



BLUEBIRD

• B I S T R O •

EXECUTIVE CHEF: SHAWN SPECK
SOUS CHEF: JIM HUGHES



STARTERS & SHARED PLATES

- Ahi Tuna Nachos**.....18
Fried Wonton Skins, Marinated Ahi Tuna, Cucumber Wasabi, Pickled Red Onion, Green Onion
- Elote Nachos**.....14
House-Made Chips, Poblano Queso, Elote, Chipotle Ranch, Lime, Tajin, Choice of Pulled Pork, Brisket or Chicken
- Chicken Wings**.....14
Choice of Buffalo, Serrano Garlic, Sweet Chile, Whiskey BBQ, Rim-Fire or Naked
- Pretzel Bites**.....10
Salted with Poblano Queso or Cinnamon Sugar with Icing
- Wisconsin Cheese Curds**.....11
Beer Battered, Chipotle-Ranch Sauce
- Brussels Sprouts**.....13
Yuzu Honey, Parmesan
- Bluebird Truffle Fries**.....10
Truffle Oil, Parmesan
- Candied Bacon**.....16
Thick-Cut Applewood Bacon, Sriracha, Horseradish Pickle

PIZZAS

ALL PIZZAS ARE 10" PERSONAL SIZE
HOT HONEY ON CRUST

- The Drifter**.....15
Artisan Dry Cured Pepperoni, Chili Flake, Mozzarella
- Cheese It**.....16
Mozzarella, Pecorino, Grana Padano, Provolone, White Sauce
- Skydiver**.....16
Fresh Mozzarella, Heirloom Tomato, Basil, Pesto
- Jackpot**.....15
Chicken, Bacon, Red Onion, Ranch
- The Meat Sweats**.....16
Crumbled Burger, Sausage, Pepperoni, Shaved Steak, Jalapenos, Red Sauce
- Stagecoach**.....16
Roasted Butternut Squash, Italian Sausage, House-Made Red Sauce

SOUP & SALADS

ADD CHICKEN (\$7) OR *STEAK (\$9)

- Southwestern Caesar Salad**.....14
Chopped Romaine, Crisp Tortilla Strips, Parmesan, Fire Roasted Corn, Crushed Caramelized Pecans, House-Made Dressing
- Burrata Salad**.....18
Arugula, Heirloom Tomato, Grilled Ciabatta, Balsamic Glaze
- Alpine Berry Salad**.....14
Heritage Lettuce Blend, Strawberries, Blueberries, Sliced Almonds, Goat Cheese, Grapefruit Vinaigrette
- Elk Chili**.....9
Shredded Cheddar, Sour Cream, Chives
- Soup of the Day**.....9
- Side Garden Salad/Side Caesar Salad**.....6

SANDWICHES

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

- Hot Pastrami**.....19
River Bear Pastrami, Swiss, Caramelized Onion, Whole Grain Mustard, Grilled Marble Rye
- Wagyu Burger**.....20
Half Pound Wagyu Beef, Shredded Iceberg, Tomato, Red Onion, Horseradish Pickle, American Cheese
(Try a "Burger Bowl" over a Salad) (Impossible Burger - Add \$4) (Add Vermont White Cheddar - \$1.50)
- Chicken, Bacon, Ranch Sandwich**.....18
Grilled Chicken, River Bear Bacon, Horseradish Pickle, Shredded Lettuce, Tomato, Shaved Red Onion, Ranch
- Adult Grilled Cheese**.....18
Texas Toast, American Cheese, Whiskey BBQ
Choice of Brisket or Pulled Pork
- Falafel Pita**.....16
Tzatziki, Shredded Lettuce, Tomato, Shaved Red Onion, Pita
- Black Pepper Prime Dip**.....16
Shaved Prime Rib, Toasted Hoagie, Horseradish Creme, Au Jus

ENTREES

- Traditional BBQ Plate**.....28
Sliced Brisket, Pulled Pork, St. Louis Ribs, Texas Toast, Horseradish Pickles, French Fries
- St. Louis Style Ribs**.....18/26
Half or Full Rack
- Fish & Chips**.....19
Alaskan Cod, Beer Battered
- Dukkah Spiced Salmon**.....24
Latin Rice, Vegetable Medley
- Grilled Chicken**.....22
Boursin Mashed Potatoes, Vegetable Medley

