



Bird's Nest

ESTES PARK

Bakery, Café, Pizzeria

Open 7 Days

Café, Breads & Pastries
(while supplies last)
6:00am - 4:00pm

Breakfast Items
6:00am - 11:30am

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

BAKERY BREAKFAST 6:00am-11:30am

- Spinach Feta Wrap
scrambled eggs, spinach, feta cheese | \$6
- Croissant
speck ham & aged fontina | \$8
- Breakfast Burrito
black bean, scrambled eggs, chorizo,
potatoes, guajillo sauce | \$6
- Quiche
chef's daily creation | \$6
- Granola
Honey yogurt or plain with fresh berries | \$5

PASTRY & BAKED GOODS (available while supplies last)

- Scone | \$3
- Muffin | \$3
- Cinnamon Roll | \$3
- Biscotti | \$3
- Almond Croissant | \$4
- Chocolate Croissant | \$5

LOAVES | \$9-\$12 (available while supplies last)

- | | |
|------------|-----------------|
| Baguette | Olive bread |
| Ciabatta | Focaccia |
| Multigrain | Sourdough boule |

ANTIPASTO (11:30am-8:30pm)

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

2 vegetables, 1 meat, 1 cheese, 1 breads | \$25

Vegetables: broccolini rabe, piquillo peppers,
eggplant caponata, mushroom fricassee, roasted
zucchini and yellow squash, braised baby fennel,
marinated artichokes

Cheese: homemade mozzarella, pecorino, asiago,
aged fontina, taleggio, midnight blue cheese, grana
padano, fromage de chèvre, ewephoria gouda

Meats: beef carpaccio, speck, porchetta, truffle salami,
elk pepperoni, prosciutto di parma

Bread: baguette, ciabatta, focaccia, olive bread,
multigrain, sourdough boule

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

- small or large | \$9 or \$15
- Endive & Baby Kale
green chickpeas, roasted red peppers,
caper-raisin vinaigrette
- Arugula
red onion, feta, kalamata olives, red
wine vinaigrette

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

- cup or bowl | \$7 or \$13
- Stracciatella
cured egg yolk, chicken broth, parsley,
parmigiana
- Vegetable Soup ^{V+}
chef's daily creation

PANINI (11:30am-8:30pm)

*sandwiches are accompanied by a small garden salad,
broccoli coleslaw, house-made potato chips or fruit salad /
choose one*

Turkey Club

roasted pork belly, roasted turkey breast,
shaved baby iceberg, tomato, lemon aioli | \$13

Reuben

corned beef, sauerkraut, swiss on rye | \$14

Veggie Sammie

pesto, mustard sprouts, avocado,
cucumbers, fromage de chèvre, piquillo
peppers, arugula | \$12

Il Panino

speck, bufala de mozzarella, vine ripe tomato
basil leaf, EVOO | \$12

PIZZA (11:30am-8:30pm)

12" sub gluten-free crust +\$5

Quattro Formaggi

tomato conserva, asiago, grana padano,
pecorino, whole milk mozzarella | \$14

Margherita

san marzano tomatoes, bufala di mozzarella,
tomatoes, basil leaf | \$14

Bianco Verde

mornay, garlic-calabria chili oil, broccoli rabe,
endive, baby kale, shaved parmigiana | \$15

Fungi

white wine sauce, roasted white balsamic
red onions, aged fontina, roasted
mushrooms, aleppo | \$18

Caprese Nest

spinach pesto, charred cherry tomatoes,
taleggio, basil leaf | \$16

Why the Fig Not

fig jam, caramelized onions, figs, fromage de
chèvre, ewephoria gouda, prosciutto, arugula |
\$19

BUILD YOUR OWN PIZZA

12" or 6" sub gluten-free crust +\$5

BASE = Quattro Formaggi | 12" \$14 | 6" \$7

Add Cheese \$2 (each)

feta, humboldt fog, bufala di mozzarella, shaved
parmigiana, aged fontina, taleggio, midnight blue,
fromage de chèvre, ewephoria gouda

Add Vegetables \$2 (each)

baby arugula, basil, piquillo peppers, roasted bell
peppers, broccoli rabe, fig jam, roasted mushrooms,
kalamata olives, roasted white balsamic red onions,
caramelized shallots, onion raw, spinach, tomatoes,
jalapenos, garlic

Add Meat \$3 (each)

beef carpaccio, speck, porchetta, truffle salami, elk
pepperoni, prosciutto di parma

Add an Egg \$2.50

DESSERT

Banana Bread & Chocolate Bread Pudding

whipped cowgirl honey crème fraiche | \$13

Black Mission Fig Cobbler

vanilla bean gelato | \$12

Seasonal Fruit & Cream Shortcake

lingonberry crème chantilly | \$11

Mochi

black sesame seed, chocolate, green tea,
strawberry, red bean | \$3

Gelato

vanilla bean, chocolate, or salted caramel
| \$3 per scoop

Sorbet

Lemon or raspberry | \$3 per scoop

PICNIC BASKET

orders must be placed 24 prior to pick up

Antipasto

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

2 vegetables, 2 meat, 1 cheese, 1 breads | \$25

Vegetables: broccolini rabe, piquillo peppers,
eggplant caponata, mushroom fricassee, roasted
zucchini and yellow squash, braised baby fennel,
marinated

Cheese: homemade mozzarella, pecorino, asiago,
aged fontina, taleggio, midnight blue cheese, grana
padano, fromage de chèvre, ewephoria gouda

Meats: beef carpaccio, speck, porchetta, truffle salami,
elk pepperoni, prosciutto di parma
Bread: baguette, ciabatta, focaccia, olive bread,
multigrain, sourdough boule

NON-ALCOHOLIC BEVERAGES

LaCroix (can) | \$2.50

Lime

Grapefruit

Enroot Sparkling Cold Brew Tea | \$7

Raspberry Mint White Peony Tea

Strawberry Lavender Rosemary Tulsi

Turtle Mountain Kombucha (can) | \$5

Seasonal Rotating Flavors

Children's Juice Pouch | \$1.50

Apple

Berry

ALCOHOLIC BEVERAGES

Underwood Wines (can) | \$6

Rosé Bubbles

Pino Gris

Pino Noir

Lumpy Ridge Can Beer | \$7

IPA

Rancho Deluxe Larger

Wild Basin Hard Seltzer | \$7

Melon Basil

Tangerine Lime