



# 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.....15**  
House-Made Chips, Poblano Queso, Elote, Chipotle Ranch, Lime, Tajin, Choice of Pulled Pork, Brisket or Chicken
- Hot Honey Hummus.....11**  
Pita Chips, Carrots, Celery
- Chicken Wings.....15**  
Choice of Buffalo, Serrano Garlic, Sweet Chile, Whiskey BBQ, Rim-Fire or Naked
- Pretzel Bites.....11**  
Salted with Poblano Queso or Cinnamon Sugar with Icing
- Wisconsin Cheese Curds.....11**  
Beer Battered, Chipotle-Ranch Sauce
- Toasted Cheese Ravioli.....15**  
Smoked Marinara, Parmesan
- 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
- Easy Line.....14**  
Mozzarella Cheese, Red Sauce
- Skydiver.....16**  
Fresh Mozzarella, Heirloom Tomato, Basil, Pesto
- The Meat Sweats.....16**  
Crumbled Burger, Sausage, Pepperoni, Shaved Steak, Jalapenos, Red Sauce
- Lemon-Ricotta.....16**  
Garlic Infused Olive Oil, Arugula, Mozzarella
- Pesto Chicken.....16**  
Sun-Dried Tomato, Artichoke Hearts, Mozzarella, Chicken, Pesto 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
- Summer Berry Salad.....15**  
Heritage Lettuce Blend, Strawberries, Blueberries, Sliced Almonds, Goat Cheese, Grapefruit Vinaigrette
- 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.....20**  
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.....19**  
Shaved Prime Rib, Toasted Hoagie, Provolone Cheese, 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.....19/28**  
Half or Full Rack
- Fish & Chips.....19**  
Alaskan Cod, Beer Battered
- Dukkah Spiced Salmon.....24**  
Lemon-Herb Couscous, Vegetable Medley
- Grilled Chicken.....22**  
Boursin Mashed Potatoes, Vegetable Medley



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• B I S T R O •



## BEVERAGE MENU

BEER ASK YOUR SERVER FOR OUR CURRENT TAP SELECTION

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

## COCKTAILS

<b>Chainsaw</b> .....14
Bacardi Mango Chile Rum, Lime, Cream of Coconut, Agave
<b>Wild Ride</b> .....16
Woodinville Bourbon, House made Pineapple Jam, Bitters, Bourbon infused Luxardo Cherry
<b>Blue Mountain Madness</b> .....15
Vodka, Fresh Squeezed Lemon, Galaxy, Torani, Club Soda
<b>The Summit</b> .....15
Blue Agave Blanco Tequila, Luxardo Apricot, Fresh Squeezed Lemon, Agave, Club Soda
<b>Stryker</b> .....16
Zyr Vodka, Coffee Liqueur, White Chocolate Godiva
<b>"Razzmatazz" Mule</b> .....16
Whitney Niell Raspberry Gin, Fresh Basil, House Squeezed Lime, Fever Tree Ginger Beer

## WINE

### SPARKLING

<b>Paul Chevalier, Blanc de Blancs, France</b> .....10/40
<b>Cupcake Prosecco, Italy</b> .....9/36
<b>Roederer Estate Champagne, France</b> .....65

### WHITE

<b>Rotating Chardonnay, California</b> .....12/48
<b>La Crema Sauvignon Blanc, California</b> .....12/48
<b>Kings Estate Pinot Gris, Willamette Valley Oregon</b> .....11/44
<b>High Heaven Riesling, Washington</b> .....9/36
<b>Cowboys and Angel's Rose, California</b> .....12/48
<b>Cakebread Chardonnay, California</b> .....76

### RED

<b>Bennett Valley Cellars "Bin 6410" Pinot Noir, Sonoma, California</b> .....14/56
<b>Bonanza Cabernet Sauvignon, California</b> .....11/44
<b>Catena Malbec, Mendoza, Argentina</b> .....13/52
<b>Arrogant Frog "Lily Pad Noir", Pays d'Oc, France</b> .....11/44
<b>The Prisoner Red Blend, Napa Valley</b> .....72
<b>Cakebread Cabernet, Napa, California</b> .....112
<b>Saldo Shiraz, Australia</b> .....62
<b>Caymus Cabernet, Napa, California</b> .....128
<b>Stags Leap Artemis Cabernet, Napa Valley</b> .....91
<b>Silver Oak Cabernet, Alexander Valley</b> .....134
<b>Morgan Cotes du Crows, Monterey, California</b> .....52



