



## Snacks & Bites

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

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

**Edamame** <sup>GF, V</sup> 10  
dynamite sauce

**Grilled Tofu Satay** <sup>DF, V+</sup> 13  
3 satays, green curry marinated, sticky white soy-dragon fruit glaze, scallions

**Tempura Flour Fried Calamari** <sup>DF</sup> 22  
garlic-chili-lime sauce, napa cabbage, fresh herbs, salt roasted peanuts

**Yuca Root Fries** <sup>DF, GF, V+</sup> 14  
black garlic-calabrian chili mojo vinaigrette

**Tuna Poke\*** <sup>DF</sup> 19  
avocado, scallion, crispy eggroll skin, pickled ginger mayonnaise, wasabi dried peas, sesame seeds

**Roasted Beef Bone Marrow** 12  
caramelized onions with mushrooms, bird's nest toasted baguette, cornichons, whole grain mustard

**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 | hot coppa | basque salami  
cheeses: ewephoria gouda | mitiblu | 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

## Broths & Soup

**Poultry Bone or Veggie Broth** 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\* +14*

**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, currant-pomegranate vinaigrette, blue cheese dressing*

**Arugula & Frisée** <sup>GF, V</sup> 14  
soft squash noodles, roasted chestnuts, 7-spice pistachio "streusel", shaved parmigiano reggiano, white balsamic vinaigrette

**Baby Kale** <sup>V</sup> 15  
pickled golden beets, dates, dried cherries, green apple compote, spanish blue cheese dressing

## Handhelds

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

*+2 simple garden salad instead of fries or sweet potato rounds*

### **+2 add-ons:**

*swiss cheese | havarti cheese | vegan cheese | mushrooms | egg  
palisade peach-wood smoked bacon | avocado | jalapeno | +3 for GF bun*

**Mountain Jim Burger\*** 19  
8oz prime black angus beef chuck, swiss cheese, vine-ripe tomatoes, mixed greens, green peppercorn aioli, potato roll

**Portobello Mushroom Sandwich** <sup>V+</sup> 17  
vine-ripe tomatoes, white balsamic roasted red onions, avocado spread, frisée, pretzel roll

**Grilled Chicken Sandwich** 17  
adobo-bacon aioli, sliced tomatoes, baby kale, palisade peach-wood smoked bacon, pickled cilantro, havarti cheese, potato roll

**Buffalo Burger\*** 24  
8oz great range bison, tomato-bacon jam, arugula, potato roll

## Bowls

*add: 6oz chicken breast +8 | 4oz sesame tuna\* +15 | 6oz organic salmon\* +14*

**Vegetable Noodles** <sup>GF, DF, V+</sup> 25  
soft squash, butternut squash ribbons, portobello mushrooms, braised fennel, tomato conserva, basil

**Hallett Peak Bowl** <sup>GF, DF, V+</sup> 25  
wild rice blend, red beans, poblano, yellow onions, red pepper,

rutabaga, brussels sprouts, grilled green tomato vinaigrette

## Cast & Iron

**Frontier Trout\*** <sup>GF</sup> 34  
rutabaga, green tomato-olive puttanesca, baby potato, lemon brown butter, candied sage

**Zabuton Steak\*** 50  
8-ounce "pillow steak", black garlic mashed potatoes, mixed peppercorn compound butter, scallions, sweet onion jus

**Skuna Bay Salmon\*** <sup>GF</sup> 35  
yuca root puree, asparagus, pomegranate seeds, currant-pomegranate vinaigrette

**Cast Iron Roasted Half Chicken** 30  
free-range, cognac-cherry brussels sprouts, rosemary beurre blanc, house-made cornbread

**Carnivore\*** <sup>GF</sup> 58  
elk tenderloin, pork chop, mountain man game sausage, garlic broccolini, butter roasted yukon gold potatoes, guava bbq

**Chilean Seabass** <sup>GF</sup> 40  
garlic edamame, roasted mushrooms, newport brandy sauce

**Lamb NY Strip\*** <sup>GF</sup> 43  
warm sundried tomato and potato salad, apricot, dried cherries, flat leaf parsley leaf, ginger-garlic-honey-cilantro reduction

**Lamb Bolognese** 32  
colorado ground lamb, pappardelle, red wine, garlic, onions, thyme, whipped mascarpone  
GF fettucine +4

## Sides & Shareables

Cornbread 6

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

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

Mac & Cheese 9

Cherry Brussels Sprouts <sup>GF, DF, V+</sup> 12

Game Sausage <sup>GF, DF</sup> 15

6oz Salmon Fillet <sup>GF, DF</sup> 14

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

Roasted Yukon Potatoes <sup>GF, V+</sup> 7

Black Garlic Mashed Potatoes <sup>GF</sup> 9

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

Asparagus with Bacon Vinaigrette <sup>GF, DF</sup> 12

**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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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 "cattlemen" 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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