



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 12
 - Stem Ciders 8/10
 - Telluride Assorted 8
 - Voodoo Ranger IPA 8
 - Yeti Stout 10
-
- High Noon Vodka Seltzer 10
 - Assorted Strongwater Mocktails 9

WINE

SPARKLING

- Paul Chevalier, Blanc de Blancs, France \$9/36
- Zardetto 'Z' Prosecco Rose Extra Dry Veneto, Italy \$12/48

WHITE WINE

- Harken Chardonnay, CA \$12/48
- Miha Sauvignon Blanc, Marlborough, New Zealand \$12/48
- Tiefenbrunner Pinot Grigio Alto Adige, Italy \$12/48
- Rotating Rose \$12/48

RED WINE

- Louis Jadot Beaujolais Villages, France \$12/48
- 19 Crimes - Snoop Dogg 'Cali Red' CA \$13/52
- Bonanza Cabernet Sauvignon, California \$12/48
- Alta Vista Malbec Mendoza, Argentina \$13/52
- Arrogant Frog "Lily Pad Noir", Pays d'Oc, France \$12/48

Bottle Options available upon Request

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 Mezcal Old Fashioned \$16

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

Fox Den \$16

House Infused Ginger Vodka, Cranberry,
Fresh Squeezed Lime Juice, Strong Water Ginger Beer
**Make it a Mocktail - Substitute for Dohl N/A Vodka - \$14*

So Lucky \$16

Mythology Foragers Botanical Gin, Luxardo Apricot,
Fresh Squeezed Lemon Juice, Soda
**Make it a Mocktail - Substitute Seedlip for the Gin - \$14*

Peacemaker \$15

Spiced Rum, Lemon, Honey, Apple Cider

Dragon Lady \$16

Blue Agave Blanco Tequila, Organic Dragon Fruit Puree, Agave,
House Squeezed Lime Juice, Strong Water Lavender Bitters
**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 MacCallan
- Singleton

TEQUILA

- Casamigos
- 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

WINTER 2025/2026 LUNCH MENU
EXECUTIVE CHEF: SHAWN SPECK
SOUS CHEF: CHRIS SESSA



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— B I S T R O —

GRANBY RANCH, CO

APPETIZERS

*Ahi Tuna Nachos \$18

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

Elote Nachos \$16

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

Chicken Wings \$16

Choice of: Buffalo, Hot Honey Sweet Chili, Whiskey BBQ,
Korean BBQ, Creole Dry Rub, Spicy "Send It" or Naked

Pretzel Bites \$12

Salted with Poblano Queso or Cinnamon Sugar with Icing

Wisconsin Cheese Curds \$11

Beer Battered, Chipotle-Ranch

Brussels Sprouts \$13

Yuzu Honey, Parmesan

Bluebird Truffle Fries \$10

Truffle Oil, Parmesan

SOUPS / SALADS

Add Chicken (\$7), Steak (\$9), Salmon (\$9), Shrimp (\$9), Falafel (\$7)

Traditional Caesar Salad \$14

Chopped Romaine, Shaved Parmesan,
Thyme Pangratto, House-Made Dressing

Crispy Chickpea Salad \$16

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

Alpine Berry Salad \$16

Heritage Lettuce, Strawberries, Blueberries,
Candied Walnuts, Goat Cheese,
Raspberry-Walnut Vinaigrette

Burrata Salad \$16

Baby Red Chard, Kale, Arugula, Oven-Roasted
Tomato, Burrata, Basil Chiffonade, Ciabatta Crostini,
Balsamic Drizzle

Side Garden Salad/Side Caesar \$6

Elk Chili / Soup of the Day \$9



PIZZAS

10" Pies, Gluten Free Crust (\$7)
Hot Honey Available Upon Request

The Drifter \$16

Artisan Dry Pepperoni, Mozzarella, Red Sauce

Margherita \$16

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

Fig & Goat Cheese \$16

Fig Spread, Prosciutto, Caramelized Onion, Ricotta,
Mozzarella, Garlic-Infused Oil

Pesto Chicken \$17

Chicken, Oven Roasted Tomato, Artichoke Hearts,
Mozzarella, Pesto Sauce

The Meat Sweats \$17

Crumbled Burger, House-Made Sausage, Pepperoni,
Shaved Steak, Jalapenos, Mozzarella, Red Sauce

Traditional White Pizza \$16

Mozzarella, Pecorino, Parmesan, Ricotta, Garlic Infused Oil

SANDWICHES

Choice of: French Fries, Sweet Potato Fries,
Fruit or Boursin Mashed Potatoes.
Side Salad (\$4), Side Caesar (\$4), Bowl of Soup (\$4)
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 \$20

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, Barbacoa or Pulled Pork

Falafel Pita \$16

Falafel, Tzatziki, Shredded Lettuce, Tomato, Shaved Red Onion,
Pita
(Try Chicken Pita - Add \$4)

Black Pepper Prime Dip \$21

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

Entrées

Barbacoa Tacos \$19

Barbacoa, Jalapeno Slaw,
Pickled Red Onion, Salsa

Fish Tacos \$21

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

Fish & Chips \$20

Alaskan Cod, Beer Battered

Bourbon-Glazed Salmon \$26

Ruby Red Wild Rice, Vegetable Medley

Chicken Piccata \$24

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.



