### BIRD + JIM = HAPPY HOUR

Fresh Potato Chips & Onion Dip GF, V 8

**Edamame** <sup>GF, DF, V</sup> 10 garlic, white wine, unagi sauce

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

Chicken Nugz 15

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

Mixed Olives GF, V+ 8

citrus and herb scented picholine, castelvetrano

**Miso Beef Short Rib Sliders** 17

2 sliders, caramelized yellow onions, furikake mayonnaise, pickled daikon

**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

**Butter Lettuce** GF, DF, V+ 15

butter lettuce leaf, shaved fennel, roasted baby carrots, pickled red beets, marcona almonds, champagne vinaigrette add: chicken +8 / seared ahi tuna\* +15 / salmon\* +15

Fish + Chips 19

beer battered, pickled fresno chili tartar sauce

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

8oz frontière natural meats bison, tomato-bacon jam, arugula, potato roll

Mountain Jim Burger\* 20

8oz rocky mountain wagyu beef, swiss cheese, vine-ripe tomatoes, mixed greens, green peppercorn aioli, potato roll

Veggie Burger V+ 17

lentil veggie patty, white balsamic roasted red onions, avocado spread, frisée, seeded bun

Hallett Peak Bowl GF, DF, V+ 25

wild rice blend, butternut squash sofrito, saffron harissa sauce add: chicken +8 / seared ahi tuna\* +15 / salmon\* +15

**Charcuterie & Cheese** 

side choice: house-made rhubarb jam, mostarda, cowgirl honey meats: bresaola | black pepper salami | basque salami cheeses: ewephoria gouda | mitiblue | robiola bosina 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 55. 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
<sup>1</sup>/<sub>2</sub> Glass HH Wine + Cosmo Shot

Working Man's Special
<sup>1</sup>/<sub>2</sub> Pint Beer + Whiskey Shot

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**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
<sup>1</sup>/<sub>2</sub> Pint Beer + Whiskey Shot