

***Find drinks and Tavern Bites***  
*in the menu booklet at your table.*

## BURGERS\*

*Quality burgers start with quality meat - our beef patties are front range and grass-fed.  
Try the range of our other patty options - grass-fed front range bison (add \$6),  
locally-made vegan hemp (add \$2.50), or house-made vegetarian black bean (add \$2)*

**Classic Cheeseburger** Front Range grass-fed beef patty with sharp cheddar cheese. Served on a fresh-baked brioche bun - 12  
*add* hardwood-smoked bacon - 1.50

**Blue Cheese Bacon Burger** Front Range grass-fed beef patty with caramelized onions, hardwood-smoked bacon, and melted blue cheese crumbles. Served on a fresh-baked brioche bun - 14.50

**BBQ Bacon Burger** Hickory-smoked cheddar, hardwood-smoked bacon and classic BBQ sauce. Served on a fresh-baked brioche bun - 14.50

**Green Chili Avocado Bison Burger** Strips of roasted green chiles, three-pepper gouda cheese, avocado and our house-made green chili aioli. Served on a fresh-baked brioche bun - 18

**Frankenstein Bison Burger** *part cumin part muenster...*Free range bison patty dusted with cumin topped with Muenster cheese and served with cilantro lime aioli. Served on a fresh-baked brioche bun - 18

**Black Bean Burger** Our house-made vegetarian black bean patty topped with smoky roasted red pepper-feta spread and sliced avocados. Served on a fresh-baked brioche bun - 14

## CHICKEN SANDWICHES

**Green Chili** Grilled chicken breast, Monterey Jack, cream cheese, strips of roasted green chiles, lettuce, tomato and red onion. Served on a filone roll with a side of salsa - 12

**Honey Dijon** Grilled chicken breast, hardwood-smoked bacon, gruyere cheese, caramelized onions, and bibb lettuce. Served on filone roll with our honey dijon - 12.50

**Roasted Red Pepper** Grilled chicken breast, smoky roasted red pepper-feta spread and steamed spinach. Served folded into a warm naan - 12

***ALL Burgers, Chicken Sandwiches & Hot Sandwiches come with choice of:  
waffle fries, house-made potato salad or kettle cooked chips.  
Sweet potato fries available (add \$1)***

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## SALADS\*

**Grilled Chicken Greek Salad** Grilled chicken, feta cheese, kalamata olives, red onions, baby tomatoes, and cucumbers. Served with a scoop of house-made hummus, warm naan wedges and house-made lemon vinaigrette dressing - 15.50

**Ahi Tuna Salad** Ahi Tuna seared and chilled, fennel, pickled onion, beats, on top of fresh arugula tossed in a lemon vinaigrette - 17.50

**Cranberry Walnut Spinach Salad** Grilled chicken, dried cranberries, candied walnuts, pepitas, avocado, apple slices and goat cheese. Served on a bed of spinach tossed in our house-made maple balsamic vinegar - 15.50

## REUBENS, MELTS & DIPS

**Brother's Trail Reuben** Corned beef, sauerkraut, and gruyere cheese. Served on fresh-baked grilled marble rye with your choice of 1000 island dressing or spicy deli mustard - 12

*\*Looking for a healthier option? Try it with oven roasted turkey or a*

**Zeuben** - Roasted strips of zucchini, sauerkraut, and gruyere cheese. Served on fresh-baked grilled marble rye with your choice of 1000 island dressing or spicy deli mustard - 12

**Pork Belly B.L.T.** - A thick cut of pork belly on grilled jalapeno cheddar sourdough with avocado aioli, arugula, and tomato -14

**O'Fallon Prime Rib French Dip** Thinly-sliced prime rib. Served hot with house-made au jus, stacked on a filone roll - 13

*add provolone cheese & spicy Italian pickled Giardiniera - 2.50*

**Patty Melt** Front Range grass-fed beef patty with caramelized onions sandwiched between two slices of gruyere cheese. Grilled on fresh-baked marble rye - 12.75

**Mt. Evans** Our signature hummus, cucumber and red onion sprinkled with feta cheese, folded into naan with salad greens - 12

