#### BIRD + JIM = HAPPY HOUR

Fresh Potato Chips & Onion Dip GF, V 8

Edamame GF, V 9 dynamite sauce

**Hand-Cut Fries** 6 green peppercorn aioli

Chicken Nugz 15

organic, hormone free chicken breast, fries or sweet potato rounds, honey mustard

Mixed Olives GF, V+ 8

citrus and herb scented picholine, castelvetrano

Yuca Root Fries GF, DF, V+ 14 mango vinaigrette

**Spreads** 

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

**Smoked Pheasant Chowder** 14

wild rice, heavy cream, smoked bacon, fresh herbs

Baby Red Chard, Kale & Arugula V+, DF, GF 15

a blend of wild baby greens, chilled charred heirloom tomatoes, cucumber-agave vinaigrette

add: chicken +8 / seared ahi tuna\* +15 / salmon\* +15

 ${\bf Tuna\ Poke^{*\ DF}\ 19} \\ {\bf mango,\ scallion,\ crispy\ egg\ roll\ skin,\ pickled\ ginger\ mayonnaise,} \\$ wasabi dried peas, sesame seeds

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

Buffalo Burger\* 24

8<br/>oz great range bison, tomato–bacon jam, arugula, potato roll

**Mountain Jim Burger\*** 19

8oz colorado prime black angus beef chuck, swiss cheese, vine-ripe tomatoes, mixed greens, green peppercorn aioli, potato roll

Portobello Mushroom Sandwich V+ 17

vine-ripe tomatoes, white balsamic roasted red onions, avocado spread, frisée, pretzel roll

Hallett Peak Bowl GF, DF, V+ 25

wild rice blend, red beans, poblano, yellow onions, red pepper, roasted thai green eggplant, kimchi, orange miso sauce add: chicken +8 / seared ahi tuna\* +15 / salmon\* +15

**Charcuterie & Cheese** 

side choice: house-made rhubarb jam, mostarda, cowgirl honey meats: bresaola | soppressata | basque salami cheeses: ewephoria gouda | mitiblue | mouco cheeses choose 1 meat & 1 cheese + 1 side \$16 choose 2 meat & 2 cheese + 2 sides \$25 choose 3 meat & 3 cheese + 3 sides \$29

20% service gratuity is included for all parties of 8 people or more. Split plate fee is \$5. 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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## **BIRD** + **JIM** = **HAPPY HOUR**

\$3 OFF WINES BY THE GLASS

\$2 OFF ALL DRAFT BEERS

**\$6 WELL COCKTAILS**Vodka/Gin/Rum/Tequila/Whiskey

#### **\$6 Cocktails**

**Bird & Jim Lemonade** Vodka + Lemon + Simple + Sugar Rim

**Mountain Margarita** Tequila + Lime + Agave + Salt Rim

**Mountain Punch** Rum + Lime + Simple Syrup

**Mountain Gold Rush** Bourbon + Lemon + Honey Syrup

Working Woman's Special 1/2 Glass HH Wine + Cosmo Shot

Working Man's Special
1/2 Pint Beer + Whiskey Shot

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Working Man's Special
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