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS; ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



WINTER 2023/2024 DINNER MENU
STARTERS & SHARED PLATES

Ahi Tuna Nachos	18
<i>Fried Wonton Skins, Marinated Ahi Tuna, Cucumber Wasabi, Pickled Red Onion, Green Onion</i>	
Elote Nachos	14
<i>House-Made Chips, Poblano Queso, Elote, Chipotle Ranch, Lime, Tajin, Choice of Pulled Pork, Brisket or Chicken</i>	
Maryland Style Crab Cakes	16
<i>Whole Grain Mustard Sauce</i>	
Chicken Wings	14
<i>Choice of Buffalo, Serrano Garlic, Sweet Chile, Whiskey BBQ, Rim-Fire or Naked</i>	
Pretzel Bites	10
<i>Salted with Poblano Queso or Cinnamon Sugar with Icing</i>	
Fried Green Tomatoes	11
<i>Marinara, Fresh Mozzarella, Prosciutto, Basil</i>	
Wisconsin Cheese Curds	11
<i>Beer Battered, Chipotle-Ranch Sauce</i>	
Brussels Sprouts	13
<i>Yuzu Honey, Parmesan</i>	
Bluebird Truffle Fries	10
<i>Truffle Oil, Parmesan</i>	
Candied Bacon	16
<i>Thick-Cut Applewood Bacon, Spicy-Brown-Sugar Glaze, Sriracha, Pickle</i>	

SOUP & SALADS

ADD CHICKEN (\$7) OR *STEAK (\$9)

Southwestern Caesar Salad	14
<i>Chopped Romaine, Crisp Tortilla Strips, Parmesan, Fire Roasted Corn, Crushed Caramelized Pecans, House-Made Dressing</i>	
Burrata Salad	18
<i>Arugula, Heirloom Tomato, Grilled Ciabatta, Balsamic Glaze</i>	
Alpine Berry Salad	14
<i>Heritage Lettuce Blend, Strawberries, Blueberries, Sliced Almonds, Goat Cheese, Grapefruit Vinaigrette</i>	
Elk Chili	9
<i>Shredded Cheddar, Sour Cream, Chives</i>	
Soup of the Day	9
Side Garden Salad/Side Caesar	6

PIZZAS

ALL PIZZAS ARE 10" PERSONAL SIZE, HOT HONEY ON ALL CRUSTS, GLUTEN FREE CRUST AVAILABLE (+\$7)

The Drifter	15
<i>Artisan Dry Pepperoni, Chili Flake, Mozzarella</i>	
Cheese It	16
<i>Mozzarella, Pecorino, Grana Padano, Provolone, White Sauce</i>	
Skydiver	16
<i>Fresh Mozzarella, Heirloom Tomato, Basil, Pesto</i>	
Jackpot	15
<i>Chicken, Bacon, Red Onion, Ranch</i>	
The Meat Sweats	16
<i>Crumbled Burger, Sausage, Pepperoni, Shaved Steak, Jalapenos, Red Sauce</i>	
Stagecoach	16
<i>Roasted Butternut Squash, Italian Sausage</i>	



WINTER 2023/2024 DINNER MENU

SANDWICHES

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

Hot Pastrami	19
<i>River Bear Pastrami, Swiss, Caramelized Onion, Whole Grain Mustard, Grilled Marble Rye</i>	
Wagyu Burger	20
<i>Half Pound Wagyu Beef, Shredded Iceberg, Tomato, Red Onion, Horseradish Pickle, American Cheese (Try a "Burger Bowl" over a Salad) (Impossible Burger - Add \$4) (Add Vermont White Cheddar - \$1.50)</i>	
Chicken, Bacon, Ranch Sandwich	18
<i>Grilled Chicken, River Bear Bacon, Horseradish Pickle, Shredded Lettuce, Shaved Red Onion, Tomato, Ranch</i>	
Adult Grilled Cheese	18
<i>Texas Toast, American Cheese, Whiskey BBQ, Choice of Brisket or Pulled Pork</i>	
Falafel Pita	16
<i>Tzatziki, Shredded Lettuce, Tomato, Shaved Red Onion, Pita</i>	
Black Pepper Prime Dip	16
<i>Shaved Prime Rib, Toasted Hoagie, Horseradish Creme, Au Jus</i>	

