



BLUEBIRD

• BISTRO •



BEVERAGE MENU

BEER

ON DRAFT

Great Divide Yeti Imperial Stout	9
Denver, CO 9.5%	
Montucky Cold Snacks	6
Wisconsin 4.1%	
Stem Dry Raspberry Cider	7
Denver, CO 5.8%	
Elevation Pilsner	7
Poncha Springs, CO 5.0%	
Bristol Brewing 'Laughing Lab'	
Scottish Ale	7
Colorado Springs, CO 5.4%	
Telluride (Rotating IPA)	8
Telluride, CO 6.4%	

BOTTLES/CANS

Coors Original	6
Coors Light 16oz	7
Budweiser	7
90 Shilling	7
Modelo Especial	6
Michelob Ultra 16oz	7
White Claw Hard Seltzer	6
Voodoo Ranger IPA 16oz	10
Crooked Stave Blueberry Sour ..	9
Bristol Beehive Honey Wheat ...	7
Odd 13 'NOOB' Hazy Pale Ale ...	10
Odd 13 Superfan Hazy IPA	10
Avery White Rascal	7

COCKTAILS

Dragon Lady	15
Coconut Vodka, St. Germaine, Cranberry Garnish, Served Straight Up	
Bounty Hunter	14
Bulleit Bourbon, Brown Sugar Syrup, Angostura Bitters, Orange Bitters, Served on a King Cube	
Ghost Rider	16
Jalapeno Infused Tequila, Lime Juice, Lemon Juice, Cointreau	
Bonanza Hound	15
Botanist Gin, Grapefruit Juice, Rosemary Syrup	
Peacemaker	14
Bacardi Rum, Lemon Juice, Honey Syrup, Spiced Apple Cider, Club Soda	

WINE

WHITE

Seghesio Chardonnay, California	10/40
La Crema Sauvignon Blanc, California	12/48
Kings Estate Pinot Gris, Willamette Valley Oregon	11/44
High Heaven Riesling, Washington	9/36
Hogwash Rose, California	12/48

RED

Baileyana Pinot Noir, Edna Valley California	14/56
'Chemistry' Pinot Noir, Willamette Valley, Oregon	9/36
True Grit Cabernet Sauvignon, California	11/44
Catena Malbec, Mendoza Argentina	13/52
Morgan Cotes du Crows, Monterey, California	13/52



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EXECUTIVE CHEF: SHAWN SPECK



STARTERS & SHARED PLATES

Nachos from the Pit.....14
House-Made Chips, Poblano Queso,
Chipotle Crème Ranch, Choice of Pulled
Pork or Beef Brisket

Chicken Wings.....14
Choice of Buffalo, Cajun Dry Rub, Rim-
Fire or Naked

Pretzel Bites.....10
Salted with Poblano Queso or Cinnamon
Sugared with Icing

Wisconsin Cheese Curds.....11
Beer Battered, Chipotle-Ranch Sauce

Brussel Sprout.....13
Yuzu Honey, Parmesan

Bluebird Truffle Fries.....10
Truffle Oil, Parmesan

Frito Pie.....11
Fritos, Chili, Cheddar Cheese

Nashville Hot Cauliflower Bites...12

PIZZAS

ALL PIZZAS ARE 10" PERSONAL SIZE

The Stomp.....14
Artisan Dry Cured Pepperoni, Chili Flake,
Mozzarella

The Cheeses.....14
Mozzarella, Pecorino, Grana Padana,
Provolone, White Sauce

The Sled Dog.....14
Mozzarella, Local Wild Mushrooms

The Veg.....15
EVOO, Garlic, Sliced Tomato, Garbanzo,
Mozzarella, Jalapenos, Artichoke, Goat
Horn Peppers

The Meat Sweats.....15
Crumbled Burger, Sausage, Pepperoni,
Shaved Steak, Jalapenos

SOUP & SALADS

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

Southwestern Caesar Salad.....12
Chopped Romaine, Crisp Tortilla Strips, Parmesan,
Crushed Caramelized Pecans, House-Made Dressing

Cobb Salad.....14
Mixed Greens, River Bear Bacon, Point Reyes Blue Cheese,
Hard Boiled Egg, Tomato, Red Onion, Ranch Dressing

Ahi Tuna Poke Salad.....19
Cubed Raw Tuna, Mixed Greens, Ginger, Sesame, Wakame
Seaweed, Crisp Rice Noodles, Miso Vinaigrette

Soup of the Day.....9

Elk Chili.....9

ALL THE OTHER STUFF

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

Hot Pastrami Sandwich..... 19
River Bear Pastrami, Swiss Cheese, Caramelized Onion,
Whole Grain Mustard, Grilled Rye Bread

Bluebird Wagyu Burger.....20
Wagyu Beef, Shredded Iceberg, Tomato, Shaved Red Onion,
Cheddar
(Try a "Burger Bowl" over salad)
(Impossible Burger – Add \$4)

Smoked Meatloaf.....18
Boursin Mashed Potatoes, Bourbon BBQ Glaze

Chicken, Bacon, Ranch Sandwich.....18
Grilled Chicken, Applewood Smoked Bacon, Ranch
Dressing

Brisket Grilled Cheese.....17
Texas Toast

Flank Steak.....22
Boursin Mashed Potatoes, Bell Pepper & Mushroom Demi

Pulled Pork Sandwich18
Brioche Bun, Kale-Cabbage Slaw

Traditional BBQ Plate.....26
Sliced Brisket, Pulled Pork, BBQ Ribs, Cole Slaw, Texas
Toast

St. Louis Style Ribs.....18/26
Half or Full Rack

Fish & Chips.....19
Alaskan Cod, Guinness Beer Battered



BLUEBIRD

— BISTRO —

GRANBY RANCH, CO

WINTER DINNER MENU

Served from 5pm to 8pm

STARTERS

Jumbo Lump Crab Cakes.....18

Grain Mustard Sauce, Charred Lemon

Veal Meatballs.....15

Rustic Tomato Sauce

Southwestern Caesar Salad.....12

Chopped Romaine, Crisp Tortilla Strips, Parmesan, Crushed Caramelized Pecans,
House-Made Dressing

Soup of the Day.....9

Elk Chili.....9

GRANBY RANCH SIGNATURE ENTREES

Add a Side Green Salad or Caesar Salad...6

Buttermilk Roasted Half Chicken.....26

Roasted Carrots, Boursin Mashed Potatoes

Pan-Seared Hanger Steak.....35

Whole Grain Demi, Roasted Fingerling Potatoes, Asparagus

Blackened Red Snapper.....29

Garlic Beurre Blanc, Saffron Basmati Rice, Sauteed Spinach

Cajun Chicken Pasta.....25

Cherry Tomatoes, Spinach, Arugula & Apple Thyme Vinaigrette, White Wine & Garlic
Cream Sauce

SAVE SOME ROOM FOR DESSERT

Bourbon Pecan Pie...10

New York Style Cheesecake...12

Grand Marnier Crème Brûlée...11

Mississippi Mud Pie...12

Ice Cream...6

Sorbet...6