**BLUEBIRD**  
• B I S T R O •

**SUMMER 2024 DINNER MENU**

EXECUTIVE CHEF: SHAWN SPECK  
SOUS CHEF: JIM HUGHES



**GRANBY RANCH**

**STARTERS & SHARED PLATES**

<b>*Ahi Tuna Nachos</b> .....	18
<i>Fried Wonton Skins, Marinated Ahi Tuna, Cucumber Wasabi, Pickled Red Onion, Green Onion</i>	
<b>Elote Nachos</b> .....	15
<i>House-Made Chips, Poblano Queso, Elote, Chipotle Ranch, Lime, Tajin, Choice of Pulled Pork, Brisket or Chicken</i>	
<b>Crab Cakes</b> .....	15
<i>Maryland Style Crabcakes, Grain Mustard Sauce</i>	
<b>Chicken Wings</b> .....	15
<i>Choice of Buffalo, Serrano Garlic, Sweet Chile, Whiskey BBQ, Rim-Fire or Naked</i>	
<b>Pretzel Bites</b> .....	11
<i>Salted with Poblano Queso or Cinnamon Sugar with Icing</i>	
<b>Steamed Mussels</b> .....	18
<i>White Wine Garlic Cream, Grilled Champagne Bread</i>	
<b>Wisconsin Cheese Curds</b> .....	11
<i>Beer Battered, Chipotle-Ranch Sauce</i>	
<b>Brussels Sprouts</b> .....	13
<i>Yuzu Honey, Parmesan</i>	
<b>Bluebird Truffle Fries</b> .....	10
<i>Truffle Oil, Parmesan</i>	
<b>Torched Candied Bacon</b> .....	18
<i>Thick-Cut Applewood Bacon, Brown-Sugar Glaze, Sriracha, Pickle, Torched Tableside</i>	
<b>Toasted Cheese Ravioli</b> .....	15
<i>Smoked Marinara, Parmesan</i>	
<b>Hot Honey Hummus</b> .....	11
<i>Pita Chips, Carrots, Celery</i>	

**SOUP & SALADS**

ADD CHICKEN (\$7), ADD SALMON (\$8), ADD \*STEAK (\$9)

<b>Southwestern Caesar Salad</b> .....	14
<i>Chopped Romaine, Crisp Tortilla Strips, Parmesan, Fire Roasted Corn, Crushed Caramelized Pecans, House-Made Dressing</i>	
<b>Burrata Salad</b> .....	18
<i>Arugula, Heirloom Tomato, Grilled Ciabatta, Basil-Sherry Vinaigrette, Balsamic Glaze</i>	
<b>Summer Berry Salad</b> .....	15
<i>Heritage Lettuce Blend, Strawberries, Blueberries, Sliced Almonds, Goat Cheese, Grapefruit Vinaigrette</i>	
<b>Soup of the Day</b> .....	9
<b>Side Garden Salad/Side Caesar</b> .....	6

**PIZZAS**

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

<b>The Drifter</b> .....	16
<i>Artisan Dry Pepperoni, Chili Flake, Mozzarella, Red Sauce</i>	
<b>Easy Line</b> .....	14
<i>Mozzarella, Red Sauce</i>	
<b>Skydiver</b> .....	16
<i>Fresh Mozzarella, Heirloom Tomato, Basil, Pesto Sauce</i>	
<b>Pesto Chicken</b> .....	16
<i>Chicken, Sun-Dried Tomato, Artichoke Hearts, Mozzarella, Pesto Sauce</i>	
<b>The Meat Sweats</b> .....	16
<i>Crumbled Burger, Sausage, Pepperoni, Shaved Steak, Jalapenos, Red Sauce</i>	
<b>Lemon-Ricotta</b> .....	16
<i>Arugula, Ricotta, Mozzarella, Lemon, Garlic Infused Olive Oil</i>	