ENTREES

Traditional BBQ Plate	28
<i>Sliced Brisket, Pulled Pork, St. Louis Ribs, Texas Toast, Horseradish Pickles</i>	
St. Louis Style Ribs	18/26
<i>Half or Full Rack</i>	
Steak Ravioli	30
<i>Braised Hanger Steak Ravioli, Gorgonzola Cream, Grilled Asparagus</i>	
Fish & Chips	19
<i>Alaskan Cod, Beer Battered</i>	
Dukkah Spiced Salmon	24
<i>Latin Rice, Vegetable Medley</i>	
Grilled Chicken	22
<i>Boursin Mashed Potatoes, Vegetable Medley</i>	
Ribeye	34
<i>12oz. Ancho Rubbed Ribeye, Chili Fried Onion Rings, Boursin Mashed Potatoes, Charred Broccolini</i>	
Half Chicken	35
<i>Jerk Roasted Half Chicken, Roasted Corn & Serrano Lime Salsa, Saffron Basmati Rice, Roasted Brussels Sprouts</i>	
Steakhouse Wedge	30
<i>Blue Cheese Crumbles, Applewood Bacon, Heirloom Tomato, Shaved Red Onion, Strip Steak</i>	
8oz. Filet Mignon	56
<i>Boursin Mashed Potatoes, Grilled Asparagus, Sweet Onion Marmalade, Veal Demi</i>	
Red Trout	26
<i>Pecan Crusted, Saffron Basmati Rice, Sauteed Squash, Pesto Cream</i>	

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BLUEBIRD

• BISTRO •

BEER

90 Shilling.....7	New Belgium Mountain Time Lager.....7
Avery White Rascal.....7	Odd 13 'NOOB' Hazy Pale Ale.....10
Coors Light 16oz.....7	Odd 13 'Superfan' Hazy IPA.....10
Coors Original.....7	Odell 'Sippin Pretty' Sour.....8
Great Divide Imperial Stout.....10	Stem Ciders.....8/10
Michelob Ultra 16oz.....7	Telluride Grapefruit IPA.....8
Modelo Especial.....7	Telluride Hazy Pale Ale.....8
Montucky 16oz.....7	Voodoo Ranger IPA.....7
High Noon Vodka Seltzer.....10	White Claw Hard Seltzer.....7

SPECIALTY COCKTAILS

Peacemaker14
Bacardi Rum, Lemon, Honey, Apple Cider
Wild Ride16
Law's Rye, Angostura Bitters, Winter Spiced Simple Syrup
Stryker16
Zyr Vodka, Cold Brew Coffee, Idlewild Coffee Liqueur, Godiva White Chocolate
Desert Wind15
Hornitos Reposado, Frangelico, Pear Simple Syrup, Club Soda
Pioneer15
Idlewild Purple Daze Gin, Solarno Blood-Orange Liqueur, Lemon, Fever Tree Lemon Tonic

WINE

WHITE

Seghesio Chardonnay, California.....10/40
Cakebread Chardonnay, California.....76
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
Cakebread Cabernet, Napa, California.....112
Catena Malbec, Mendoza Argentina.....13/52
Caymus Cabernet, Napa, California.....128
Morgan Cotes du Crows, Monterey, California.....13/52
Silver Oak Cabernet, Alexander Valley.....134

SPIRITS

Vodka

Grey Goose
Kettle One
Titos
Vanjak
Zyr

Gin

Beefeaters
Bombay Sapphire
Hendrick's
Nolet's
Tanqueray
The Botanist

Rum

Bacardi Silver
Captain Morgan
Cruzan
Mount Gay
Myer's
Rumhaven

Scotch

Chivas Regal
Dewar's
The Glenlivet
Johnnie Walker Black
Johnnie Walker Red
The MacCallan
Singleton

Tequila

Don Fulana
Don Julio
El Tesoro
Homito's
Milagro
Patron
Sauza

Whiskey & Bourbon

Basil Hayden's
Breckenridge
Bulleit
Bulleit Rye
Crown Royal
Dexter 3 Wood
Four Roses
Garrison Bros
George Dickel Rye
Horse Soldier
Jack Daniels
Jameson
Jim Beam
Knob Creek
Law's
Locke & Co
Makers Mark
New Riff
Seagrams
Southern Comfort
Spirit Hound
Stranahans
Tin Cup
Woodford Reserve