



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

5.5

SWEET POTATO FRIES

7

ONION RING BASKET

7.5

DESSERTS

Check with your server on our selection of locally sourced sweet treats!!

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

KRAFT MAC & CHEESE

Yep! In all its gooey glory with fries, 7.5



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BURGERS * & SANDWICHES

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, grilled salmon filet, GF Impossible Burger, or GF vegan hemp patty. 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, 16

Make it a Bison burger/19

Add a slice of hardwood-smoked bacon, 1.5

GREEN CHILE AVOCADO BISON BURGER

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

CROQUE MONSIEUR

Grilled cheese just leveled up! Two toasted slices of sourdough filled with melted Gruyère cheese and sliced Jambon de Paris (French ham) smothered in a cheesy béchamel sauce, 16.5

Make it a Croque Madame, add two eggs any style on top of the cheesy goodness, add/2.5

PRIME RIB FRENCH DIP

Thinly-sliced prime rib dipped in our house-made au jus, stacked on a toasted Parisian baguette, 17.5

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

HONEY DIJON CHICKEN

Grilled chicken breast, Gruyère cheese, caramelized onion, lettuce tomato, 17.5

BLACKBIRD FALAFEL ^V

House-made falafel medallions folded into naan bread with smear of hummus, cucumbers, red onion, tomatoes, lettuce, lemon tahini drizzle and feta cheese, 17.5

TURKEY CREEK

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

B.L.F.G.T.

Two thick slices of toasted sourdough, house made fried green tomatoes, two pieces of bacon, arugula, and pimento cream cheese smear, 16.5

BASMATI BOWLS & SALADS

TERIYAKI GLAZED SALMON BOWL*

Basmati rice, seasonal steamed veggies topped with a teriyaki glazed salmon filet and sprinkled with sesame seeds. Dinner salad of greens, tomatoes and cucumber included, 21.5

SEARED SALMON SALAD*[§]

Brown sugar glazed salmon fillet, dried cranberries, pepitas, candied walnuts, slices of avocado and crisp apple atop mixed greens, 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, 17.5

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

VEGAN BRUNCH

Please specify **vegan** when ordering.

VEGAN RANCHEROS

Three corn tortillas, vegan refried beans and hemp crumble, smothered in veggie green chili, 15.5

VEGAN GREEN CHILI SMOTHERED BURRITO

Scramble of tofu, veggie sausage, potatoes, onion, red peppers, and black beans. Smothered in vegan green chili, 15

VEGAN MESS

Scramble of veggie sausage, spinach, tomatoes, zucchini, mushroom, red peppers, and onions (no substitutions), 16.5

VEGAN GRANOLA BOWL

Almond yogurt, fresh fruit, house-made granola, 14.5

VEGAN ZUEBEN

Zucchini, grilled sauerkraut, vegan 1000 island dressing, choice of side, 15.5

VEGAN FALAFEL

House-made falafel medallions folded into naan bread with smear of hummus, cucumbers, red onion, tomatoes, lettuce, lemon tahini drizzle, 16.5

VEGAN THAI PEANUT WRAP

Plant-based chicken, julienned peppers, cucumbers, red peppers, carrots, and lettuce wrapped up in a flour tortilla with spicy peanut sauce, 18.5

VEGAN BLUEBIRD SAMMIE

Avocado, carrots, cucumbers, mushrooms, daikon radish, tomato, microgreens served on thick 7 grain bread with honey Dijon, 15.5

VEGAN HEMP BURGER

Local made hemp patty topped with sliced avocado. Served with a side of salsa and choice of side, 16.5

MT. EVANS HUMMUS ^V

Blackbird hummus sprinkled with feta, cucumbers, red onion, lettuce and tomato and lemon drizzle. Served on warmed naan bread, 14

^V VEGETARIAN

^{GF} GLUTEN-FREE

[§] 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