, unagi sauce

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

Portobello Fries ^{DF} 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* ^{DF} 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^{V+}, 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 ^{GF, V+} 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 ^{GF, DF} 18
honey dew, cantaloupe, watermelon, micro lemon balm and basil, orange-vanilla bean gastrique, lemon zest

Red Endive ^{GF, DF, V+} 15
mizuna lettuce, apple pear, candied pecans, yuzu-mango vinaigrette

Handhelds

*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 ^V 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 ^{DF, V+} 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 ^{GF, DF} 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* ^{GF, DF} 35
hatch chili corn salsa, english pea guacamole with yuzu, radish

Prime Flat Iron Steak* ^{GF} 47
12-ounce, crème fraîche potato mousseline, roasted red tomatoes, shishito chimichurri

Verlasso Salmon* ^{GF} 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* ^{GF} 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 ^{GF} 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 ^{GF, DF, V+} 6

Sweet Potato Rounds ^{GF, DF, V+} 6

Mac & Cheese 9

Sugar Snap Peas ^{GF, DF, V+} 12

Baby Bok Choy, Unagi Sauce ^{GF, DF, V+} 11

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

Single Lamb T-Bone, GGH Reduction ^{GF, DF} 21

Potato Mousseline ^{GF} 11

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

Asparagus with Bacon Aioli ^{GF, DF} 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.**

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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