



BEVERAGE MENU

COCKTAILS

The Pioneer 11 <i>Vodka, Lemon Juice, Basil Simple Syrup, Mint</i>	Dragon Lady 13 <i>Idlewild Hibiscus Gin, Cointreau, Rich Thyme Simple, Egg White</i>
The Log Cabin 15 <i>Laws Bourbon, Spiced Simple, Orange Bitters, Cinnamon stick</i>	Desperado 14 <i>Reposado, Cointreau, Lime Juice, Lemon Juice Jalapeño Agave</i>
Zephyr 14 <i>Tin Cup Whiskey, Lemon, Sage Simple, Blackberry Puree</i>	<i>Ask us about our custom cocktail kits</i>

BEER

ON TAP

Epic Brewing 'Big Bad Baptist Pecan Pie Porter' 9 Denver, CO – 10.5%-13.5%
Odd 13 'nOOB' 7 Lafayette, CO – 6.0%
Left Hand '1256' Pilsner 7 Longmont, CO – 5.2%
Bristol Brewing 'Laughing Lab' Scottish Ale 7 Colorado Springs, CO – 5.4%
The Peak 'Elk Bugle' Extra Special Bitter 8 Winter Park, CO – 5.3%
Upslope Snowmelt Grapefruit Hard Seltzer 6 Boulder, CO – 5.0%

CANS/BOTTLES

Coors Light 6
Coors Original 6
Budweiser 16oz..... 7
Bud Light 16oz..... 7
Michelob Ultra 16oz..... 7
Stem Real Dry Cider 16oz..... 9
Odell Easy Street Wheat 7
Avery Quad Ale 9
The Peak 'Lion Head' Coffee Stout 8
4 Noses 'Strawberry Velvet' Milkshake IPA 16oz..... 9

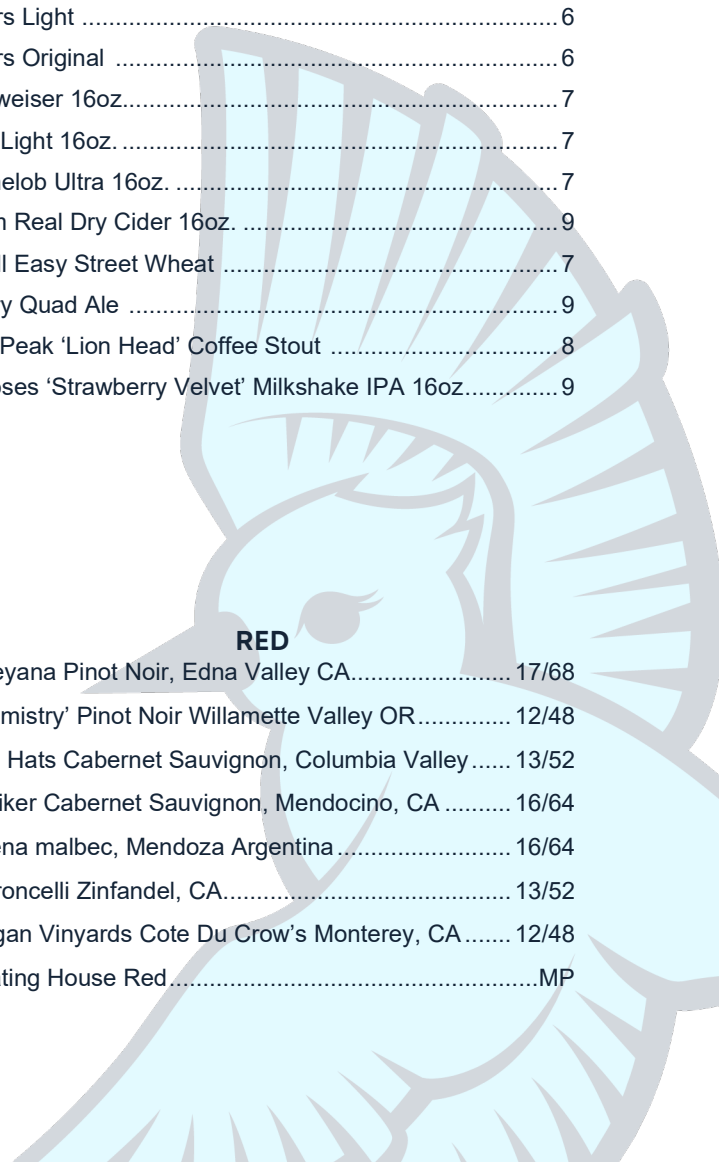
WINE

WHITE

La Crema Chardonnay, Monterey, CA 13/52
Seghesio Chardonnay, California..... 15/60
Slow Jams Sauvignon Blanc, Washington 14/56
King Estate Pinot Gris, Willamette Valley Oregon..... 12/48
Kung fu girl Riesling, Washington..... 9/36
Rotating House White MP

