



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

PIZZAS

ALL PIZZAS ARE 10" PERSONAL SIZE
HOT HONEY ON CRUST

- The Drifter**.....16
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**.....16
Chicken, Bacon, Red Onion, Ranch
- The Meat Sweats**.....16
Crumbled Burger, Sausage, Pepperoni, Shaved Steak, Jalapenos, Red Sauce
- Bounty Hunter**.....16
Traditional White Pizza, Olive Oil, Garlic, Ricotta, Fresh Mozzarella

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**.....18
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.



BLUEBIRD
• B I S T R O •

WINTER 2023/2024 DINNER MENU

EXECUTIVE CHEF: SHAWN SPECK
SOUS CHEF: JIM HUGHES



GRANBY RANCH

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
- Shrimp Cocktail**.....16
Cocktail Sauce, Lemon
- 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
- Steamed Mussels**.....18
White Wine Garlic Cream, Grilled Champagne Bread
- Wisconsin Cheese Curds**.....11
Beer Battered, Chipotle-Ranch Sauce
- Brussels Sprouts**.....13
Yuzu Honey, Parmesan
- Bluebird Truffle Fries**.....10
Truffle Oil, Parmesan
- Torched Candied Bacon**.....18
Thick-Cut Applewood Bacon, Brown-Sugar Glaze, Sriracha, Pickle, Torched Tableside

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**.....6

PIZZAS

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

- The Drifter**.....16
Artisan Dry Pepperoni, Chili Flake, Mozzarella
- Cheese It**.....16
Mozzarella, Pecorino, Grana Padano, Provolone, White Sauce
- Skydiver**.....16
Fresh Mozzarella, Heirloom Tomato, Basil, Pesto
- Jackpot**.....16
Chicken, Bacon, Red Onion, Ranch
- The Meat Sweats**.....16
Crumbled Burger, Sausage, Pepperoni, Shaved Steak, Jalapenos, Red Sauce
- Bounty Hunter**.....16
Traditional White Pizza, Olive Oil, Garlic, Ricotta, Fresh Mozzarella

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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	18
<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>	
Blackened Chicken Pasta	27
<i>Arugula, Broccolini, Cajun Cream Sauce</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. Ribeye, Stilton Butter, Boursin Mashed Potatoes, Charred Asparagus</i>	
Half Chicken	33
<i>Buttermilk Roasted Half Chicken, Saffron Rice, Sauteed Squash</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, Veal Demi</i>	
Chilean Sea Bass	48
<i>Saffron Rice, Broccolini, Lemon Beurre Blanc</i>	

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BLUEBIRD

• BISTRO •

SPECIALTY COCKTAILS

Peacemaker.....14

Bacardi Rum, Lemon, Honey, Apple Cider

Wild Ride.....16

Buffalo Trace, Angostura Bitters, Winter Spiced Simple Syrup

Stryker.....16

Zyr Vodka, Cold Brew Coffee, Idlewild Coffee Liqueur, Godiva White Chocolate

Desert Wind.....15

Hornitos Reposado, Frangelico, Pear Simple Syrup, Club Soda

Pioneer.....15

Idlewild Purple Daze Gin, Solarno Blood-Orange Liqueur, Lemon, Fever Tree Lemon Tonic

SPIRITS

Vodka

Grey Goose
Kettle One
Titos
Vanjak
Zyr

Rum

Bacardi
Silver
Captain
Morgan
Cruzan
Mount Gay
Myer's
Rumhaven

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

Gin

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

Scotch

Chivas Regal
Dewar's
The Glenlivet
J. Walker Black
J. Walker Red
The MaCallan
Singleton



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BEER

90 Shilling.....	7
Avery White Rascal.....	7
Coors Light 16oz.....	7
Coors Original.....	7
Great Divide Imperial Stout.....	10
Michelob Ultra 16oz.....	7
Modelo Especial.....	7
Montucky 16oz.....	7

New Belgium Mountain Time Lager.....	7
Odd 13 'NOOB' Hazy Pale Ale.....	10
Odd 13 'Superfan' Hazy IPA.....	10
Odell 'Sippin Pretty' Sour.....	8
Stem Ciders.....	8/10
Telluride Grapefruit IPA.....	8
Telluride Hazy Pale Ale.....	8
Voodoo Ranger IPA.....	7

High Noon Vodka Seltzer.....	10
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White Claw Hard Seltzer.....	7
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WINE

SPARKLING

J. Roget Sparkling, California.....	9/36
Cupcake Prosecco, Italy.....	9/36
Roederer Estate Champagne, France.....	65

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
Cakebread Chardonnay, California.....	76

RED

Baileyana Pinot Noir, Edna Valley California.....	14/56
True Grit Cabernet Sauvignon, California.....	11/44
Catena Malbec, Mendoza Argentina.....	13/52
Morgan Cotes du Crows, Monterey, California.....	13/52
'Chemistry' Pinot Noir, Willamette Valley, Oregon.....	9/36
The Prisoner Red Blend, Napa Valley.....	72
Cakebread Cabernet, Napa, California.....	112
Saldo Shiraz, Australia.....	62
Caymus Cabernet, Napa, California.....	128
Stags Leap Artemis Cabernat, Napa Valley.....	91
Silver Oak Cabernet, Alexander Valley.....	134



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KIDS MENU

MAINS

*Meal comes with a choice of side: fries, fruit, or soup

Mac & Cheese.....11

Cheeseburger.....11

Chicken Tenders.....11

Grilled Cheese.....11

Hot Dog.....11

Dessert Menu

\$13 Coppa al Limone di Sorrento

Sponge Cake, Lemon, Pistachios

\$13 Creme Brulee & Berries

Caramel Coated Mixed Berries

\$12 Deep Dish Key Lime Pie

\$13 Blueberry Cheesecake

\$13 Chocolate Lava Cake

Vanilla Bean Ice Cream

\$6 Ice Cream & Sorbet

Vanilla, Chocolate

Lemon, Raspberry



BLUEBIRD

• BISTRO •



GR GRANBY RANCH

COLORADO



PRIME RIB NIGHT

Wednesdays
5:00pm - 8:00pm

\$3.50/oz
8oz Minimum

Includes Mixed Green Salad, Yorkshire Pudding,
Starch and Veg of the day



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