



## About Us

We are a tiny team of craftsfolk with a penchant for quality food, brews, cocktails, and great times!

We craft organic, farm-to-table plates right here in the shadows of the beautiful Spanish Peaks, sourcing nearly all of our ingredients from our garden and ranch neighbors!

Our prohibition-inspired cocktails (and mocktails!) are concocted from foraged and locally grown herbs, spices, and botanicals to the very best of our abilities.

Between our bold brews, crafty cocktails, and fresh fusion fare, there's something for everyone to enjoy!

Join us for a wicked good libation and remember our Dirty Bird's motto:

"Never die for The Man!"

## OUR PARTNERS

Gosar Natural Foods	Timeless Natural Foods
Wahatoya Gardens	Nola Farms
TLC Gardner Greens	Yoder Family Farms
Riverbear Meats	River Road Farms
Andreatta Meats	Ideal Gardens

## Starters



\$8 Kids grilled cheese or quesadilla with apples or chips

### CHIPS & SALSA (GF/V)

House-made salsa with corn chips ... \$6

### HUMMUS PLATE (GF/V)

House-made hummus with fresh veggies and corn chips ... \$12

### MINER'S CARTE (GF)

An assortment of locally sourced meats and cheeses with house pickles and crackers ... \$27

### QUINOA BOWL (GF/V)

Warm quinoa with seasonal greens & veggies, goat cheese crumbles, candied nuts, and house vinaigrette ... \$14

### VEGAN GREEN CHILI (GF/V)

Green Chili made with locally grown lentils and served with a corn tortilla. add cheese for a lil extra \$. ... \$11

Please inform your server of any food allergies you may have, and be aware that our kitchen sometimes uses these common allergens: Milk, Eggs, Fish, shellfish, Tree nuts, Peanuts, Wheat, Soybeans, Sesame

## Entrees

\*can be made Vegan

### ASIAN BEEF & RICE (GF)

Asian style Sesame-Ginger beef on basmati rice, with pickled veg, Sesame Chili Honey sauce, green onions, and nori.

... \$16

### PUB BURGER

4.5oz locally raised beef, with colby cheese, house chimichuri, tomato-turmeric chutney, house pickles, red onion, & greens.

Served with a house salad or potato chips

... \$15

### BLUE CORN POLENTA\* (GF)

Creamy, savory blue corn porridge topped with sauteed peppers, tomato, onion, and spinach, colby cheese & bacon crumbles.

... \$16

### VEGGIE CURRY (GF/V\*)

Seasonal veg and local lentils in an aromatic curry sauce on basmati rice, topped with yogurt, olive oil, & crunchy chickpea bits..

... \$15

### LAMB CURRY (GF)

Locally raised lamb in a rich, aromatic sauce on basmati rice, topped with yogurt, olive oil, & crunchy chickpea bits..

... \$18

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## Brunch

\*can be made Vegan

Build or add on!



### EGG SANDWICH

Over-easy eggs, goat cheese, house chimichuri, & pickled onion on a brioche bun.

\*add bacon or sausage for \$4

... \$14

### POTATO WAFFLE\* (GF/V)\*

Topped with sautéed veggies and an over easy egg. Get it with bacon, sausage, cheese, or a burger patty on top!

... \$16

### SAVORY SCRAMBLE (GF/V)

Scrambled eggs and sauteed veggies (or Tofu) with a side of toast or a gluten free tortilla.

... \$14

### FLAX PANCAKES (GF)

Gluten Free flax Pancakes (or waffle) with whip cream, fruit, and your choice of maple syrup or passionfruit & orange blossom syrup.

... \$14

-add chocolate chips or strawberry for \$1

### BREAKFAST BOWL (GF/V)\*

Warm quinoa bowl with coconut milk, frozen and blended fruit, fresh banana, seeds or nuts, coconut shavings, and peanut butter.

... \$13

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