



## APPETIZERS

### HUMMUS PLATE

Sprinkled with feta cheese served with sliced raw veggies and toasted pita wedges, 14

### VEGETABLE SAMOSAS

Crispy triangular pastries filled with savory curried vegetables. Served with sweet chili sauce, 10/7.5

### PRETZEL BITES

Pretzel bite basket served with spicy brown mustard dipping sauce, 7.5

### FRIED PICKLES

Basket of dill pickle chips fried to a golden brown. Served with ranch, 7.5

### CHEESE CURDS

Breaded and fried mozzarella cheese nuggets. Served with marinara, 7.5

### SHRIMP BASKET

Crunchy quinoa breaded fried shrimp with remoulade dipping sauce, 12

### WAFFLE FRIES

5

### SWEET POTATO FRIES

7

### ONION RING BASKET

7.5

## FOR KIDS

### GRILLED CHEESE

Wheat bread with cheddar cheese. Served with fries, 7.5

### CHEESE QUESADILLA

Large flour tortilla with Monterey Jack and cheddar cheese. Served with fries, 7.5

### MINI BURGER

Grilled hamburger with cheddar cheese. Served with fries, 7.5

### PB & HONEY SANDWICH

Wheat bread with house-made peanut butter and honey. Served with fries, 7.5

### BUTTERED NOODLES

A bowl of noodles with butter, 7.5

### PASTA WITH MARINARA

A bowl of noodles with marinara, 7.5



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## BASMATI BOWLS

Dinner salad of greens, tomatoes and cucumber included or soup du jour, add/2.

### TERIYAKI GLAZED SALMON\*

Basmati rice, seasonal steamed veggies topped with a teriyaki glazed salmon filet and sprinkled with sesame seeds, 22

Make it **Vegan** with plant-based chicken, 24

### COCONUT CURRY<sup>GF</sup>

Grilled chicken breast and sautéed seasonal veggies tossed in coconut curry sauce. Served over basmati rice, 18.5

Substitute pan-seared salmon, 22

Make it **Vegan** with plant-based chicken, 24

## SPECIALTY SANDWICHES

Choice of waffle fries, kettle chips or potato salad. Sweet potato fries, add/1. Side salad, add/2.

### TURKEY CREEK

Oven-roasted turkey, hardwood-smoked bacon, avocado, gruyere cheese, lettuce and tomato. Served with honey dijon on fresh baked thick cut seven-grain bread, 13

### BLACKBIRD FALAFEL<sup>V</sup>

House-made falafel medallions folded into naan bread with cucumbers, red onion, tomatoes, lettuce, lemon tahini drizzle and feta cheese (make it **Vegan**, no feta), 16

### REUBEN (OR RACHEL)

Corned beef (or house-roasted turkey), sauerkraut and gruyere cheese. Grilled on fresh-baked marble rye with your choice of 1000 island dressing or spicy mustard, 15

### VEGAN ZEUBEN<sup>V</sup>

Toasted rye bread, sautéed sauerkraut, strips of grilled zucchini and vegan 1000 island dressing, 15

### CRISPY SHRIMP PO' BOY

Quinoa battered fried shrimp piled on a toasted Parisian baguette and topped with shredded lettuce, tomato slices and creole inspired house-made spicy remoulade, 16.5

### BERGEN PARK BANH MI

Our take on a Vietnamese street sandwich! Oven-roasted turkey, pickled veggie slaw, cilantro, lettuce, cucumber and jalapeno. Served on a toasted Parisian baguette with sriracha mayo, 13

Substitute grilled chicken breast, 15

### VEGAN BANH MI

Plant-based chicken, pickled veggie slaw, cilantro, lettuce, cucumber, and jalapeno. Served on toasted Parisian baguette with our house-made Vegan sriracha mayo, 15

### FRONT RANGE FONTINA

Grilled chicken breast with roasted red peppers, sautéed spinach, gooey Fontina cheese and garlic aioli. Served on a toasted Parisian baguette, 17

### MT. EVANS HUMMUS<sup>V</sup>

Blackbird hummus, cucumbers, red onion, lettuce, tomato, lemon drizzle and feta cheese (make it **Vegan**, no feta). Served on warmed naan bread, 14.5

## BURGERS,\* MELTS & DIPS

Choice of waffle fries, kettle chips or potato salad. Sweet potato fries, add/1. Onion rings or side salad, add/2.

**Switch up your protein with your choice of: grilled chicken breast, grilled salmon filet, GF Impossible Burger, GF vegan hemp patty, or plant-based chicken.** Ask your server for price adjustments.

### CLASSIC CHEESEBURGER

Front Range grass-fed beef patty with sharp cheddar cheese. Served on a fresh-baked brioche bun, 15.5

Bison/18

Add a slice of hardwood-smoked bacon, 1.5

### MUSHROOM ONION GRUYERE BURGER

Front Range grass-fed beef patty with sautéed mushrooms and onions and melted gruyere cheese with garlic aioli. Served on a fresh-baked brioche bun, 17

### GREEN CHILE AVOCADO BISON BURGER

Strips of roasted green chiles, three-pepper gouda cheese, avocado and green chile aioli. Served on brioche bun, 20

### BLACK BEAN BURGER<sup>V</sup>

Our house-made vegetarian black bean patty topped with your choice of cheese or swap the cheese for slices of avocado. Served on a fresh-baked brioche bun, 17

### BBQ BACON BURGER

Front Range grass-fed beef patty with gooey Fontina cheese, crispy bacon, BBQ sauce, topped with a fried onion ring. Served on a fresh-baked brioche bun, 17

### PRIME RIB FRENCH DIP

Thinly-sliced prime rib dipped in our house-made au jus, stacked on a toasted Parisian baguette, 15.5

Provolone, add/1. Pickled giardiniera veggies, add/1.5

### TURKEY MELT

In-house roasted turkey, hardwood-smoked bacon, tomatoes and sharp cheddar cheese. Grilled on fresh-baked jalapeno-cheddar sourdough, 14.5

### PATTY MELT

Front Range grass-fed beef patty and caramelized onions sandwiched between two slices of gruyere cheese. Grilled on fresh-baked marble rye, 16.5

## SALADS

### GRILLED CHICKEN GREEK

Feta cheese, kalamata olives, red onions, baby tomatoes, and cucumbers. Served with hummus, pita wedges and lemon vinaigrette dressing, 17

### BLACKBIRD FALAFEL GREEK<sup>V</sup>

Feta cheese, kalamata olives, red onions, baby tomatoes, and cucumbers. Served with hummus, pita wedges and lemon vinaigrette dressing (make it **Vegan**, no feta), 17

### SEARED SALMON\*<sup>\$</sup>

Dried cranberries, candied walnuts, pepitas, avocado, apple slices and goat cheese. Served on a bed of greens tossed in maple balsamic vinaigrette dressing, 18.5

### THAI CHICKEN SALAD

Grilled chicken breast served over a bed of greens with julienned carrots, daikon radishes, and red peppers. Served with house-made peanut dressing, 17

Make it **Vegan**, plant-based chicken, 19

### SEASONAL SOUP

Served September through May. Ask your server for today's selection, cup/3.5 or bowl/5.5

<sup>V</sup> VEGETARIAN

<sup>GF</sup> GLUTEN-FREE

<sup>\$</sup> CONTAINS NUTS

Split plates \$2 charge.

\*Our grass-fed beef burgers, grass-fed bison burgers, fish and cage-free eggs are cooked to order. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness