



Bird's Nest ESTES PARK

Bakery, Café, Pizzeria

Café Open 7 Days

Breads & Pastries
(while supplies last)

Breakfast Items
6:00am - 11:00am

Panini, Pizza, Soup & Salad
11:00am – 8:30pm

BAKERY BREAKFAST 6:00am-11:00am
(please no substitutions)

Veggie Burrito ^{V+} | \$10
scrambled eggs, potatoes, seasonal vegetables

Hamburger & Cheddar Breakfast Burrito | \$12
scrambled eggs, ground beef, potatoes

Quiche | \$6
chef's daily creation

Granola | \$6
honey yogurt with fresh berries

PASTRY & BAKED GOODS (available while supplies last)

Scone | \$3

Muffin | \$3

Cinnamon Roll | \$4

Biscotti | \$3

Almond Croissant | \$4

Chocolate Croissant | \$5

Speck Ham & Aged Fontina Croissant | \$10

LOAVES | \$7 (available while supplies last)

Baguette Olive bread

Ciabatta Focaccia

Sourdough boule

SALAD (11:00am-8:30pm)

small or large | \$9 or \$15

Urban Blend ^{V+, DF, GF}

heirloom cherry tomatoes, blood orange vinaigrette

Arugula ^{V, GF}

*pickled red onion, feta, kalamata olives,
red wine vinaigrette*

SOUP (11:00am-8:30pm)

14-ounce cup \$13

Brodo Bone Broth ^{DF}
prosciutto knuckle, artisanal cheese rind

Vegetable Soup ^V
chef's daily creation

PANINI (11:00am-8:30pm)
(please no substitutions)

Turkey Club | \$16
*sourdough, peach wood smoked bacon, roasted turkey
breast, baby iceberg, tomato, gruyere, lemon aioli*

Porky | \$16
*focaccia, pancetta, soppressata salami, baby arugula,
provolone, balsamic red onions*

Veggie Sammie | \$16
*focaccia, pesto, alfalfa sprouts, shaved cucumbers, white
cheddar, vine-ripened tomatoes, basil*

Il Panino | \$17
*ciabatta, speck, bufala de mozzarella, vine ripe tomato,
basil*

Alpine Cheese Panini | \$15
swiss and white cheddar, sourdough bread

PIZZA (11:00am-8:30pm)
12" sub gluten-free crust +\$5

Quattro Formaggi | \$15
*tomato conserva, asiago, grana padano, pecorino, whole
milk mozzarella*

Margherita | \$17
vine-ripened tomatoes, bufala di mozzarella, basil

Beefy Italian | \$18

white wine cream sauce, hamburger, broccolini, provolone, calabrian chili

Fungi | \$19

white wine sauce, roasted white balsamic red onions, aged fontina, roasted mushrooms, aleppo

Caprese Nest | \$17

spinach pesto, charred cherry tomatoes, taleggio, basil leaf

Why the Fig Not | \$20

fig jam, caramelized onions, fromage de chèvre, eweophilia gouda, prosciutto, arugula

BUILD YOUR OWN PIZZA
12" sub gluten-free crust +\$5

BASE = Quattro Formaggi | 12" \$15

Add Cheese \$2

feta, bufala di mozzarella, , age fontina, taleggio, provolone, fromage de chèvre, eweophilia gouda

Add Vegetables \$2

baby arugula, basil, piquillo peppers, broccoli rabe, fig jam, roasted mushrooms, marinated olives, roasted white balsamic red onions, caramelized onion, spinach, vine-ripened tomatoes, jalapenos, and garlic

Add Meat \$3

speck, pancetta, soppressata salami, elk pepperoni, prosciutto di parma, hamburger

GELATO | SORBET

Gelato

vanilla bean, chocolate, or pistachio | \$3 per scoop

Sorbet ^{DF}

passion fruit or raspberry | \$3 per scoop

PICNIC BACKPACK

[orders must be placed 24-hours prior to pick up](#)

Antipasto

3 vegetables, 3 meats, 2 cheese, 2 breads | \$36

2 vegetables, 2 meats, 1 cheese, 1 bread | \$25

Vegetables: broccolini, piquillo peppers, eggplant caponata, mushroom fricassee, roasted baby squash, marinated artichokes

Cheese: pecorino, asiago, aged fontina, taleggio, bufala di mozzarella, fromage de chèvre, eweophilia gouda

Meats: speck, pancetta, soppressata salami, elk pepperoni, prosciutto di parma

Breads: baguette, ciabatta, focaccia, olive bread, sourdough boule

ALCOHOLIC BEVERAGES

Underwood Canned Wines | \$9

Rosé Bubbles

Pinot Gris

Pinot Noir

Local Colorado Canned Beer | \$7

Seasonal Rotators

Canned Hard Seltzer | \$7

Seasonal Rotators