



APPETIZERS

HUMMUS PLATE

Sprinkled with feta cheese served with sliced raw veggies and toasted pita wedges, 15.5

AHI TUNA POKE

Layers of sliced avocado, cilantro corn pico, pickled onions, Ahi Tuna. Finished with sweet soy drizzle and served with tortilla chips, 15.5

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, 8

PIMENTO FRITTERS

Four house-made pimento cheese balls breaded and cooked to a golden brown. Served with raspberry jam, 8

SWEET POTATO FRIES 7.5

ONION RING BASKET 7.5

DESSERT

OUR IN-HOUSE PASTRY CHEF ROTATES THROUGH A VARIETY OF SWEET TREATS. ASK YOUR SERVER FOR WHAT IS AVAILABLE OR CHECK OUT THE PASTRY CASE JUST INSIDE THE DOOR!!!

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

MAC AND CHEESE 7.5

POPCORN CHICKEN FRITTERS

Bite sized breaded chicken fritters. Served with fries, 7.5



BLACKBIRD
CAFE



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AFTERNOON ENTREES

Side salad of greens, tomatoes and cucumber included or soup du jour, add/2.5

TERIYAKI GLAZED SALMON*

Basmati rice, seasonal steamed veggies topped with a teriyaki glazed salmon filet and sprinkled with sesame seeds, 24
Make it **Vegan** with plant-based chicken, 22

COCONUT CURRY^{GF}

Grilled chicken breast and sautéed seasonal veggies tossed in coconut curry sauce. Served over basmati rice, 24
Make it **Vegan** with plant-based chicken, 22

TINGA TOSTADA*

(CHICKEN OR **VEGAN** OPTION)

Two crispy corn tortillas topped with your choice of chipotle marinated chicken or vegan marinated carrots, refried beans, sliced avocado, and cilantro crema, 18.5

SPECIALTY SANDWICHES

Choice of fries, kettle chips or potato salad. Sweet potato fries, add/1. Side salad, add/2.5

PENCE PARK POBLANO TURKEY MELT

Oven-roasted turkey, strips of green chilies, provolone cheese and sriracha mayo on toasty marble rye bread, 16.50

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, 16.5

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), 18.5

BERGEN PARK BANH MI

Our take on a Vietnamese street sandwich! Oven-roasted turkey, pickled veggie slaw, cilantro, lettuce, cucumber and jalapeño. Served on a toasted Parisian baguette with sriracha mayo, 16.5
Substitute grilled chicken breast, add/2.5
Make it **VEGAN** with plant based chicken and vegan sriracha mayo, 16.50

REUBEN (OR RACHEL)

Corned beef (or oven-roasted turkey), sauerkraut and gruyere cheese. Grilled on fresh-baked marble rye with your choice of 1,000 island dressing or spicy deli mustard, 18
Make it **VEGAN** with grilled zucchini and vegan Thousand Island dressing, 18

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, 18.5

PIMENTO BLT

Savory pimento cream cheese, two slices of applewood smoked bacon, lettuce, and tomato on toasted thick sliced sourdough bread. Served with your choice of side, 16.5

MT. BLUE SKY WRAP

Your choice of grilled chicken or falafel medallions, hummus, cucumbers, red onion, tomato, Kalamata olives, feta cheese, greens and lemon drizzle wrapped up in a flour tortilla. 18.5
Make it **VEGAN** and skip the chicken 18.5

BURGERS,* MELTS & DIPS

Choice of fries, kettle chips or potato salad. Sweet potato fries, add/1. Onion rings or side salad, add/2.5
Switch up your protein with your choice of: **grilled chicken, grilled salmon filet, GF Impossible Burger, or 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, 17
Bison/20
Add a slice of hardwood-smoked bacon, 2

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, 20

GREEN CHILE AVOCADO BISON BURGER

Strips of roasted green chiles, three-pepper gouda cheese, avocado and green chile aioli. Served on brioche bun, 24

BLACK BEAN BURGER^V

Our house-made black bean patty topped with our special burger sauce and your choice of cheese or slices of avocado, 18.5

PRIME RIB FRENCH DIP

Thinly-sliced prime rib dipped in our house-made au jus, stacked on a toasted Parisian baguette, 20
Provolone, add/1. Pickled giardiniera veggies, add/1.5

TURKEY MELT

Oven-roasted turkey, hardwood-smoked bacon, tomatoes and sharp cheddar cheese. Served on toasted jalapeño-cheddar sourdough, 16.5

SALADS

GRILLED GREEK SALAD

Your choice of grilled chicken or falafel medallions, sliced cucumbers, red onions, baby tomatoes, kalamata olives, smear of hummus, feta cheese, pita wedges and lemon vinaigrette, 18.5
Make it **VEGAN** with house-made falafel medallions, 18.5

SEARED SALMON SALAD*^S

Dried cranberries, candied walnuts, pepitas, avocado, apple slices and goat cheese. Served on a bed of greens with maple balsamic vinaigrette dressing, 18.75

SHADOW MOUNTAIN AHI TUNA SALAD*

Seared, chilled, thinly sliced Ahi tuna served over a bed of greens with shaved fennel, sliced beets, avocado, pickled onions, and a scoop of quinoa. Served with Asian balsamic dressing, 22.50

SEASONAL SOUP

Served October through May.
Ask your server for today's selection, cup/5 or bowl/8

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. Food may come into contact with or contain common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish.

^V VEGETARIAN
^{GF} GLUTEN-FREE
^S CONTAINS NUTS