



# Bird's Nest

ESTES PARK

**Bakery, Café, Pizzeria**

**Open 7 Days**

Breads & Pastries  
while supplies last

Breakfast Items  
6:00am - 11:00am

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

**The Nest Above**

Is an event space available for pre-booked private events. We are excited to open the space up to our café customers when an event is not scheduled. Please enjoy our upstairs area when open and help keep the area neat and tidy.

For private event inquiries please email [info@thebirds-nest.com](mailto:info@thebirds-nest.com)

**BAKERY BREAKFAST 6:00am-11:00am**

**Veggie Burrito | \$10**

scrambled eggs, potatoes, piquillo peppers, roasted squash, white cheddar, Birds Nest Salsa

**Beef Breakfast Burrito | \$12**

scrambled eggs, ground beef, potatoes, white cheddar, Birds Nest Salsa

**Granola Parfait | \$6**

honey yogurt with fresh berries

**PASTRY & BAKED GOODS**

**(available while supplies last)**

Coffee Cake | \$4

Muffin | \$3

Cinnamon Roll | \$5

Biscotti | \$3

Almond Croissant | \$4

Chocolate Croissant | \$5

Ham & Cheese Croissant | \$8

Jumbo Cookie | \$3

**LOAVES | \$5 (available while supplies last)**

Baguette

Ciabatta

Sourdough boule

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

small or large | \$8 or \$15

**Urban Blend** <sup>V+, DF, GF</sup>

vine ripened tomatoes, apple cider vinaigrette

**Arugula** <sup>V, GF</sup>

pickled red onion, feta, olives, currant pomegranate vinaigrette

other dressing options: Ranch, Thousand Island

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

12" sub gluten-free crust +\$5

**4 Cheese Blend | \$15**

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

**BBQ-zza | \$18**

Bird's Nest BBQ sauce, smoked brisket, red onions, mozzarella, asiago, grana padano, pecorino

**Margherita | \$17**

vine-ripened tomatoes, whole milk mozzarella, basil

**Longs Pizza | \$19**

tomato basil sauce, elk pepperoni, piquillo peppers, balsamic red onions, mozzarella, asiago, grana padano, pecorino

**Fungi | \$19**

garlic olive oil, balsamic red onions, aged fontina, roasted mushrooms, aleppo

**Carnivore | \$20**

tomato basil sauce, elk pepperoni, prosciutto, sausage, beef, mozzarella, asiago, grana padano, pecorino

**Why the Fig Not | \$20**

fig jam, caramelized onions, prosciutto, arugula, mozzarella and grana padano

**BUILD YOUR OWN PIZZA**

**12" sub gluten-free crust +\$5**

BASE = 4 Cheese Blend | 12" \$15

Sub Vegan Mozzarella +\$6

Add Cheese \$2

feta, whole milk mozzarella, age fontina

Add Vegetables \$2

arugula, basil, piquillo peppers, roasted mushrooms, balsamic red onions, caramelized onion, spinach, vine-ripened tomatoes, jalapenos, fresh garlic, pine nut pesto, fig jam

Add Meat \$3

pepperoni, elk pepperoni, prosciutto, hamburger, honey ham, roasted chopped chicken, sausage, bacon

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

### Turkey Club | \$17

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

### Roast Beef | \$18

caramelized onions, roasted peppers, swiss cheese, horseradish aioli, ciabatta roll

### BBQ Brisket | \$18

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

### “Thanksgiving” | \$19

brioche bread, roasted turkey breast, stuffing, brandied cranberry sauce, rosemary-thyme gravy

### Veggie Wrap | \$16

plain or red tomato tortilla  
spinach, shaved cucumbers, roasted zucchini & squash, red peppers, shredded carrots, red onion, pine nut pesto

### Grilled Cheese | \$14

sourdough, swiss cheese, white cheddar

### Add Cheese to Veggie Wrap | \$2 (each)

feta, whole milk mozzarella, fontina, white cheddar, swiss

### Add Meat to Veggie Wrap or Grilled Cheese | \$3 (each)

pepperoni, elk pepperoni, prosciutto, hamburger, honey ham, sausage, roasted chopped chicken, bacon

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

14-ounce cup \$14

### Buffalo Chili <sup>GF, DF</sup>

Served with 1 Birds Nest cornbread

### Vegetable Soup <sup>V</sup>

chef's daily creation

## CAFE DRINKS

### COFFEE

	12oz	16oz	20oz
Americano	3.00	3.75	4.75
Latte	4.75	6.30	7.50
Cappuccino	4.75	6.30	7.50
Tea	2.75	3.50	4.50
Drip Coffee	3.25	4.00	4.75
Cortado (8 oz)	4.00		

### Add-Ins

Flavors Hazelnut, Caramel, Vanilla, Rose, Lavender, Chocolate .75

Whipped Cream .75

Extra Shot .75

Milk Oat, Almond, Coconut 1.00

Protein, Powder, Seeds 1.00

Mushroom or CBD 1.25

### CONCOCTIONS

	12oz	16oz	20oz
Chai	5.75	6.75	8.00
Matcha	4.00	5.30	6.50
Steamer	3.50	4.25	5.50
Hot			
Chocolate	4.00	5.30	6.50
Golden			
Milk Latte	5.75	6.75	8.00

### FAVORITES

12oz | 5.00      16oz | 6.00      20oz | 8.00

Evergreen—Chocolate & Mint

Tree-line—Chocolate, Caramel & Hazelnut

Woodpecker—Vanilla, Caramel & Cinnamon

Meadow—Lavender, Rose, & Honey

## SMOOTHIES

16oz | 8.75

20oz | 10.00

Monarch—Strawberry, Banana, Almond Milk, Agave

Golden Eagle—Pineapple, Banana, Coconut Milk,

Flax Seed, Agave

Chipmunk—Banana, Cacao Powder, Acai, Almond

Milk, Agave; choice of peanut or almond butter.

Add espresso: \$2.50

Magpie—Beets, Blueberry, Acai, Coconut Milk, Chia

seed, Agave

## JUICES

16oz | 8.75

20oz | 10.00

Anti-Inflammation—Apple, Pineapple, Lemon,

Lime, Ginger, Spinach

Immunity—Cucumber, Spinach, Apple, Celery,

Ginger

Detox—Beets, Carrot, Orange, Turmeric, Lemon,

Ginger

Wellness—Carrot, Orange, Pineapple, Ginger,

Turmeric, Black pepper

## ALCOHOLIC BEVERAGES

Spice up your coffee | \$7

Add a shot of:

Bailey's

4 Roses Bourbon

Don Q Rum

Peppermint Schnapps

Cans of White & Red Wines | \$8

Local Colorado Canned Beer | \$7

The following major food allergens are used as ingredients: Milk, Egg, Fish, Crustacean Shellfish, Tree Nuts, Peanuts, Wheat, Soy, and Sesame. Please notify staff for more information about these ingredients.

\*These items may be cooked to order. Consuming raw, undercooked meats, poultry, seafood, shellfish, or eggs increases your risk of foodborne illness, especially if you have certain medical conditions.

