



Bird's Nest ESTES PARK

Bakery, Café, Pizzeria

Open 7 Days

Breads & Pastries
while supplies last

Breakfast Items
6:00am - 11:00am

Panini, Pizza, Soup & Salad
11:00am – 8:00pm
closing hours vary, dependent on
events, weather, seasonality

BAKERY BREAKFAST 6:00am- 11:00am

(please no substitutions)

Veggie Burrito | \$10

scrambled eggs, potatoes, seasonal vegetables,
cheese, changes daily

Hamburger & Cheddar Breakfast Burrito | \$12

scrambled eggs, ground beef, potatoes,
buttery hot sauce on the side

Quiche | \$6

chef's daily creation

Granola | \$6

honey yogurt with fresh berries

PASTRY & BAKED GOODS

(available while supplies last)

Scone | \$4

Muffin | \$3

Cinnamon Roll | \$5

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-8:00pm)

small or large | \$9 or \$15

Urban Blend ^{V+, DF, GF}

vine ripened tomatoes, blood orange vinaigrette

Arugula ^{V, GF}

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

other dressing options: Ranch, Thousand Island

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

14-ounce cup \$13

Brodo Bone Broth ^{GF}

prosciutto knuckle, artisanal cheese rind

Vegetable Soup ^V

chef's daily creation

SANDWICHES & WRAPS (11:00am- 8:00pm)

(please no substitutions)

Turkey Club | \$17

sourdough, peach wood smoked bacon, roasted
turkey breast, baby iceberg, tomato, swiss cheese,
lemon aioli

Pastrami Rueben | \$17

peppered wagyu beef pastrami, marble rye,
sauerkraut, 1000 island dressing, swiss cheese

Cubano | \$18

smoked pork belly, ham, whole grain mustard,
pickle, ciabatta, swiss cheese

BBQ Brisket Sandwich | \$18

sliced sourdough boule, shaved smoked brisket,
bbq sauce, raw white onions, pickles

Veggie Wrap | \$16

plain or red pepper tortilla, pesto, alfalfa sprouts, shaved cucumbers, roasted zucchini, roasted yellow squash, roasted red peppers, basil leaf

Add Cheese to Veggie Wrap \$2

feta, whole milk mozzarella, age fontina, taleggio, fromage de chèvre, ewephoria gouda

Add Meat to Veggie Wrap \$3

speck, elk pepperoni, prosciutto di parma, hamburger, honey ham, roasted chopped chicken

PIZZA (11:00am-8:00pm)

12" sub gluten-free crust +\$5

Quattro Formaggi | \$15

tomato conserva, whole milk mozzarella and our three-cheese blend; asiago, grana padano, pecorino

Margherita | \$17

vine-ripened tomatoes, whole milk mozzarella, basil

The Hawaiian | \$18

honey ham, fresh pineapple, red sauce, fontina

Fungi | \$19

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

Carnivore | \$20

tomato conserva, speck, elk pepperoni, prosciutto, hamburger, whole milk mozzarella and our three-cheese blend; asiago, grana padano, pecorino

Why the Fig Not | \$20

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

PIZZA -- BUILD YOUR OWN

12" sub gluten-free crust +\$5

BASE = Quattro Formaggi | 12" \$15

Add Cheese \$2

feta, whole milk mozzarella, age fontina, fromage de chèvre, ewephoria gouda

Add Vegetables \$2

baby arugula, basil, piquillo peppers, roasted mushrooms, marinated olives, roasted white balsamic red onions, caramelized onion, spinach, vine-ripened tomatoes, jalapenos, fresh garlic

Add Meat \$3

speck, elk pepperoni, prosciutto di parma, hamburger, honey ham, roasted chopped chicken

DESSERT

Tiramisu Roll | \$12

lady finger, coffee, custard, cocoa powder

Warm Chocolate Chip Cookie | \$4

one three-ounce chocolate chip cookie, warmed to order

GELATO | SORBET

Gelato | \$3 per scoop, 6oz wt.

vanilla bean, chocolate, or pistachio | \$3 per scoop, 6oz wt.

Sorbet ^{DF} | \$3 per scoop, 6oz wt.

passion fruit or raspberry

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, port wine cheese, fromage de chèvre, ewephoria gouda

Meats: speck, 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