



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*

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

LOAVES | \$5 (available while supplies last)

Baguette Ciabatta

Sourdough boule

Grab & Go

Fresh Fruit | \$5

Caprese (Tomato, Basil, Mozzarella)| \$6

w/prosciutto| \$8

Turkey & Swiss | \$8

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

small or large | \$8 or \$15

Urban Blend ^{V+}, DF, GF

baby tomatoes, cucumbers, champagne vinaigrette

Spinach Salad ^V, GF

pickled red onion, feta, olives, red wine 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 three-cheese blend; asiago, grana padano, pecorino

Margherita | \$17

tomato basil sauce, vine-ripened tomatoes, whole milk mozzarella, basil

Longs Pizza | \$19

tomato basil sauce, elk pepperoni, piquillo peppers, balsamic red onions, three-cheese blend

Fungi | \$19

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

Carnivore | \$20

tomato basil sauce, elk pepperoni, prosciutto, sausage, beef, whole milk mozzarella, three-cheese blend

Why the Fig Not | \$20

fig jam, caramelized onions, gouda, goat cheese, prosciutto, arugula

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

Add Meat \$3

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

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

Sub Gluten Free Bread +\$3

Turkey Club | \$17

sourdough, smoked bacon, roasted turkey breast,
baby iceberg, tomato, pickles, swiss cheese,
avocado aioli

Classic Rueben | \$18

marble rye bread, sauerkraut, swiss cheese,
thousand island

BBQ Brisket | \$19

hoggie roll, shaved smoked brisket, bacon bbq
sauce, raw white onions, pickles, white cheddar

Bacon Spinach Pita | \$19

feta crumbles, tomato, piquillo peppers, caramelized
onion, banana peppers, applewood smoked bacon,
dill caper aioli

Veggie Wrap | \$16

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

Chicken Caesar Pita | \$16

6oz chicken breast, romaine lettuce, red onion,
shredded parmesan, caesar dressing

Grilled Cheese | \$14 + BACON/ HONEY HAM \$3

sourdough, swiss cheese, white cheddar

Add Cheese \$2

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

Add Meat \$3

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

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

14-ounce cup \$14

Chicken Tortilla ^{DF}

Vegetable Soup ^V

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: \$1.50

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

Juices

16oz | 8.75

20oz | 10.00

Antii-Inflammation—Apple, Pineapple, Lemon,
Lime, Ginger, Kale, Spinach

Immunity—Cucumber, Spinach, Kale, Apple, Celery,
Ginger

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

Wellness—Carrot, Orange, Pineapple, Ginger,
Turmeric, Black pepper

SPICE UP YOUR COFFEE | \$7

Add a shot of:
Bailey's Jameson
Peppermint Schnapps

WINES | \$8

Frico Pino Grigio
Matua cooler

Local Colorado Canned Beer | \$7 Lumpy

Ridge
O'Dell

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

