

Snacks & Bites

Focaccia Bread 5  
lemon infused oil or salted whipped butter

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

Hushpuppies DF 9  
cornmeal batter, creole aioli

Deep Fried Pickle Chips 12  
sliced and breaded pickles, chipotle buttermilk ranch

Fried Brussels Sprouts DF GF V+ 10  
sweet & spicy gochujang sauce

Edamame GF, DF, V+ 10  
ponzu sesame dipping sauce

Smoked Ham & Cheddar Sliders (2) 15  
brioche rolls, caramelized onions, peach coleslaw, cheddar cheese

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

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

Charcuterie Boards Small Board- \$25 Large Board- \$50

Meats: Wagyu bresaola | Lonza pork | River Bear summer sausage  
Cheeses: Colorado camembert| Highland alpine | Rocky Mountain  
cheddar rhubarb jam, Cowgirl honey, cornichons, almonds, apricots, olives,  
crackers

Soup & Broths

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

Broths | Veggie or Poultry 8 cup | 20 quart

Salads

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

Watermelon Arugula Salad GF, 17  
sliced watermelon, baby arugula, goat cheese, red onion, cucumbers, almonds,  
creamy avocado dressing

Beets & Bibb Salad GF, DF, V+ 18  
assorted baby beets, bibb lettuce, pickled grapes, heirloom tomatoes, shredded  
carrots, dried chickpeas, honey vinaigrette

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

Handhelds

choice of: waffle fries or sweet potato waffle fries  
or +2 simple garden salad

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

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

Mountain Jim Burger\* 24  
½ pound Colorado angus beef, Rocky Mountain cheddar, vine-ripe tomatoes,  
butter lettuce, green peppercorn aioli, potato 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, potato bun

Bowls

Hallett Peak Bowl GF, DF, V+ 25  
wild rice, red beans, brussels sprouts, heirloom carrots, mushrooms,  
lemon herb tahini sauce  
add bacon +3|4oz sesame tuna\* +15 | chicken breast +8 | 6oz salmon\* +15

Creamy Potato Gnocchi V 28  
roasted tomato, broccolini, spinach, shredded parmesan, béchamel sauce  
add bacon +3|4oz sesame tuna\* +15 | chicken breast +8 | 6oz salmon\* +15

Mushroom & Hanger Steak Ravioli 32  
local lion’s mane mushroom, hanger steak, peas, tomatoes, basil, vodka sauce  
add parmesan +2 |add bacon +3|chicken breast +8 | 6oz salmon\* +15

Cast Iron

Miso Glazed Salmon\* 30  
pan seared salmon, wild grain rice, heirloom carrots, snap peas, shallots,  
pineapple teriyaki sauce

Colorado Trout Filet\* GF, DF 36  
pan seared skin on rainbow trout, roasted corn succotash, garlic red potatoes,  
cilantro lime gremolata

Fresh Catch\* GF MP  
chef’s selected seasonal fish, whipped potatoes, garlic broccolini, shallots,  
roasted mushrooms, sweet chili sauce

Bird & Jim Rotisserie Half Chicken 38  
in-house rotisserie, whipped potatoes, brussels sprouts, roasted tomatoes, cornbread

Lamb Sirloin\*GF 46  
8 oz lamb, roasted herb potatoes, haricot vert, shallots, garlic, red wine cherry reduction

Chef’s Butcher Block\* GF MP  
rotating cuts of premium Colorado meat, whipped potatoes, grilled asparagus,  
roasted tomatoes, rosemary & garlic compound butter

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

Sides & Shareables

Waffle Fries GF, DF, V+ 5  
Sweet Potato Waffle Fries GF, DF, V+ 6  
Cornbread (3) 6  
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 24

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 **Bird & 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 live in 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 being a "cattleman". She was roused out of bed in the early morning hours by her host being asked to stay on longer and help: '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

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.