

# B

## Snacks & Bites

**Focaccia Bread** 5  
lemon infused oil or salted whipped butter

# I

**Hushpuppies** <sup>DF</sup> 9  
cornmeal batter, creole aioli

**Homemade Chips & Onion Dip** <sup>GF, V</sup> 8

# R

**Bacon Wrapped Dates** <sup>GF, DF</sup> 12  
medjool dates, marcona almonds, peachwood bacon, balsamic glaze

**Edamame** <sup>GF, DF, V+</sup> 10  
pomegranate sriracha soy sauce

# D

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

**Fresh Spring Rolls** <sup>DF, GF, V+</sup> 18  
marinated tofu, cucumber, asparagus, pickled veggies, fresh sprouts, Thai chili peanut sauce

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**Tuna Poke\*** <sup>DF</sup> 20  
avocado, scallion, crispy eggroll skin, ginger mayo, sesame seed vinaigrette

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

**Charcuterie** - Small Board 25 / Large Board 45

**meats:** wagyu bresaola | lonza pork | orange habanero salami

**cheeses:** trufello camembert | highland alpine | rocky mtn sunset cheddar

**accompaniments:** rhubarb jam, cowgirl honey, cornichons, almonds, apricots, olives, crackers

## Broths & Soup

**Broths | Veggie or Poultry** 8 cup | 20 quart

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

# M

## Salads

*add: 4oz sesame tuna\* +15 | 6oz chicken breast +8 | 6oz organic salmon\* +15*  
*choice of: white balsamic, buttermilk chive, sesame vinaigrette,*

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

**Arugula Salad** <sup>GF</sup> 15  
feta cheese, sliced peaches, dried black figs, baby radish, bacon vinaigrette

## Handhelds

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

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

**Mountain Jim Burger\*** 24  
8 oz Colorado angus beef, Rocky Mountain cheddar, vine-ripe tomatoes, butter lettuce, green peppercorn aioli, potato bun  
*sub-Veggie Patty +2 | sub-Buffalo Patty +4*

**Peachwood Smoked B.L.T.** 20  
slab bacon, lettuce, tomato, chipotle lime ranch dressing, sourdough bread  
*add chicken breast +8 | add salmon +15 |*

**Buffalo Meatloaf Sandwich** 30  
Colorado bison, butter lettuce, tomato, Bird & Jim Bacon BBQ, Texas toast

## Bowls

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

**Hallett Peak Bowl** <sup>GF, V+</sup> 25  
wild rice, red beans, squash, zucchini, heirloom carrots, dried chickpeas, green goddess dressing  
*add bacon +3*

**Sweet Potato Gnocchi** <sup>GF, V</sup> 28  
carnival cauliflower, roasted zucchini, shallots, shredded parmesan, pesto rossa  
*add bacon +3*

**Mushroom Ravioli** <sup>V</sup> 32  
lion's mane mushroom, baby spinach, tomatoes, basil, parmesan cream sauce  
*add bacon +3 sub GF fettuccine +4*

## Cast Iron

**Frontier Trout\*** 36  
grilled zucchini, miso roasted carrots, shallots, herbed couscous, tzatziki sauce

**Roasted Half Chicken** 38  
whipped potatoes, carnival cauliflower, corn bread, dijon apricot sauce

**Lamb T-Bones (2)** <sup>GF</sup> 46  
roasted tomato, creamy grits, mushroom medley, fig puree, blue cheese, red wine reduction

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

**Fresh Catch**  
sustainably sourced seafood with rotating preparation and seasonal sides.  
Market Price

**Chef's Butcher Block**  
rotating cuts of premium Colorado meat, prepared with seasonal accompaniments. Market Price

## Sides & Shareables

Cornbread (3) 6

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

Grilled Garlic Mushrooms <sup>GF, DF, V+</sup> 10

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

Sweet Potato Waffle Fries <sup>GF, DF, V+</sup> 8

Mac & Cheese 9

Whipped Potatoes <sup>GF</sup> 10

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

Game Cheddar Sausage <sup>GF</sup> 15

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

4oz Petite Filet Mignon <sup>GF, DF</sup> 24

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.

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 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