



BLUEBIRD

— B I S T R O —

GRANBY RANCH, CO

BEER

ASK YOUR SERVER FOR OUR CURRENT TAP SELECTION

- 90 Shilling 8
 - Avery White Rascal 8
 - Coors Light 16oz 8
 - Coors Original 8
 - Hideaway Park Brewery Assorted 9
 - Michelob Ultra 16oz 8
 - Modelo Especial 8
 - Montucky 16oz 8
 - New Belgium Mountain Time Lager 8
 - Odd 13 'Superfan' Hazy IPA 10
 - Odell 'Sippin Pretty' Sour 8
 - Outter Range Brewery Assorted 11
 - Stem Ciders 8/10
 - Telluride Assorted 8
 - Voodoo Ranger IPA 8
 - Yeti Stout 10
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- High Noon Vodka Seltzer 10
 - Assorted Strongwater Mocktails 9

WINE

SPARKLING

- Paul Chevalier, Blanc de Blancs, France \$9/36
- Vietti Cascinetta Moscato d'Asti DOCG, Italy \$11/44
- I Heart Prosecco, Italy \$36
- Roederer Estate Champagne, France \$65

WHITE WINE

- Rotating Chardonnay \$12/48
- Miha Sauvignon Blanc, Marlborough, New Zealand \$12/48
- Tiefenbrunner Pinot Grigio Alto Adige, Italy \$12/48
- Bodegas Borsao Seleccion Garnacha Rose, Campo de Borja, Spain \$12/48
- Cakebread Chardonnay, California \$76

RED WINE

- Louis Jadot Beaujolais Villages, France \$12/48
- Rotating Cabernet Sauvignon, California \$12/48
- Alta Vista Malbec Mendoza, Argentina \$13/52
- Arrogant Frog "Lily Pad Noir", Pays d'Oc, France \$12/48
- The Prisoner Red Blend, Napa Valley \$72
- Cakebread Cabernet, Napa, California \$112
- Saldo Shiraz, Australia \$62
- Caymus Cabernet, Napa, California \$128
- Stags Leap Artemis Cabernet, Napa Valley \$91
- Silver Oak Cabernet, Alexander Valley \$134
- Morgan Cotes du Crows, Monterey, California \$52

SPECIALTY COCKTAILS

Desperado \$16

Locke + Co Aspen Aged Rye, Maple-Pecan Old Fashioned
**Make it a Mocktail - Substitute Locke + Co Headwaters N/A Whiskey \$14*

Woody's Old Fashioned \$16

Barrel-Aged Mezcal, Orange and Chocolate Bitters, Simple Syrup

Elevation Paradise \$15

House Infused Cucumber Vodka, Fresh Mint,
Fresh Squeezed Lime Juice, Simple Syrup, Grapefruit Soda
**Make it a Mocktail - Substitute Seedlip Garden 108 for the Vodka - \$12*

Warrior Princess \$16

Earl Grey Infused Gin, Wildflower Syrup, Fresh Lemon Juice, Soda
**Make it a Mocktail - Substitute Seedlip Spiced 94 for the Gin - \$12*

Downhill Surfer \$16

Rumhaven Coconut Rum, Coconut Water, Fresh Lime Juice,
Pineapple Juice, Gosling Dark Rum Floater
**Make it a Mocktail - Substitute CBD Tweedle for the Rum - \$15*

Just Peachy \$15

Blue Agave Blanco Tequila, Peach Puree, Agave, Peach Tree,
House Squeezed Lime Juice, Fresh Lavender
**Make it a Mocktail - Substitute CBD Tweedle for the Tequila - \$15*

SPIRITS

VODKA

- Deep Eddy
- Chopin
- Grey Goose
- Kettle One
- Titos
- Zyr

GIN

- Beefeaters
- Bombay Sapphire
- Hendrick's
- Idlewild Purple Daze
- Nolet's
- Tanqueray
- The Botanist

RUM

- Bacardi
- Captain Morgan
- Cruzan
- Myer's
- Rumhaven

SCOTCH

- Dewar's
- The Glenlivet
- J. Walker Black
- J. Walker Red
- Lagavulin
- The MacAllan
- Singleton

TEQUILA

- Don Fulana
- Don Julio
- Hornito's
- Lalo
- Patron

WHISKEY

- Basil Hayden's
- Blantons
- Breckenridge
- Buffalo Trace
- Bulleit
- Bulleit Rye
- Crown Royal
- Dexter 3 Wood
- Eagle Rare
- Four Roses Small Batch
- Garrison Bros
- Jack Daniels
- Jameson
- Jim Beam
- Knob Creek
- Law's
- Locke & Co
- Makers Mark
- New Riff
- Sazerac Rye
- Seagrams
- Stranahans
- Tin Cup
- Weller
- Woodford Reserve