WINES BY THE GLASS

SPARKLING

Paul Chevalier, Blanc de Blancs, France \$9/36
Zardetto 'Z' Prosecco Rose Extra Dry Veneto, Italy \$12/48

WHITE WINE

Harken Chardonnay, California \$12/48
Miha Sauvignon Blanc, Marlborough, New Zealand \$12/48
Tiefenbrunner Pinot Grigio Alto Adige, Italy \$12/48
Rotating Rose \$12/48

RED WINE

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19 Crimes - Snoop Dogg 'Cali Red' CA \$13/52
Bonanza Cabernet Sauvignon, California \$12/48
Alta Vista Malbec Mendoza, Argentina \$13/52
Arrogant Frog "Lily Pad Noir", Pays d'Oc, France \$12/48

Bottle Options available upon Request

BEER

90 Shilling \$8	New Belgium Mountain Time Lager \$8
Avery White Rascal \$8	Odd 13 'Superfan' Hazy IPA \$10
Coors Light 16oz \$8	Odell 'Sippin Pretty' Sour \$8
Coors Original \$8	Stem Ciders \$8
Hideaway Park Brewery Assorted \$9	Telluride Assorted \$8
Michelob Ultra 16oz \$8	Voodoo Ranger IPA \$8
Modelo Especial \$8	Yeti Stout \$10
Montucky 16oz \$8	Outer Range Brewing Co 16oz \$12

High Noon Vodka Seltzer \$10
Assorted Strongwater Mocktail \$9
N/A Athletic Beer \$9



BLUEBIRD

— BISTRO —

GRANBY RANCH, CO

SPECIALTY COCKTAILS

Desperado \$16

Locke + Co Aspen Aged Rye, Maple-Pecan Old Fashioned

**Make it a Mocktail Locke and Co. Headwater N/A \$14*

Woody's Old Fashioned \$16

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

Fox Den \$16

House Infused Ginger Vodka, Cranberry, Fresh Squeezed Lime Juice, Strong Water Ginger Beer

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So Lucky \$16

Mythology Foragers Botanical Gin, Luxardo Apricot, Fresh Squeezed Lemon Juice, Soda

**Make it a Mocktail - Substitute N/A Seedlip Gin - \$14*

Peacemaker \$15

Spiced Rum, Lemon, Honey, Apple Cider

Dragon Lady \$16

Blue Agave Blanco Tequila, Organic Dragon Fruit Puree, Agave, House Squeezed Lime Juice, Strong Water Lavender Bitters

**Make it a Mocktail - Substitute CBD Tweedle for the Tequila - \$15*

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Chopin

Grey Goose

Kettle One

Titos

Zyr

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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 MacCallan

Singleton

TEQUILA

Casamigos

Don Fulana

Don Julio

Hornito's

Lalo

Patron

WHISKEY

Basil Hayden's

Blantons

Breckenridge

Buffalo Trace

Bulleit

Bulleit Rye

WHISKEY (+)

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

STARTERS & SHARED PLATES

***Ahi Tuna Nachos \$18**

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

Elote Nachos \$16

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

***Bison Sliders \$19**

Ground Bison, Goat Cheese, Arugula, Caramelized Onion, Roasted Garlic-Aioli, Brioche Mini Bun

Chicken Wings \$16

Choice of: Buffalo, Hot Honey Sweet Chili, Whiskey BBQ, Korean BBQ, Creole Dry Rub, Spicy "Send It" or Naked

Pretzel Bites \$12

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

Torched Candied Bacon \$18

Thick-Cut Applewood Bacon, Brown-Sugar Glaze, Sriracha, Pickle, Torched Tableside

SOUPS & SALADS

*Add Chicken (+\$7), *Salmon (+\$9), *Steak (+\$9), Shrimp (+\$9), Falafel (+\$7)*

Traditional Caesar Salad \$14

Chopped Romaine, Shaved Parmesan, Thyme Pangratto, House-Made Dressing

Crispy Chickpea Salad \$16

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

Alpine Berry Salad \$16

Heritage Lettuce Blend, Strawberries, Blueberries, Candied Walnuts, Goat Cheese, Raspberry-Walnut Vinaigrette

Burrata Salad \$16

Baby Red Chard, Kale, Arugula, Oven-Roasted Tomato, Burrata, Basil Chiffonade, Ciabatta Crostini, Balsamic Drizzle

Side Garden Salad/Side Caesar \$6

Elk Chili / Soup of the Day \$9

PIZZA

All Pizzas are 10" Personal Size. Gluten Free Crust Available (+\$7). Hot Honey Available Upon Request.

