



# 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 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!"

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## OUR PARTNERS

Gosar Natural Foods  
Ramel Farms  
Blue Range Ranch  
Riverbear Meats  
Andreatta Meats

Timeless Natural Foods  
New Roots Farm  
SoCo Farms  
River Road Farms  
Ideal Gardens

# Starters

## CHIPS & SALSA (GF/V)

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

## HUMMUS PLATE (GF/V)

House-made hummus with fresh veggies and corn chips ... \$ 11

## MINER'S CARTE (GF)

An assortment of locally sourced meats and cheeses with house pickles and crackers ... \$ 22

## QUINOA BOWL (GF/V)

Warm quinoa with seasonal greens & veggies, goat cheese crumbles (optional), candied nuts, and house vinaigrette ... \$ 12

## VEGAN GREEN CHILI (GF/V)

Green Chili made with locally grown lentils and served with a corn tortilla. ... \$ 8

◆ Please inform your server of any food allergies you may have.

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

# Entrees

## **ASIAN BEEF & RICE (GF)**

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

...\$15

## **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

...\$16

## **BLUE CORN POLENTA\* (GF)**

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

...\$15

## **VEGAN CURRY (GF/V)**

Seasonal veg and local lentils in an aromatic curry sauce on basmati rice, topped with vegan coconut yogurt, olive oil, & crunchy pumpkin seeds.

...\$13

## **LAMB CURRY (GF)**

Locally raised lamb in a rich, aromatic sauce on basmati rice, topped with vegan coconut yogurt, olive oil, & crunchy pumpkin seeds.

...\$17

\*can be made Vegan

# Brunch

Build or add on!



Egg- \$2  
Bacon- \$4  
Sausage- \$4  
Goat cheese- \$3  
Colby cheese- \$2  
Burger patty- \$7  
Toast or Tortillas- \$1

## EGG SANDWICH

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

\*add bacon or sausage for \$4

...\$12

## 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!

...\$13

## SAVORY SCRAMBLE\* (GF/V)

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

...\$12

## FLAX PANCAKES (GF)

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

...\$12

-add chocolate chips or strawberry for \$1

## BREAKFAST BOWL

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

...\$13

\*can be made Vegan