Snacks & Bites

Focacica Bread 5
lemon infused oil or salted whipped butter

Fresh Potato Chips & Onion Dip GF, V 8
house-made potato chips

Truffle Fries GF 9
shoestring fries, white truffle oil, pecorino romano cheese, garlic truffle aioli

Portobello Fries DF 10
tempura battered portobello mushrooms, dynamite dipping sauce

Edamame GF, DF, V+ 10
garlic, hoisin sesame sauce

Baller Bologna Bites (2) 14
sourdough bread, local mortadella, fried onions, bechamel cheese sauce

Bird & Jim Crab Cakes (2) 18
blue lump crab, breadcrumbs, smoked paprika remoulade

Tuna Poke* DF 20
avocado, scallion, crispy eggroll skin, ginger mayo, sesame seed vinaigrette

Spreads 19
hummus V+, pimento cheese V, smoked trout dip, crackers, vegetable crudité
8 each

Charcuterie Boards

Local Meats: wagyu bresaola | basque salami | spicy coppa

Local Cheeses: colorado first snow| redrock gouda | rocky mtn cheddar

Accompaniments: rhubarb jam, cowgirl honey, cornichons, almonds, apricots, olives, crackers

Small Board - $25
Large Board - $50

Broths & Soup

Broths | Veggie or Poultry 8 cup | 20 quart

Roasted Butternut Squash Soup GF, DF, V+
butternut squash, coconut milk, spiced pepitas 12

Smoked Pheasant Chowder
wild rice, heavy cream, smoked bacon, fresh herbs 14

Salads

Simple Garden GF, DF, V+ 15 large | 9 small
seasonal greens, english cucumber, baby radish, heirloom tomatoes
choice of: white balsamic, buttermilk chive, sesame vinaigrette

Baby Kale Salad GF 17
poached pears, watermelon radish, dried chickpeas, feta cheese, bacon vinaigrette

Winter Greens Salad GF, DF, V+ 18
baby arugula, frisee lettuce, tangerine, roasted pecans, pomegranate seeds, apple cider vinaigrette

add: 4oz sesame tuna +15 | 6oz chicken breast +8 | 6oz organic salmon* +15*

Handhelds

Peachwood Smoked B.L.T. 20
hand sliced bacon, butter lettuce, vine-ripe tomato, swiss cheese, buttermilk chive dressing, sourdough bread
add chicken breast +8 | add salmon +15 |

BBQ Chicken Sandwich 22
shredded rotisserie chicken, butter lettuce, tomato, red onion, pepperjack cheese, smoky BBQ sauce

Mountain Jim Burger* 24
½ pound Colorado angus beef, Rocky Mountain cheddar, vine-ripe tomatoes, butter lettuce, green peppercorn aioli, brioche bun
sub "Impossible" Veg Patty / sub Chicken Breast / sub Buffalo Patty +4

Buffalo Bacon Burger 28
½ pound Colorado bison, butter lettuce, tomato bacon jam, brioche bun

***choice of**: shoestring ff **or** sweet potato waffle fries*

+2 simple garden salad instead of fries

+ 2 for each add-on:
cheddar cheese | pepper jack cheese | swiss cheese | vegan cheese
mushrooms | egg | avocado | jalapeno | +3 slab bacon | +3 GF bun |

Bowls

Hallett Peak Bowl GF, DF, V+ 25
wild rice, red beans, cauliflower, green beans, tomatoes, green goddess dressing

Chicken Carbonara 28
chicken breast, spaghetti, broccolini, bacon, shallots, roasted tomatoes, pecorino romano
add bacon +3 sub GF pasta +5

Lamb Bolognese 32
Pappardelle, ground lamb, san marzano tomatoes, cream, shredded parmesan
add bacon +3 sub GF pasta +5

add: 4oz sesame tuna +15 | 6oz chicken breast +8 | 6oz organic salmon* +15*

Cast Iron

Atlantic Salmon* GF, DF 32
wild rice, shallots, garlic green beans, orange maple glaze

Frontier Trout Filet* GF, DF 34
sweet potatoes, broccolini, shallots, roasted red pepper sauce