The Drifter \$16

Artisan Dry Pepperoni, Mozzarella, Red Sauce

Margherita \$16

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

Fig & Goat Chesse \$16

Fig Spread, Prosciutto, Goat Cheese, Caramelized Onion, Ricotta, Mozzarella, Garlic-Infused Oil

Pesto Chicken \$17

Chicken, Oven Roasted Tomato, Artichoke Hearts, Mozzarella, Pesto Sauce

The Meat Sweats \$17

Crumbled Burger, House-Made Sausage, Pepperoni, Shaved Steak, Jalapenos, Mozzarella, Red Sauce

Traditional White Pizza \$16

Mozzarella, Pecorino, Parmesan, Ricotta, Garlic-Infused Oil

SANDWICHES

Choice of: French Fries, Sweet Potato Fries, Fruit or Boursin Mashed Potatoes.
Side Salad (+\$4), Side Caesar (+\$4), Bowl of Soup (+\$4)

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 \$20

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, Barbacoa or Pulled Pork

Falafel Pita \$16

Falafel, Tzatziki, Shredded Lettuce, Tomato, Shaved Red Onion, Pita
(Try Chicken Pita - Add \$4)

Black Pepper Prime Dip \$21

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

ENTREES

*Steakhouse Wedge \$30

Strip Steak, Blue Cheese Crumbles, Applewood Bacon, Heirloom Tomato, Shaved Red Onion, Balsamic Glaze Drizzle

*Steak Frites \$40

12oz New York Strip, Creamy Horseradish, French Fries

*Ribeye \$46

12oz. Ribeye, Boursin Mashed Potatoes, Charred Asparagus
Choice of: Bearnaise, Cabernet Veal Demi, or Blue Cheese

*Bistro Filet Mignon \$44

6oz Filet Mignon, Boursin Mashed Potatoes, Charred Asparagus
Choice of: Bearnaise, Cabernet Veal Demi, or Blue Cheese

Barbacoa Tacos \$19

Barbacoa, Jalapeno Slaw, Pickled Red Onion, Salsa

Fish Tacos \$21

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

Fish & Chips \$20

Alaskan Cod, Beer Battered

Mahi-Mahi \$29

Pan-Seared Mahi-Mahi, Coconut Rice, Sautéed Broccoli, Mango Chutney Cream

Bourbon-Glazed Salmon \$26

Ruby Red Wild Rice, Vegetable Medley

Short Rib Ragout \$34

Shredded Beef Short Rib, Rigatoni, Shallot-Red Wine Jus

Chicken Piccata \$24

Pan Seared Chicken, Capers, Lemon-Butter Sauce,
Boursin Mashed Potatoes, Sautéed Broccoli



BLUEBIRD

— BISTRO —

GRANBY RANCH, CO

Executive Chef: Shawn Speck | Sous Chef: Christopher Sessa

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



BLUEBIRD

• B I S T R O •

KIDS MENU

AVAILABLE FOR KIDS 12 AND UNDER

Mac & Cheese.....11

Choice of French Fries, Fruit

Substitute Bowl of Soup +\$4

Cheeseburger.....11

Choice of French Fries or Fruit

Substitute Bowl of Soup +\$4

Chicken Tenders.....11

Choice of French Fries or Fruit

Substitute Bowl of Soup +\$4

Impossible Nuggets.....11

Choice of French Fries or Fruit

Substitute Bowl of Soup +\$4

Grilled Cheese.....11

Choice of French Fries or Fruit

Substitute Bowl of Soup +\$4

Cheese Pizza.....15



BLUEBIRD

— B I S T R O —

GRANBY RANCH, CO

Après Dinner Drinks

Peppermint White Chocolate Old Fashioned \$16

*Nooku Creamed Peppermint Bourbon,
White Chocolate Mozart, Chocolate Bitters*

Irish Coffee \$14

Jameson, Baily's, Dazbog Coffee

Hotter Toddy \$14

*Four Roses Bourbon, Spiced Hot Honey,
Fresh squeezed Lemon and Orange*

Spiced Russian \$15

Vodka, Kahlua, Ancho Reyes, Cream

Stryker \$16

*Zyr Vodka, Coffee Liqueur, White Chocolate Mozart,
Espresso*

**12.00 Mocktail*

Desserts

Flourless Chocolate Torte \$13

Vanilla Bean Creme Brulee \$13

Whipped Cream, Fresh Berries

Red Velvet Cake \$13

Biscoff Cheesecake \$13

Molten Chocolate Cake \$15

Vanilla Bean Ice Cream

Ice Cream \$6

Madagascar Vanilla Bean

Gelato \$7

Ask your server for our flavor of the day



GRANBY RANCH