



Bird's Nest

ESTES PARK

Bakery, Café, Pizzeria

Café Open 7 Days
(grab and go—limited seating)

Breads & Pastries
(while supplies last)
7:00am - 4:00pm

Breakfast Items
7:00am - 11:30am

Panini, Pizza, Soup & Salad
11:30am - 7:00pm

BAKERY BREAKFAST 7:00am-11:30am

Veggie Burrito ^V

scrambled eggs, potatoes, seasonal vegetables
| \$10

Cheddar Cheese Breakfast Burrito

scrambled eggs, pulled pork in guajillo sauce, potatoes
\$12

Quiche

chef's daily creation | \$6

Granola

honey yogurt with fresh berries | \$6

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

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 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, sourdough boule

SALAD (11:30am-7:00pm)

small or large | \$9 or \$15

Endive & Baby Kale ^{V+, DF, GF}

roasted red peppers, caper-raisin vinaigrette

Arugula ^{V, GF}

red onion, feta, kalamata olives, red wine vinaigrette

SOUP (11:30am-7:00pm)

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

PANINI (11:30am-7:00pm)

Turkey Club

peach wood smoked bacon, roasted turkey breast, baby iceberg, tomato, gruyere, lemon aioli | \$15

Muffuletta

sour dough boule, chopped marinated olives, taleggio, mortadella, fennel salami, porchetta | \$16

Veggie Sammie

pesto, alfalfa sprouts, shaved cucumbers, white cheddar, vine-ripened tomatoes, basil, | \$15

Il Panino

speck, bufala de mozzarella, vine ripe tomato, basil leaf | \$17

Alpine Cheese Panini

swiss, bufala mozzarella, vine ripened tomatoes, sourdough bread | \$15

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

12" sub gluten-free crust +\$5

Quattro Formaggi

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

Margherita

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

Bianco Verde

mornay, garlic-calabria chili oil, broccoli rabe, endive, baby kale, grana padano | \$17

Fungi

white wine sauce, roasted white balsamic red onions, aged fontina, roasted mushrooms, aleppo | \$19

Caprese Nest

spinach pesto, charred cherry tomatoes, taleggio, basil leaf | \$17

Why the Fig Not

fig jam, caramelized onions, fromage de chèvre, ewephoria gouda, prosciutto, arugula | \$20

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, 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 peperoni, prosciutto di parma

DESSERT

Banana Bread & Chocolate Bread Pudding

vanilla bean gelato | \$13

Fig & Berry Clafouti

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 ^{DF}

passion fruit or raspberry | \$3 per scoop

NON-ALCOHOLIC BEVERAGES

LaCroix (can) | \$2.50

Lime

Grapefruit

Cranberry-Raspberry

Kombucha (can) | \$6.25

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

Local Colorado Canned Cocktails | \$10

Seasonal Rotators

