

PURE KITCHEN

Pure Kitchen is a seasonal farm-to-table restaurant offering local, organic, grass-fed, sustainable, fair-trade products. Everything in our restaurant is made from scratch, created to help you *eat pure. live pure.*

key

- V** VEGETARIAN **G** GLUTEN FREE
V- VEGAN UPON REQUEST **G** GLUTEN FREE UPON REQUEST
V- VEGAN

starters

- SHISHITO PEPPERS** **V** **G** \$10
 Flash fried, raspberry vinegar, sweet chili
- ROASTED CAULIFLOWER HUMMUS** **V** **V-** **G** \$12
 Grilled naan, garbanzo beans, smoked paprika, organic activated charcoal, veggies
- SPRING ROLLS** **G** **V-** **V** \$9
 Chef's selection of daily filling, rice paper wrap, orange ginger sweet chili
- GLUTEN FREE MOZZARELLA STICKS** **G** **V** \$10
 All-natural house-flavored mozzarella, house-made batter, gluten free panko, house-made marinara
- MEAT AND CHEESE** **G** \$18
 Chef's seasonal choice, crackers, olives, peppadews, house beer mustard, Marcona almonds and German chocolate
- MARKET SOUP** \$8

Tacos

- Corn tortilla, avocado salsa, Pure blend slaw, preserved lime
- SEARED AHI TUNA TACOS** **G** \$14
- N.A.E. CHICKEN TACOS** **G** \$11
- ROASTED CAULIFLOWER TACOS** **G** **V-** **V** \$9
- TERIYAKI GLAZED JACKFRUIT** **G** **V-** **V** \$10

salads

- *Add Sushi Grade Tuna \$9 Add N.A.E. Chicken \$7
 *Add Organic Grass-Fed Steak \$9 Add Tempeh \$6
 Add Teriyaki Glazed Jackfruit \$4 Add Hummus \$4
 Add Organic Quinoa + Black Bean Patty \$6 Add Avocado \$3
- ORGANIC BABY KALE** **G** **V** **V-** \$12
 Organic blistered heirloom tomato, cucumber, carrot, Manchego cheese, house made balsamic
- SUMMER ZEN** **V-** **V** **G** \$15
 Pure salad blend, mandarin oranges, carrots, purple cabbage, sweet peppers, crunchy noodles, sesame seeds, ginger miso dressing
- PURE BLISS** **G** **V** **V-** \$14
 Organic baby spinach, local goat cheese, flax seed, asparagus, blistered organic heirloom tomatoes, toasted cashew, activated charcoal-shallot vinaigrette
- SUPER FOOD** **G** **V** **V-** \$15
 Pure salad blend, chia seed, avocado, peppadews, miso glazed organic mushroom, toasted coconut, manchego, roasted garbanzo turmeric vinaigrette

Cocktails

- PEAR CLAW** \$11
 Breckenridge pear vodka, citrus, soda, cucumber, flower
- FRISCO GOLD RUSH** \$14
 Breckenridge Bourbon, honey, fresh lemon, ginger, barrel-aged bitters, lavender
- MARGARITA MARTINI** \$12
 Arette Reposado Tequila, Aperol, grapefruit, fresh lime, agave, jalepeño, Hawaiian red sea salt rim
- ISLAND IN THE MOUNTAIN** \$18
 Dark rum, white rum, fresh pineapple juice, fresh lime, fresh orange, grapefruit bitters, coconut cream
- THE ROYAL WORD** \$14
 Gin, Green Chartreuse, Rabarbaro, agave, Strongwater Golden Bitters

Refreshers

- Add organic liquor \$6
 Add CBD shot \$10
- STRAWBERRY ITALIAN SODA** \$6
 Lemon, coconut cream, strawberry puree, organic simple, soda
- RASPBERRY ICED TEA** \$5
 Organic cold brew tea, raspberry puree, organic simple
- TURMERIC GINGER LEMONADE** \$5
 Juiced lemons, ginger turmeric chai tea, organic simple

Drinks

- ORGANIC ICED TEA** \$3
SODA \$3
TOPO CHICO \$4
ORGANIC HOT TEA \$3
ORGANIC COFFEE \$3
HOT CHOCOLATE \$4
APPLE CIDER \$4