SUMMER 2025 EXECUTIVE CHEF:
SHAWN SPECK
SOUS CHEF: CHRIS SESSA



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APPETIZERS

***Ahi Tuna Nachos \$18**

Fried Wonton Skins, Ahi Tuna, Cucumber Wasabi,
Pickled Red Onion, Green Onion, Sesame Seeds,
Asian Ginger Dressing

Elote Nachos \$15

House-Made Chips, Poblano Queso, Elote, Chipotle Ranch,
Lime, Tajin, Choice of Pulled Pork, Brisket or Chicken

***Bison Sliders \$19**

Ground Bison, Goat Cheese, Arugula,
Blackberry-Bourbon Glaze, Brioche Mini Bun

Chicken Wings \$16

Choice of Buffalo, Serrano Garlic, Garlic Parmesan,
Whiskey BBQ, Chili-Lime, Creole Dry Rub or Naked

Pretzel Bites \$12

Salted with Poblano Queso or Cinnamon Sugar with Icing

Par 3 \$18

Tuna Salad, Chicken Salad, Crab Salad, Crackers

Wisconsin Cheese Curds \$11

Beer Battered, Chipotle-Ranch

Brussels Sprouts \$13

Yuzu Honey, Parmesan

Bluebird Truffle Fries \$10

Truffle Oil, Parmesan

SOUPS / SALADS

Traditional Caesar Salad \$14

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

Crispy Chickpea Salad \$16

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

Summer Berry Salad \$16

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

Southwest Salad \$15

Romaine, Black Bean & Fire Roasted Corn Relish,
Cheddar, Chipotle Ranch, Crisp Tortilla Chips

Side Garden Salad/Side Caesar \$6

Soup of the Day \$9



PIZZAS

10" Pies, Hot Honey on Crust
Gluten Free Crust (\$7)

The Drifter \$16

Artisan Dry Pepperoni, Chili Flake, Mozzarella, Red Sauce

Margherita \$16

Fresh Basil, Infused Garlic Oil, Balsamic Glaze, Mozzarella,
Red Sauce

Mushroom \$16

Mushroom Confit, Goat Cheese, Chili Flakes, Ricotta

Pesto Chicken \$16

Chicken, Sun-Dried Tomato, Artichoke Hearts, Mozzarella,
Pesto Sauce

The Meat Sweats \$17

Crumbled Burger, Sausage, Pepperoni, Shaved Steak,
Jalapenos, Mozzarella, Red Sauce

The Easy Line \$16

Blackberry, Green Onion, Basil, Ricotta

SANDWICHES

Choice of: French Fries, Sweet Potato Fries,
Fruit or Boursin Mashed Potatoes.
Side Salad (\$3.50), Side Caesar (\$3.50), Bowl of Soup (\$3.50)
Gluten Free Bun Available (\$3)

Pastrami Reuben \$20

River Bear Pastrami, Swiss Cheese, Tangy Sauerkraut,
Thousand Island, Grilled Marble-Rye

***Wagyu Burger \$20**

Half Pound Wagyu Beef, Shredded Iceberg, Tomato, Red Onion,
Horseradish Pickle, American Cheese, Brioche Bun
(Try a "Burger Bowl" over a Salad)
(Impossible Burger - Add \$4)
(Add Vermont White Cheddar - \$1.50)

Chicken, Bacon, Ranch Sandwich \$19

Grilled Chicken, River Bear Bacon, Horseradish Pickle,
Shredded Lettuce, Shaved Red Onion, Tomato, Ranch,
Brioche Bun

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 \$21

Shaved Prime Rib, Horseradish Creme, Provolone Cheese,
Toasted Hoagie, Au Jus

Entrées

Barbacoa Tacos \$18

Slow-Braised Brisket, Jalapeno Slaw,
Pickled Red Onion, Salsa

Fish Tacos \$19

Blackened Mahi Mahi, Jalapeno Slaw, Pickled Red Onion,
Pineapple Salsa, Chipotle Ranch

Fish & Chips \$20

Alaskan Cod, Beer Battered

***Dukkah Spiced Salmon \$24**

Ruby Red Wild Rice, Vegetable Medley,
Spiced Mango Chutney

Chicken Piccata \$22

Pan Seared Chicken, Capers, Lemon-Butter Sauce,
Boursin Mashed Potatoes, Sauteed Broccolini

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