

EXECUTIVE CHEF: SHAWN SPECK
SOUS CHEF: CHRIS SESSA



BLUEBIRD

— BISTRO —

GRANBY RANCH, CO

APPETIZERS

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

Chicken Wings 16

Choice of Buffalo, Serrano Garlic, Rim-Fire, Garlic-Parmesan, Whiskey BBQ, Naked, or Creole Dry-Rub

Pretzel Bites 11

Salted with Poblano Queso or Cinnamon Sugar with Icing

Wisconsin Cheese Curds 11

Beer Battered, Chipotle-Ranch Sauce

Hot Cauliflower Bites 13

Spicy Breaded Cauliflower, Ranch

Brussels Sprouts 14

Yuzu Honey, Parmesan

Bluebird Truffle Fries 10

Truffle Oil, Parmesan

SOUPS / SALADS

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

Traditional Caesar Salad 14

Chopped Romaine, Shaved Parmesan, Parisian Croutons, House-Made Dressing

Crispy Chickpea Salad 16

Crispy Chickpeas, Roasted Red Peppers, Goat Cheese, Baby Chard, Arugula & Kale, Lemon Vinaigrette

Alpine Berry Salad 16

Heritage Lettuce Blend, Strawberries, Blueberries, Sliced Almonds, Goat Cheese, Grapefruit Vinaigrette

Artichoke & Tomato 15

Baby Chard, Arugula & Kale, Artichoke Hearts, Roasted Tomato, Shaved Parmesan, Lemon Vinaigrette

Soup of the Day 9

Elk Chili 9

Side Garden Salad/Side Caesar Salad 6

HAPPY HOUR
Daily 3pm-5pm

\$1 off all draft beers
50% off all wines by the glass
\$5 well drinks

PIZZA

10" PIZZAS, HOT HONEY ON CRUST

The Drifter 16

Artisan Dry Cured Pepperoni, Chili Flake, Mozzarella

Margherita 16

Mozzarella, Red Sauce, Basil, Garlic Infused Olive Oil

Mushroom 16

Ricotta, Garlic Infused Olive Oil, Mushroom Ragout, Caramelized Onions, Mozzarella

The Meat Sweats 17

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

SANDWICHES

Choice of: Side Salad, French Fries, Sweet Potato Fries,

Fruit, or Boursin Mashed Potatoes

Hot Pastrami 21

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 20

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 20/29

Half or Full Rack, French Fries

Fish & Chips 20

Alaskan Cod, Beer Battered

Dukkah Spiced Salmon 24

Saffron Cardamom Rice, Vegetable Medley

Grilled Chicken 22

Boursin Mashed Potatoes, Vegetable Medley