Coffees & More

Drip Coffee Single / bottomless	3/6
Cold Brew	6
Doppio	3.5
Latte	5
Americano	3.5
Cappucino	4.75
Macchiato	4.50
Chai Tea Latte choice of sweet or spicy chai	5.25
Matcha Tea Latte green team powder, choice of milk	6
Hot Chocolate gourmet dark chocolate, steamed milk, whipped cream	5
London Fog earl grey tea, vanilla, steamed milk	5
Hot/ Iced Tea	3
choice of black tea, early grey, jasmine, peppermint, chamomile, alpine berry, darjeeling, green tea	5
Italian Cream Soda bubble water, cream, choice of syrup flavor, topped with whipped cream	5
Springs Culture Kombucha Rotating seasonal flavor, on tap	5
Fresh Lemonade	5
Fresh Squeezed Orange Juic	e 8

Whole Milk Alternatives: oat, almond, soy, coconut, non-fat

Syrup Flavors: vanilla, hazelnut, honey, dark chocolate, brown sugar, white chocolate, caramel, lavender, sugar free vanilla, rose, coconut, cinnamon, strawberry, blueberry, raspberry, cherry, peach, mango, almond (add flavor +.75)

We serve

Breakfast ALL DAY LONG

-[bird tree cafe]-

Cocktails

Mimosa -or-	7
Just Bring The Bottle flight of orange juice, cranberry juice, pomegranant juice, with bottle of prosecco	28
Bloody Mary vodka, Zing - Zang blood mary mix, celery, pickle (upgrade to spicy w/	13
jalapeno infused vodka + \$1) Frose	12
rose wine, vodka, strawberry, lemon, frozen	
Tejon Tonic gin, house lavender thyme tonic, lemon, lime, herbs	12
Colorado Kool Aid crushed ice, vodka, blueberry simple syrup, lime juice, ginger beer	12
Chai Harder	12
Honey Sanctuary chai, cinnamon cream liqueur, ginger liqueur, milk of choice	
Spicy in the Springs infused mezcal, pineapple juice, honey simple, lime juice, jalapeno, cilantro	14
Pikes Peach	12
crushed ice, whiskey, lemon, peach puree, mint trees, soda	
Cucumber Cosmo cucumber vodka, simple syrup, white cranberry, lime	14
Mango Margarita blanco tequila, triple sec, lime, mango	12
Orange Old Fashioned whiskey, angostura bitters, orange bitters, orange peel	14
Irish Coffee irish whiskey, drip coffee, brown sugar, whipped cream, nutmeg	12
Espresso Martini fresh hold fast espresso, coffee liquor, brown sugar, cold brew, espresso salt	13

Breakfast

Rick & Morty *	12	Reuben		
fried mortadella, pimento cheese, egg, beer onions, on a potato roll		pastrami, house kraut, russian dressing, on marbled rye		
Wake'n Bacon *	11	The Turkey Sandwich		
bacon, fried egg, gruyere cheese, black pepper ketchup, on a potato roll	••	turkey, bacon, iceburg, tomato, herb aioli, gruyere, on sourdough (add jar		
Hass Queen Toast (V) avocado, roasted tomato, ricotta, dressed	13	The BLT bacon, heirloom tomato, iceburg lettuce, herb aioli on ciabatta		
greens, guajillo aioli, hoouse baguette		Acacia Grilled Cheese		
Breakfast Burrito	10	gruyere, cheddar, white cheddar, provolone, jam, confit garlic butter o		
sausage, potato, egg, cheese, flour tortilla (smother in gravy or pork green chili +3)		sourdoughadd bacon + \$4		
Vegan Burritto (V) anasazi beans, quinos, golden potato,	11	Salads		
bell peppers, salsa roja		The Chicken Salad		
Southwest Hash Bowl * diced golden potato, egg, shredded cheddar, bacon, green onion, green chili	15	blue cheese, pepitas, arugula, roma lettuce, chicken salad, white balsam vinaigrette		
Early Bird Breakfast Bowl *	15	Birdhouse Salad		
quinoa, pepita, hemp hearts, egg, avocado, roasted sweet potato, dried cherry		spring mix, tomato, cucumber, carro radish, pepitas, hemp hearts, champagne vinaigrette		
Biscuits & Gravy	9			
house biscuit, house gravy (add eggs * +3, add bacon +4)		Snack Time		
French Toast		Birdie Board		
challah, apricot compote, whipped mascarpone, walnuts	14	cubes of cheddar and mahon chees prosciutto, walnuts, pepitas, dried fro green apple		
Oatmeal Brulee`	8	Hummus Amongus		
oats, brown sugar, cinnamon apple, toasted coconut		house hummus, celery, carrot, radish		
Parfait	8	house baguette, evoo, togarashi		
Chobani yogurt, apricot compote, house granola		Chip and Dip artichoke dip and house fried chips		

Lunch

Reuben	16			
pastrami, house kraut, russian dressing, on marbled rye				
The Turkey Sandwich	15			
turkey, bacon, iceburg, tomato, herbed aioli, gruyere, on sourdough (add jam \$1)				
The BLT	13			
bacon, heirloom tomato, iceburg lettuce, herb aioli on ciabatta				
Acacia Grilled Cheese	1			
gruyere, cheddar, white cheddar, provolone, jam, confit garlic butter on sourdoughadd bacon + \$4				
Salads				
The Chicken Salad blue cheese, pepitas, arugula, romaine lettuce, chicken salad, white balsamic vinaigrette	15			
Birdhouse Salad	12			
spring mix, tomato, cucumber, carrot, radish, pepitas, hemp hearts, champagne vinaigrette				
Snack Time				
 Birdie Board	15			
cubes of cheddar and mahon cheese, prosciutto, walnuts, pepitas, dried fruit, green apple				
Hummus Amongus	14			
house hummus, celery, carrot, radish,				

Add-ons

Bacon 4	Toast & Butter 5
Egg 1.50	Potato hash 5
Gravy 3	Jam 1.50
Bacon 4 Egg 1.50 Gravy 3 Biscuit 3	Salsa Roja 1

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Sides and Pastries

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Side Salad | 5 Croissant | 5 Chips | 3.5 Pork Green Chili | 6 Ham and cheese Soup Du Jour | 6 Chicken Salad | 6 croissant | 6.50 French potato salad | 5

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