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



**SUMMER 2024 DINNER MENU**

EXECUTIVE CHEF: SHAWN SPECK  
SOUS CHEF: JIM HUGHES



**SANDWICHES**

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

<b>Hot Pastrami</b> .....	<b>20</b>
<i>River Bear Pastrami, Swiss, Caramelized Onion, Whole Grain Mustard, Grilled Marble Rye</i>	
<b>*Wagyu Burger</b> .....	<b>20</b>
<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>	
<b>Chicken, Bacon, Ranch Sandwich</b> .....	<b>18</b>
<i>Grilled Chicken, River Bear Bacon, Horseradish Pickle, Shredded Lettuce, Shaved Red Onion, Tomato, Ranch</i>	
<b>Adult Grilled Cheese</b> .....	<b>18</b>
<i>Texas Toast, American Cheese, Whiskey BBQ, Choice of Brisket or Pulled Pork</i>	
<b>Falafel Pita</b> .....	<b>16</b>
<i>Tzatziki, Shredded Lettuce, Tomato, Shaved Red Onion, Pita</i>	
<b>Black Pepper Prime Dip</b> .....	<b>19</b>
<i>Shaved Prime Rib, Toasted Hoagie, Provolone Cheese, Horseradish Creme, Au Jus</i>	

**ENTREES**

<b>Traditional BBQ Plate</b> .....	<b>28</b>
<i>Sliced Brisket, Pulled Pork, St. Louis Ribs, Texas Toast, Horseradish Pickles</i>	
<b>St. Louis Style Ribs</b> .....	<b>19/28</b>
<i>Half or Full Rack</i>	
<b>Smoked Margherita Pasta</b> .....	<b>23</b>
<i>Penne, Smoked Marinara, Basil, Parmesan, Ciliegine Mozzarella (Add Steak \$9, Add Salmon \$8, Add Chicken \$7)</i>	
<b>Fish &amp; Chips</b> .....	<b>19</b>
<i>Alaskan Cod, Beer Battered</i>	
<b>Dukkah Spiced Salmon</b> .....	<b>24</b>
<i>Lemon-Herb Couscous, Vegetable Medley</i>	
<b>Grilled Chicken</b> .....	<b>22</b>
<i>Boursin Mashed Potatoes, Vegetable Medley</i>	
<b>*Ribeye</b> .....	<b>34</b>
<i>12oz. Ribeye, Herbed Butter, Boursin Mashed Potatoes, Charred Asparagus</i>	
<b>Half Chicken</b> .....	<b>33</b>
<i>Buttermilk Roasted Half Chicken, Saffron Rice, Sauteed Squash</i>	
<b>*Steakhouse Wedge</b> .....	<b>30</b>
<i>Blue Cheese Crumbles, Applewood Bacon, Heirloom Tomato, Shaved Red Onion, Strip Steak</i>	
<b>*8oz. Filet Mignon</b> .....	<b>56</b>
<i>Boursin Mashed Potatoes, Grilled Asparagus, Veal Demi</i>	
<b>Pistachio Crusted Sea Bass</b> .....	<b>52</b>
<i>Boursin Mashed Potatoes, Broccolini, Lemon Beurre Blanc</i>	

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

# Dessert Menu

## **\$13 Honey Bun Cake**

*Cinnamon, Nuts, Whipped Cream*

## **\$13 Vanilla Bean Creme Brulee**

*Whipped Cream, Fresh Berries*

## **\$12 Killer Key Lime Pie**

*Raspberry Coulis, Fresh Berries*

## **\$13 Ricotta Cheesecake**

*Berry Coulis, Fresh Berries*

## **\$13 Chocolate Lava Cake**

*Vanilla Bean Ice Cream*

## **\$6 Ice Cream & Sorbet**

*Vanilla, Chocolate  
Lemon, Raspberry*



**BLUEBIRD**

• BISTRO •



**GR GRANBY RANCH**

COLORADO