



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
honey kimchi dipping sauce

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

Mortadella Sandwich Bites 14
sourdough bread, mortadella, gruyere cheese, béchamel

Balsamic Bruschetta ^V 10
focaccia bread, feta cheese, tomatoes, fresh basil, balsamic reduction

Tuna Poke* ^{DF} 20
avocado, scallion, crispy eggroll skin, ginger mayo, sesame seed vinaigrette

Beef Sliders 17
2 miso braised short rib sliders, caramelized onions, bacon aioli
add slider + 8.50

Spreads 19
hummus ^{V+}, pimento cheese ^V, smoked trout dip, crackers, vegetable crudité
8 each

Charcuterie & Cheese
side choice: house-made rhubarb jam, mostarda, cowgirl honey
meats: bresaola | prosciutto | soppressata
cheeses: ewephoria gouda | mitiblue | taleggio
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: 4oz sesame tuna +15 | 6oz chicken breast +8 | 6oz organic salmon* +15*

choice of: white balsamic, buttermilk chive, sesame vinaigrette, italian vinaigrette, strawberry-basil vinaigrette, lemon agave dressing

Simple Garden ^{GF, DF, V+} 15 large | 9 small
seasonal greens, english cucumber, baby radish, cherry tomatoes

Spring Salad ^{GF, DF, V+} 18
arugula, brunia, red & green chard, frisee, little gem lettuce. shredded carrots, purple ninja radish, avocado, roasted almonds, strawberry-basil vinaigrette

Smoked Salmon Niçoise Salad ^{GF} 19
premium butter greens, haricot vert, shaved red onions, niçoise olives, fingerling potato, hardboiled egg, crème fraîche, capers, lemon agave dressing

Handhelds

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

substitute simple garden salad instead of fries +2

each add-on +2

swiss cheese | pepper jack cheese | ghost pepper jack cheese | vegan cheese | sauteed mushrooms | grilled onions | avocado | jalapeno | egg | bacon | substitute GF bun +3 | add duck egg +3

Mountain Jim Burger* 20
7.5oz rocky mountain angus beef, swiss cheese, vine-ripe tomatoes, butter lettuce, green peppercorn aioli, potato bun

Buffalo Burger* 24
8oz frontier bison, tomato–bacon jam, arugula, potato bun

B.L.T. 18
peach wood smoked bacon, butter lettuce, tomato, dill caper aioli, pretzel bun
add chicken breast +5 | add salmon +8 | add duck egg +3

Isabella Veggie Burger ^V 18
house-made mushroom patty, vine-ripe tomatoes, white balsamic onions, avocado spread, butter lettuce, pretzel bun

Bowls

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

Hallett Peak Bowl ^{GF, V+} 25
wild rice blend, red beans, cauliflower, collard greens, artichokes, garlic broccolini, dried chickpeas, sun dried tomato romesco sauce
add bacon +2

Sweet Potato Gnocchi ^{GF, DF, V+} 24
roasted mushrooms, spinach, carrots, artichokes, cashew alfredo
add bacon +2

Cast Iron

Frontier Trout* ^{GF} 34
rosemary sweet potatoes, honey glazed carrots, fried capers, tarragon champagne sauce

Tuscan Butter Salmon* ^{GF} 35
roasted cherry tomatoes, spinach, shredded parmesan, garlic mushrooms, whipped potatoes, tuscan cream sauce

Seared Scallops * ^{GF} 42
3 colossal scallops, parsnip puree, pancetta, carrots, scallion oil, truffle nage

Pineapple BBQ Half Chicken 36
parsnip purre, haricot vert, heirloom carrots, cornbread

Shrimp & Grits ^{GF} 38
stone ground grits, smoked paprika sofrito, andouille sausage, collared greens, creole sauce
add bacon +2 | add duck egg +3 | substitute GF pasta +4

Churrasco Steak ^{GF, DF} 45
8 oz skirt steak, plantain mofongo, fajita vegetables, pineapple chimichurri

Lamb T-Bone ^{GF} (2) 42
whipped potatoes, collards greens, grilled onions, mushroom cream sauce

Carnivore* ^{GF} 60
elk striploin, petite filet mignon, cheddar game sausage, garlic broccolini with peppers and shallots, black garlic aioli

Sides & Shareables

Asparagus with Bacon Aioli ^{GF, DF} 13

Cornbread ^V (3) 6

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

Hand-Cut Fries ^{GF, DF, V+} 6

Sweet Potato Waffle Fries ^{GF, DF, V+} 6

Mac & Cheese ^V 9

Parsnip Puree ^{GF, V} 10

Whipped Potatoes ^{GF, V} 10

6oz Salmon Fillet ^{GF, DF} 15

Game Sausage ^{GF} 15

4oz Elk Striploin ^{GF, DF} 16

4oz Lamb T-bone ^{GF, DF} 18

4oz Petite Filet Mignon ^{GF, DF} 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 himWe 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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