



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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*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

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^{GF}

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, 13.5

BLACKBIRD FALAFEL^V

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), 16.5

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, 16.5

VEGAN ZEUBEN^V

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

MT. EVANS HUMMUS^V

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

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, 16.75

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, 14

Substitute grilled chicken breast, 16.5

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, 15.5

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, 16

Bison/19

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, 17.5

GREEN CHILE AVOCADO BISON BURGER

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

BLACK BEAN BURGER^V

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

TURKEY MELT

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

PENCE PARK POBLANO MELT

House-roasted turkey, stripes of green chilies, provolone cheese, garlic aioli on toasty marble rye bread, 16.5

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

PATTY MELT

Front Range grass-fed beef patty and caramelized onions sandwiched between two slices of gruyere cheese.

Grilled on fresh-baked marble rye, 17.5

SALADS

GRILLED CHICKEN GREEK

Feta cheese, kalamata olives, red onions, baby tomatoes, and cucumbers. Served with hummus, pita wedges and lemon vinaigrette dressing, 17.5

BLACKBIRD FALAFEL GREEK^V

Feta cheese, kalamata olives, red onions, baby tomatoes, and cucumbers. Served with hummus, pita wedges and lemon vinaigrette dressing (make it **Vegan**, no feta), 17.5

SEARED SALMON*[§]

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, 17.5

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

^V VEGETARIAN

^{GF} GLUTEN-FREE

[§] CONTAINS NUTS

Split plates \$2 charge.