RED

Baileyana Pinot Noir, Edna Valley CA..... 17/68
'Chemistry' Pinot Noir Willamette Valley OR..... 12/48
Nine Hats Cabernet Sauvignon, Columbia Valley 13/52
Moniker Cabernet Sauvignon, Mendocino, CA 16/64
Catena malbec, Mendoza Argentina 16/64
Pedroncelli Zinfandel, CA..... 13/52
Morgan Vinyards Cote Du Crow's Monterey, CA 12/48
Rotating House Red MP



Starters & Share Plates

Chips & Dip	7
<i>House-Made Tortilla Chips, Poblano Queso Dip</i>	
Nachos from the Pit	14
<i>House-Made Tortilla Chips, Poblano Queso, Chipotle Crème Fraîche Choice of Pulled Pork or Beef Brisket</i>	
Giant Pretzel	10
<i>Salted or Buttered Cinnamon Sugar Choice of Whole-Grain Mustard or Poblano Queso</i>	
Ranch Bean Frites	11
<i>House Ranch Beans, Stealth Fries, Smoked Cheddar</i>	
Chef's Pimento Dip	8
<i>Aged White Cheddar, Tarragon, Ritz™ Crackers</i>	
Yardbird Wings	14
<i>Choice of Buffalo, Carolina Gold BBQ, or Creole Dry Rub</i>	
Beer-Battered Wisconsin Cheese Curds	14
<i>Chipotle-Ranch Dipping Sauce</i>	
Creole Spiced Fry Basket	10
<i>Yukon Gold or Sweet Potato, Tarragon Aioli</i>	
Deviled Eggs	12
<i>Organic Farm Eggs, Stone Ground Mustard, Preserved Egg Yolk</i>	

Soups & Salads

Classic Caesar Salad	12
<i>Crisp Hearts of Romaine, Herbed Croutons, Parmesan, House-Made Dressing Add Chicken \$7, Add Fitch Ranch Steak \$9</i>	
"BLT" Wedge Salad	13
<i>River Bear Bacon, Baby Iceberg, Cherry Tomatoes, Point Reyes Bay Bleu Cheese, Avocado Ranch Add Chicken \$7, Add Fitch Ranch Steak \$9</i>	
Santa Maria Ranch Beans	6/11
<i>Slow-Cooked Piquito beans, Smoked Ham Hock, Crème Fraîche, Aged Cheddar</i>	
Soup of The Day	6/11
<i>Rotating Selection</i>	

Pizzas

Pepperoni Stomp	19
<i>Artisan Dry Cured Pepperoni, Chili Flake, Mozzarella</i>	
Yard Sale Pizza	22
<i>Italian Sausage, Cured Ham, Pepperoni, Hot Peppers, Red Onion</i>	
Mystic Mushroom	20
<i>Mystic Mountain Mushrooms, Garlic Oil, Imported Fontina</i>	
All the Cheese	19
<i>Mozzarella, Fontina, Stracchino, Parmesan, Pecorino</i>	

Sandwiches & More

<i>Served w/ Fries or Green Salad (GF option available)</i>	
The Treadwell Reuben	19
<i>River Bear Pastrami, Smoked Mozzarella, Caramelized Onions, Louie Dressing</i>	
The Classic Burger	20
<i>Fitch Ranch Beef, Burger Sauce, Iceberg Tomato, Red Onion, American Cheese (Impossible Burger – Add \$4)</i>	
The Mystic Burger	22
<i>Fitch Ranch Beef, Mystic Mountain Mushrooms, Fontina, River Bear Bacon (Impossible Burger – Add \$4)</i>	
Chicago Style Italian Beef	19
<i>Thinly Shaved & Slow Cooked Roast Beef, Giardiniera, Beef Jus</i>	
Bluebird Chicken Sandwich	18
<i>Choice of Fried Thigh or Grilled Breast, Dill Pickle, Mayonnaise, Lettuce, Squishy Bun</i>	
Grilled Eggplant Gyro	17
<i>Marinated Eggplant, Tomato, Cucumber, Shaved Red Onion, Tzatziki</i>	

From the Pit

<i>Served w/ Fries or Green Salad (GF options available)</i>	
Brisket Sandwich	19
<i>Crispy red onion, Potato Roll</i>	
Virginia Style Pulled Pork Sandwich	18
<i>Brioche Bun, Kale-Cabbage Slaw</i>	
St. Louis Style Ribs	18/26
<i>Full or Half Rack</i>	
Santa Maria Tri-Tip Sandwich	19
<i>Garlic Buttered Roll, Santa Maria Salsa</i>	

Executive Chef: Liana Aghajanian Sous Chef: Shawn Speck

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of food-borne illness. For your convenience, a 10% gratuity will be added to all take-out orders. Please let us know if you would like the gratuity adjusted.



Bluebird Bistro Kids Menu

Pepperoni Pizza	\$8
Cheese Pizza	\$8
Cheeseburger	\$11
<i>Choice of: Fries, Fruit, Cup Soup</i>	
Chicken Tenders	\$11
<i>Choice of: Fries, Fruit, Cup Soup</i>	
Grilled Cheese	\$11
<i>Choice of: Fries, Fruit, Cup Soup</i>	
Hot Dog	\$11
<i>Choice of: Fries, Fruit, Cup Soup</i>	