



Bird's Nest

ESTES PARK

Grab & Go Bakery, Café, Pizzeria

Café Open 7 Days

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 | \$8
- Quiche
chef's daily creation | \$6
- Granola
Honey yogurt 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 | \$7 (available while supplies last)

- Baguette Olive bread
- Ciabatta Focaccia
- Sourdough boule

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

- 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 baby zucchini,
marinated artichokes

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

Meats: speck, porchetta, fennel salami, elk pepperoni,
prosciutto di parma

Breads: 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)

- 12 ounce cup \$13
- Brodo Bone Broth
chicken, prosciutto knuckle, hard cheese rind
- Vegetable Soup^{V+}
chef's daily creation

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

- Turkey Club
peach wood smoked bacon, roasted turkey
breast, baby iceberg, tomato, fontina, lemon
aioli | \$13
- Muffuletta
sour dough boule, chopped marinated olives,
taleggio, mortadella, fennel salami, porchetta |
\$15
- Veggie Sammie
pesto, alfalfa sprouts, shaved cucumbers, white
cheddar, vine-ripened tomatoes, basil, | \$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, grana padano | \$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, fromage de chèvre,
ewephoria gouda, prosciutto, arugula | \$19

BUILD YOUR OWN PIZZA

12" sub gluten-free crust +\$5

BASE = Quattro Formaggi | 12" \$14

Add Cheese \$2

feta, bufala di mozzarella, , age fontina, taleggio, midnight
blue, fromage de chèvre, ewephoria 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, porchetta, truffle salami, elk pepperoni, prosciutto
di parma

DESSERT

Banana Bread & Chocolate Bread Pudding

vanilla bean gelato | \$13

Berry Cobbler

whipped cowgirl honey crème fraîche | \$12

Mochi

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

Gelato

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

Sorbet

passionfruit or raspberry | \$3 per scoop

PICNIC BASKET

orders must be placed 24 prior to pick up—call 970-586-
4707

Antipasto

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

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

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

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

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prosciutto di parma

Breads: 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

Kombucha (can) | \$5

Seasonal Rotating Flavors

Children's Juice Pouch | \$1.50

Berry

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