**Southwest Patty Melt** - Locally made hemp patty with melted 3 pepper Gouda cheese, and green chili aioli. Served on grilled jalapeno cheddar sourdough - 14

**Ponderosa Turkey Melt** - Oven-roasted turkey, hardwood-smoked bacon, tomatoes and sharp cheddar cheese. Grilled on cheddar jalapeno sourdough bread -12.50

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## KID'S MENU

*Kid's meals are portioned to provide a well-balanced meal for children **ages 8 and under**. One kid's-sized fountain drink is included; all other beverages are \$2.39*

**Mini burger\* with cheese** ...accompanied by just a few french fries & raw veggies - 6.50

**Butter Noodles with Parmigiano Reggiano** ...accompanied by just a few raw veggies - 6.50

**Grilled Cheese** ...accompanied by just a few french fries & raw veggies - 6.50

**Snack Dinner Plate** A collection of slices: cheese, apple & choice of ham or turkey ...accompanied by just a few french fries & raw veggies - 6.50

*add a side of hummus - 0.50*

**Peanut Butter & Honey** ...accompanied by just a few french fries & raw veggies - 6.50

## ON THE SIDE

Basket of waffle fries - 5

Basket of sweet potato fries - 6

Side salad - greens, tomato, cucumber - 4

House-made potato salad - 3

Side sour cream - .50

Side salsa - .50

## BEVERAGES

Fresh-brewed organic coffee - 2.39

Hot tea (varied selections) - 2.39

Fresh-brewed iced tea - 2.39

Fountain Drinks - coke / diet coke / dr  
pepper / ginger ale / sprite / powerade  
mountain berry blast / hi c flashin'  
fruit punch / fanta orange - 2.39

## DESSERTS

*Please ask your server about our current selections.  
Desserts are created by Evergreen's own Vivian's Gourmet.*

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# SPECIALTY SANDWICHES

ARE SERVED FOR LUNCH ONLY FROM 10 AM TO 4 PM

*Order a cup of soup du jour in place of a side  
(add \$3)*

## **Turkey Creek - A Blackbird Staple!**

Oven-roasted turkey, hardwood-smoked bacon, avocado, gruyere cheese, lettuce and tomato. Served with honey dijon on rustic whole wheat bread

11.50

## **Blackbird Banh Mi**

*Our take on a Vietnamese street sandwich!*

Oven-roasted turkey, pickled veggie slaw, cilantro, lettuce, cucumber, and jalapeno. Served on a filone roll with our house-made sriracha mayo

12.50

## **Three Sisters Chicken Salad**

Our house-made chicken salad with pine nuts and basil placed upon a bed of tomatoes and bibb lettuce. Served on a fresh-baked croissant

12.50

## **Bluebird Trail Veggie Wrap**

Roasted red peppers, cucumber, zucchini, fresh mozzarella, Arcadian greens, avocado aioli. Wrapped up in a jumbo flour tortilla

13.50

## **Specialty Cheese Melts**

Unique and tasty specialty grilled cheese using specialty ingredients - ask your server for the days selection.

*Specialty sandwiches come with choice of: waffle fries, house-made potato salad or kettle cooked chips.*

*Sweet potato fries available (add \$1)*

# *Blackbird Dinner*

## *Entrees*

*Served nightly from 5 pm to 9 pm  
with a dinner salad*



### *Turkey Meatloaf*

*Green chili turkey meatloaf served on top of sweet potato hash drizzled with our ginger hoisin glaze*

*15*

### *Chicken Pot Pie*

*Classic recipe elevated with organic vegetables, white wine cream sauce, and fresh thyme topped with a flaky puff pastry*

*15*

### *Teriyaki Salmon*

*Basmati rice, seasonal veggies topped with teriyaki-glazed salmon and grilled pineapple*

*17*

### *Coconut Curry*

*Grilled chicken breast and sautéed seasonal veggies tossed in our coconut curry sauce  
Served over basmati rice*

*17*

*Substitute pan-seared salmon - 20*

*Vegan & gluten-free version - 13*

### *Evening Special*

*Be sure to ask your server if there is a special of the evening!*