

# TEMPORARY TAKE OUT MENU

FRIDAY THROUGH MONDAY 12:00 PM TO 7:30 PM

- Vegetable Samosas** - Tasty fried snacks filled with mild curried vegetables. Served with sweet chili - **10** for **7.50**
- Pot Stickers** - A mixture of pork, cabbage, ginger and spices folded into a crescent shaped noodle seared and steamed. Served with a sweet soy drizzle - **4** for **7.25**
- Fried Pickles** - A basket of dill pickle chips dipped in a lightly spiced batter and fried to a golden brown, served with ranch for dipping - **7.50**
- Cheese Curds** - Breaded and fried cheese nuggets, served with marinara for dipping - **7.25**
- Wings** - Steamed, then fried. Your choice: mild, hot, or spicy sweet chili  
six wings - **9** or ten wings - **12**
- Basket of Waffle Fries** - **5** | **Basket of Sweet Potato Fries** - **7**
- Green Chili Smothered Bacon Cheddar Waffle Fries** - **11.50**  
*Or make it veggie* - veggie chili, avocado, diced tomatoes and cheese - **14.50**

## SALADS

*Switch up your protein with a choice of: Hemp Patty, Grilled Salmon, or Grilled Chicken*

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

**Cranberry Walnut Salmon Salad** Salmon seared with brown sugar and cayenne, atop of 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 vinegar - **18.50**

## BLACKBIRD SPECIALTY SANDWICHES

*Side included: Waffle Fries, Kettle Chips or house-made Potato Salad*

*Also available: Sweet Potato Fries (add \$1), Side Salad (add \$2) or Cup of Soup (add \$2)*

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

Oven-roasted turkey, hardwood-smoked bacon, avocado, gruyère cheese, lettuce and tomato. Served with honey dijon on fresh-baked rustic wheat bread - **11.50**

### **Blackbird Banh Mi**

*Our take on a Vietnamese street sandwich!* Oven-roasted turkey, pickled veggie slaw, cilantro, lettuce, cucumber, and jalapeño. Served with 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 rye - **12.50**

### **The Mt Evans Vegetarian**

Our hummus with cucumbers, red onion, feta cheese, greens and lemon vinaigrette - **12.50**

## BURGERS\* & CHICKEN

*All selections below get choice of side: Waffle Fries, Kettle Chips or Potato Salad*

*Also available: Sweet Potato Fries (add \$1), Side Salad (add \$2) or Cup of Soup (add \$2)*

**Classic Cheeseburger** Front Range grass-fed beef patty with sharp cheddar cheese. Served on a fresh-baked brioche bun - **12** add a slice of bacon for **1.50** *Make it BISON!* - **17**

**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 - **15.50**

**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 - **18.50**

**Black Bean Burger** Our house-made vegetarian black bean patty topped with your choice of cheese or swap the cheese for slices of avocado. Served on a fresh-baked brioche bun - **14.50**

**California Chicken Club** - Grilled chicken, avocado, bacon, and pickled red onions served on grilled sourdough with 1000 Island dressing - **12.50**



\*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.

## CLASSICS & MELTS

**Reuben** Corned beef, sauerkraut, and gruyère cheese. Grilled on fresh-baked marble rye with your choice of 1000 island dressing or spicy deli mustard. Try it with *oven roasted turkey or make it a vegetarian Zueben with grilled zucchinis!* - **12.50**

**Turkey Melt** Oven-roasted turkey, hardwood-smoked bacon, tomatoes and sharp cheddar cheese. Grilled on fresh-baked jalapeño-cheddar 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 jalapeño-cheddar sourdough - **14**

## Blackbird Entrées

*Dinner salad of greens, tomatoes & cucumber included*

### Shepards Pie

*A mix of beef, ground lamb, and hearty vegetables in a red wine gravy blanketed with fluffy mashed potatoes - 16.50*

### Chicken Pot Pie

*Classic recipe elevated with organic vegetables, white wine cream sauce, and fresh herbs topped with a flaky puff pastry - 16.50*

### Teriyaki Salmon\*

*Basmati rice, grilled pineapple & seasonal veggies topped with teriyaki-glazed salmon - 18.50*

### Coconut Curry

*Grilled chicken breast and sautéed seasonal veggies tossed in our naturally gluten-free coconut curry sauce. Served over basmati rice - 16.50*

*Substitute pan-seared salmon - 18.50*



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