



# BLUEBIRD

• B I S T R O •

EXECUTIVE CHEF: SHAWN SPECK



## STARTERS & SHARED PLATES

<b>Nachos from the Pit.....</b>	<b>14</b>
House-Made Chips, Poblano Queso, Chipotle Crème Ranch, Choice of Pulled Pork or Beef Brisket	
<b>Chicken Wings.....</b>	<b>14</b>
Choice of Buffalo, Cajun Dry Rub, Rim-Fire or Naked	
<b>Pretzel Bites.....</b>	<b>10</b>
Salted with Poblano Queso or Cinnamon Sugared with Icing	
<b>Wisconsin Cheese Curds.....</b>	<b>11</b>
Beer Battered, Chipotle-Ranch Sauce	
<b>Brussel Sprout.....</b>	<b>13</b>
Yuzu Honey, Parmesan	
<b>Bluebird Truffle Fries.....</b>	<b>10</b>
Truffle Oil, Parmesan	
<b>Frito Pie.....</b>	<b>11</b>
Fritos, Chili, Cheddar Cheese	
<b>Nashville Hot Cauliflower Bites...</b>	<b>12</b>

## PIZZAS

ALL PIZZAS ARE 10” PERSONAL SIZE

<b>The Stomp.....</b>	<b>14</b>
Artisan Dry Cured Pepperoni, Chili Flake, Mozzarella	
<b>The Cheeses.....</b>	<b>14</b>
Mozzarella, Pecorino, Grana Padana, Provolone, White Sauce	
<b>The Sled Dog.....</b>	<b>14</b>
Mozzarella, Local Wild Mushrooms	
<b>The Veg.....</b>	<b>15</b>
EVOO, Garlic, Sliced Tomato, Garbanzo, Mozzarella, Jalapenos, Artichoke, Goat Horn Peppers	
<b>The Meat Sweats.....</b>	<b>15</b>
Crumbled Burger, Sausage, Pepperoni, Shaved Steak, Jalapenos	

## SOUP & SALADS

ADD CHICKEN (\$7), STEAK (\$9) OR SEARED TUNA(\$9)

<b>Southwestern Caesar Salad.....</b>	<b>12</b>
Chopped Romaine, Crisp Tortilla Strips, Parmesan, Crushed Caramelized Pecans, House-Made Dressing	
<b>Cobb Salad.....</b>	<b>14</b>
Mixed Greens, River Bear Bacon, Point Reyes Blue Cheese, Hard Boiled Egg, Tomato, Red Onion, Ranch Dressing	
<b>Ahi Tuna Poke Salad.....</b>	<b>19</b>
Cubed Raw Tuna, Mixed Greens, Ginger, Sesame, Wakame Seaweed, Crisp Rice Noodles, Miso Vinaigrette	
<b>Soup of the Day.....</b>	<b>9</b>
<b>Elk Chili.....</b>	<b>9</b>

## ALL THE OTHER STUFF

SERVED WITH YOUR CHOICE OF SIDE: SIDE SALAD, FRENCH FRIES, FRUIT OR BOURSIN MASHED POTATOES

<b>Hot Pastrami Sandwich.....</b>	<b>19</b>
River Bear Pastrami, Swiss Cheese, Caramelized Onion, Whole Grain Mustard, Grilled Rye Bread	
<b>Bluebird Wagyu Burger.....</b>	<b>20</b>
Wagyu Beef, Shredded Iceberg, Tomato, Shaved Red Onion, Cheddar (Try a “Burger Bowl” over salad) (Impossible Burger – Add \$4)	
<b>Smoked Meatloaf.....</b>	<b>18</b>
Boursin Mashed Potatoes, Bourbon BBQ Glaze	
<b>Chicken, Bacon, Ranch Sandwich.....</b>	<b>18</b>
Grilled Chicken, Applewood Smoked Bacon, Ranch Dressing	
<b>Brisket Grilled Cheese.....</b>	<b>17</b>
Texas Toast	
<b>Flank Steak.....</b>	<b>22</b>
Boursin Mashed Potatoes, Bell Pepper & Mushroom Demi	
<b>Pulled Pork Sandwich .....</b>	<b>18</b>
Brioche Bun, Kale-Cabbage Slaw	
<b>Traditional BBQ Plate.....</b>	<b>26</b>
Sliced Brisket, Pulled Pork, BBQ Ribs, Cole Slaw, Texas Toast	
<b>St. Louis Style Ribs.....</b>	<b>18/26</b>
Half or Full Rack	
<b>Fish &amp; Chips.....</b>	<b>19</b>
Alaskan Cod, Guinness Beer Battered	