

STARTER PLATES

Hummus Plate - 12

House-made hummus with veggies & toasted naan wedges

Ahi Tuna Poke* - Seared Chilled Ahi Tuna atop a blend of lightly marinated avocado, pickled red onions, and pico de gallo - 12.25

Mini Charcuterie - perfect for for two - a selection of two cured meats, three cheeses, toasted naan wedges, and fresh fruit - 15.5 *pair with select bottles of wine!!* - 40

Cheese Curds - 7.25

with marinara for dipping

Crab Rangoons - four rangoons for 6 -or- eight rangoons for 9

House-made and fried to a crisp golden brown

Wings - six wings for 9 -or- ten wings for 12

Steamed, then fried. Your choice: mild, hot, or sweet chili

Smothered Green Chili Bacon Cheddar Waffle Fries - 11.5

OR make it veggie - veggie chili & avocado - \$12.50

Chips & Salsa - 5 | **Basket of Waffle Fries** - 5 | **Basket of Sweet Potato Fries** - 6

SALADS

ALL SALADS CAN BE MADE VEGETARIAN

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

Ahi Tuna Salad* Ahi Tuna seared then chilled, fennel, pickled onion, beats, tossed tossed in house-made lemon vinaigrette over fresh arugula arcadian blend- 17.50

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

CLASSICS, MELTS & DIPS*

Reuben Corned beef, sauerkraut, and gruyère cheese. Grilled on fresh-baked marble rye with your choice of 1000 island dressing or spicy deli mustard. *Looking for a healthier option?* Try it with oven roasted turkey! Or make it a **Zeuben** with strips of grilled zucchini - 12

Hummus Our signature hummus, sprinkled with feta cheese, folded into a toasted naan with salad greens cucumber and red onion. Served with house-made lemon vinaigrette - 12

Turkey Melt Oven-roasted turkey, hardwood-smoked bacon, tomatoes and sharp cheddar cheese. Grilled on fresh-baked cheddar jalapeño sourdough - 12.50

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

Southwest Hemp Melt Locally-made hemp patty with melted 3 pepper Gouda and green chili aioli. Grilled on fresh-baked cheddar jalapeño sourdough - 14

Prime Rib French Dip Thinly-sliced prime rib. Served hot out of our house-made au jus, stacked on a filone roll-13

add provolone & spicy pickled Italian Giardiniera veggies - 2.50

*Our grass-fed beef burgers, grass-fed bison burgers, fish and cage-free eggs are cooked to order. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.

*Blackbird Entrées**

*Dinner Entrées are available from 4:00 pm to 8:45 pm only
A starter salad of greens, tomatoes and cucumber is included*

Chef's Choice Grilled Skirt Steak

*8 oz Skirt Steak grilled, sliced and topped with chef's choice of housemade sauce.
Served with mashed potatoes and seasonal veggies - 18*

Chicken Pot Pie

*Classic recipe elevated with organic vegetables, white wine cream sauce, and
fresh herbs topped with a flaky puff pastry 15*

Teriyaki Salmon

*Basmati rice, grilled pineapple & seasonal veggies topped
with teriyaki-glazed salmon 18*

Coconut Curry

*Grilled chicken breast and sautéed seasonal veggies tossed in our
naturally gluten-free coconut curry sauce. Served over basmati rice 15
Substitute pan-seared salmon - 18
Vegan - 13*

ON THE SIDE

Side salad - greens, tomato, cucumber - 3.50
House-made potato salad - 3
Side sour cream - .50
Side salsa - .50
Mashed Potatoes - 3
Steamed Veggies - 3
Cup of soup - 3

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 are created by Evergreen's own Vivian's Gourmet!



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BURGERS*



Try our other patty options - front range bison (add \$6), locally-made vegan hemp (add \$2.50), or 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 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

Bourbon Glazed Bison Burger Bourbon glazed bison topped with cheddar cheese and bourbon flambe mushrooms and onions - 18

Black Bean Burger Our house-made vegetarian black bean patty topped with a smoky roasted red pepper-feta spread and sliced avocados. Served on a fresh-baked brioche bun - 14.50

CHICKEN SANDWICHES

Green Chili Chicken 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 - 12.5

California Chicken Club - Grilled chicken, avocado, bacon, and pickled red onions served on grilled sourdough with 1000 Island dressing - 12.5

Roasted Red Pepper Chicken Grilled chicken breast, smoky roasted red pepper-feta spread and steamed spinach. Served folded into a toasted naan - 12.5

*ALL Burgers, Chicken & Classic Sandwiches come with choice of side -
Waffle fries, Kettle Cooked Chips or house-made Potato Salad,
Sweet Potato Fries available (add \$1) or Side Salad (add \$2)*



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