Bird & Jim Rotisserie Half Chicken 35
roasted cauliflower, wild rice, honey garlic sauce, cornbread

Bone In Pork Chop GF 38
whipped potatoes, garlic green beans, red peppers, B&J steak sauce

Catch of the Day MP
rotating choice of premium fish and seasonal vegetables

Chef's Butcher Block MP
rotating cuts of premium Colorado meat and seasonal vegetables

Carnivore* GF 60
elk striploin, petite filet mignon, cheddar game sausage, garlic broccolini, peppers, shallots, black garlic aioli

Sides & Shareables

Shoestring Fries GF, DF, V+ 5
Sweet Potato Waffle Fries GF, DF, V+ 6
Cornbread (3) 5
3-Cheese Mac & Cheese 9
Garlic Broccolini GF, DF, V+ 10
Grilled Garlic Mushrooms GF, DF, V+ 10
Whipped Potatoes GF 10
6oz Salmon Fillet GF, DF 15
Game Cheddar Sausage GF 15
4oz Elk Striploin GF, DF 16
4oz Petite Filet Mignon GF, DF 22

20% service gratuity is included for parties of 8 people or more. *DF = Dairy-Free *GF = Gluten-Free *V = Vegetarian *V+ = Vegan Split plate charge is $5.
The following major food allergens are used as ingredients: Milk, Egg, Fish, Crustacean Shellfish, Tree Nuts, Peanuts, Wheat, Soy, and Sesame. Please notify staff for more information about these ingredients.
***These items may be cooked to order. Consuming raw, undercooked meats, poultry, seafood, shellfish, or eggs increases your risk of foodborne illness, especially if you have certain medical conditions.**

Our goal at Bird & Jim is to capture Isabella Bird's and Mountain Jim's pioneer, unconventional spirit with a rustic yet modern charm. We have taken the original structure of the Sundeck built in 1926 and have transformed it into the restaurant Bird & Jim.

The story of Isabella Bird & Mountain Jim:

From September 25-October 20, 1873, Isabella Bird, an English/Scottish traveler, experienced Estes Park staying with the Evan's family helping herd cattle and exploring "this enchanted region." "The Mountain fever seized me," exclaims Bird as she first comes into the Estes Valley.

Isabella Bird transgressed boundaries of gender and conventions of her time in her quest to reach Estes Park and summit Longs Peak. Traveling was a happy escape from the constraints of Victorian society for Isabella. In her letters home, Bird prides herself on her being a "cattleman" roused out of bed in the early morning hours by her host being asked to stay on longer and help: "I was awakened by Evan's cheery voice at my door. 'I say, Miss B., we've got to drive wild cattle today; I wish you' lend a hand, there's not a lot of us; I'll give you a good horse; one day wont make much of a difference.... Evan flatters me saying, 'I am as much use as another man,'" wrote Isabella.

Isabella's journey of discovery and exploration captures the pioneer spirit that continues to attract people to the same mountains today.

Mountain Jim, a local mountain guide with a reputation as a ruffian, became her figurative hero as he helped her up Longs Peak. She conveys a fondness for Jim throughout her letters. She describes Jim on several occasions, "his face was remarkable. He is a man about forty-five and must have been strikingly handsome. He has large grey-blue eyes, deeply set, with well-marked eyebrows, a handsome aquiline nose, and a very handsome mouth... One eye was entirely gone, and the loss made one side of the face repulsive, while the other might have been modeled in marble. "Desperado" was written in large letters all over him ... .We entered into conversation and as he spoke I forgot both his reputation and appearance." Mountain Jim lived alone in a cabin trapping, hunting and guiding. He was one of the few first western inhabitants of Estes Park moving to the town in 1868. He lost his eye in a fight with a bear and was known as a friendly, generous frontier legend; "yet quarrelsome when intoxicated."

The spirit of nonconformity and adventure embodied in Bird and the pioneer essence of Jim capture some of Estes Park history and the spirit of those living in and traveling to the Estes valley.

The founders of Bird & Jim were swayed by the same mountain fever Estes cast upon them.

*A Lady's Life In The Rockies, Isabella Bird, University of Oklahoma Press, 1960

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